

**APÉRITIF**

passion fruit bellini **Su**

fresh carrot and ginger, pastis,  
vodka and lemon

our bloody mary - vodka, korean chilli,  
yuzu, celery and lemon **C G F Sy S**

**FRUIT, GRAINS**

raw bars - date, tahini  
and cashew **N S Sy (C G M Mu P Su)**

rye bircher muesli, sour cherry and pistachio **G M N**

winter fruit bowl  
+ greek **M** or coconut yoghurt

brown rice miso porridge,  
persimmon and white mulberry **Sy (M N Su)**

vegan granola bowl  
+ coconut yoghurt, compote and kinako **N S Sy (G)**  
+ frozen blueberry and cranberry,  
fresh banana **N S (G M P Sy)**

quinoa buckwheat bowl, raw beetroot,  
avocado and furikake **G Sy Su (C Cr F Mo Mu)**

**CLASSICS**

toasted dusty knuckle sourdough,  
avocado, lime and coriander **G**  
+ poached egg **E**

ricotta hotcakes, banana  
and honeycomb butter **E G M**

toasted coconut bread and butter **E G M (N P S)**

scrambled eggs and toasted  
dusty knuckle sourdough **E G M**

fresh aussie - poached eggs, greens,  
our gravadlax, avocado, cherry tomatoes  
and furikake **E F S Su (G Cr Mo Mu M N P Sy)** + toast **G M**

veggie fresh aussie - halloumi,  
poached eggs, greens, avocado,  
cherry tomatoes and furikake **E M S Su (Cr M Mu N P Sy)**  
+ toast **G M**

sweet corn fritters, roast tomato,  
spinach and bacon **E G M Su**

**EGGS, BAKERY**

two poached, soft-boiled or sunny eggs  
and toasted dusty knuckle sourdough **E G M Su**

toasted dusty knuckle sourdough **G**, rye **G**  
our paleo loaf **N (C G M Mu P S Sy Su)**  
or our gluten-free bread **M**  
with our kaya **G E**, marmalade, our jam,  
grangermite **G (Cr F Mo N P S)**,  
honey or our almond butter **N**

chilli fried egg in our brioche, watercress  
and tamarind plum chutney **Su M S E Mu G C (N P Sy)**  
with bacon **Su** or halloumi **M**

grilled cheese and our green kimchi  
open sandwich **E G M Mu Sy Su**

**SIDES**

rose harissa **(N P)**

avocado - avocado salsa -  
our green kimchi **Sy Su** -  
roast tomato **(C G M Mu N P S Sy)**

grilled halloumi **M** - seasonal greens

garlic mushrooms **M** - our pickles **Su**

fennel sausage **G S Su** - grilled bacon **Su**

steamed tofu, ginger and sesame **S Sy Su (N P)**

our gravadlax **F (N P)**

**PLATES**

mushroom xo fried rice, szechuan pepper,  
shredded daikon and ginger  
**G Sy Su (C Cr F M Mo Mu N P S)**

braised butter beans, tomato,  
oregano and green harissa **(N P)**  
+ grilled halloumi **M** + soft boiled egg **E**

potato and feta rösti, poached eggs,  
our gravadlax and dill yoghurt **E F M Su (N P)**

potato and feta rösti, poached eggs  
and dill yoghurt **E M Su**

**SMALL PLATES**

marcona almonds **N**

green nocellara olives

courgette chips, nigella seed  
and tahini yoghurt **S M (G N P)**

crudités, artichoke and  
tahini dip **S (C G M Mu N P Sy Su)**

romesco, greek yoghurt and pomegranate **M N**  
+ dusty knuckle sourdough **G**  
or our paleo **N (C G M Mu P S Sy Su)**

crispy chicken, peanut, iceberg  
and gochujang **M P S Sy Su (G Cr F Mo N)**

crispy tofu, peanut, iceberg and gochujang  
**Sy S Su P G (N)**

**CLASSICS**

ricotta hotcakes, banana  
and honeycomb butter **E G M**

scrambled eggs and toasted  
dusty knuckle sourdough **E G M**

fresh aussie - poached eggs, greens,  
our gravadlax, avocado, cherry tomatoes  
and furikake **E F S Su (G Cr Mo Mu M N P Sy)** + toast **G M**

veggie fresh aussie - halloumi,  
poached eggs, greens, avocado,  
cherry tomatoes and furikake **E M S Su (Cr Mu N P Sy)**  
+ toast **G M**

sweet corn fritters, roast tomato,  
spinach and bacon **E G M Su** + avocado salsa

grilled cheese and our green kimchi  
open sandwich **E G M Mu Sy Su**

**SALADS**

grilled lemongrass chicken, shredded  
cabbage, holy basil, nuoc cham and  
crispy shallots **F Su (C G M Mu N P S Sy)**

seared tuna, seasoned rice, turmeric  
pickled daikon, avocado and furikake  
**F Mu S Sy Su (C G Cr M Mo N P)**

chopped salad - edamame, courgette,  
cabbage, beetroot, crunchy chickpeas,  
tomato, corn and citrus sesame dressing  
**G S Sy Su (C F M Mo Mu N P)**

**ADD**

rose harissa **(N P)** - avocado - avocado salsa -  
our green kimchi **Sy Su** - roast tomato **(C G M Mu N P S Sy)**  
grilled halloumi **M** - garlic mushrooms **M** -  
our pickles **Su (N P)** - fennel sausage **G Su** -  
grilled bacon **Su**  
steamed tofu, ginger and sesame **S Sy Su (N P)**  
grilled chicken breast  
our gravadlax **F** - miso salmon **F Sy**

**BOWLS**

spaghetti, clams, parsley, chilli and lemon **Cr G (F)**

braised butterbeans, roast fennel, tahini,  
cucumber, dill and mint salad **S (N P)**

buckwheat bowl, grated candy beetroot,  
carrot and kohlrabi, toasted sesame  
and sour plum dressing **S Sy Mu (C M N P Su)**

short rib and shiitake broth, sesame greens,  
egg noodles and daikon **C G E S Sy (N)**

**BURGERS**

shrimp burger, lemongrass dressing, aioli  
and shaved radish salad, fries **Cr E F G M Mu S Su**

crispy chicken burger, gochujang glaze,  
peanut, kohlrabi, mint slaw, fries **E G M P S Sy Su (N)**

grass-fed beef burger, pickled green chilli,  
herb mayo, tomato relish, fries **G E F M Mu S Su (N P)**  
+ cheese **M**

crispy tofu burger, gochujang glaze, peanut, kohlrabi,  
mint slaw, fries **E S Sy Su G (C Cr F M Mo Mu N P)**

**PLATES**

parmesan crumbed chicken schnitzel,  
creamed corn and shredded fennel **E G M**

chilli miso salmon, hot and sour aubergine  
**F Sy (C G Mu)** + brown rice

potato and feta rösti, poached eggs,  
our gravadlax and dill yoghurt **E F M Su (N P)**

potato and feta rösti, poached eggs  
and dill yoghurt **E M Su**

bill's coconut curry, choi sum, holy basil, brown rice  
**C Mu Sy Su (G M N P S)**  
+ fish and prawn **F Cr (plus above)**  
+ tofu and squash **Sy Su**

**SIDES**

bill's green salad, yuzu kosho and fresh  
ginger dressing **(C Mu)**

grilled broccoli, citrus tahini  
dressing **S Sy Su (N)**

steamed seasonal greens, lemon dressing

french fries **(G M)**

**SWEET**

raw bars - date, tahini and cashew **N S Sy (C G M Mu P Su)**

salted peanut brittle **P M Su N**

dark chocolate pistachio fudge **M N Sy (P S G)**

baked lemon cheesecake, blueberry and  
hibiscus compote, pistachio buckwheat crumb  
**G E M N (C Mu P S Sy Su)**

miso chocolate and hazelnut pot,  
salted praline **N Sy (G M P Su)**

our cold drip coffee tiramisu **E M G (N P)**

brown sugar pavlova, blackberry,  
sour cherry and pistachio, yoghurt cream **E M N Sy**

**APÉRITIF**

brut réserve nv billecart-salmon,  
champagne, france **Su**

fig leaf spritz - parafante, sparkling  
riesling and soda **Su**

rosa t&t - pink tequila, grapefruit  
and tonic **Su**

pentire and tonic (zero proof) **Su**

**SMALL PLATES**

marcona almonds **N** - green nocerella olives

courgette chips, nigella seed  
and tahini yoghurt **S M (G N P)**

crudités, artichoke and  
tahini dip **S (C G M Mu N P Sy Su)**

romesco, greek yoghurt and pomegranate **M N**  
+ dusty knuckle sourdough **G**  
or our paleo **N (C G M Mu P S Sy Su)**

crab toast, pickled nashi pear, cucumber,  
brown crab and sriracha aioli **G Cr E M (S Sy)**

raw carrot salad, candied  
walnut and miso dressing **N Sy**

our gravadlax, pickled cucumber,  
cream cheese and toasted rye **F G Su M (N P)**

crispy chicken, peanut, iceberg and gochujang  
**M P S Sy Su (G Cr F Mo N)**

tuna tartare, avocado, masa chips,  
lime and chilli **F M (N S)**

crispy tofu, peanut, iceberg and gochujang  
**Sy S Su P G (N)**

**SALADS, BOWLS**

spaghetti, clams, parsley, chilli and lemon **Cr G (F)**

braised butterbeans, roast fennel, tahini,  
cucumber, dill and mint salad **S (N P)**

buckwheat bowl, grated candy beetroot,  
carrot and kohlrabi, toasted sesame  
and sour plum dressing **S Sy Mu (C M N P Su)**

confit tuna, fennel, broccolini,  
red endive and soft herbs **F (N P)**  
+ poached egg **E**

chopped salad - edamame, courgette,  
cabbage, tomato, crunchy chickpeas, beetroot,  
corn and citrus sesame dressing  
**G S Sy Su (C F M Mo Mu N P)**

**ADD**

avocado - grilled halloumi **M**  
steamed tofu, ginger and sesame **S Sy Su (N P)**  
grilled chicken breast  
our gravadlax **F (N P)** - miso salmon **F Sy (G)**

**PLATES**

steamed hake, mussels, grilled courgette  
and green sauce **Cr F Mo Su**

parmesan crumbed chicken schnitzel,  
creamed corn and shredded fennel **E G M**

shrimp burger, shaved radish, iceberg,  
lemongrass dressing, aioli, fries **Cr E F G M Mu S Su**

chilli miso salmon, hot and sour aubergine  
**F Sy (C G Mu)**

chilli miso tofu, hot and sour aubergine **Sy (G Mu)**

sake braised duck leg, plum, watercress  
and 7-spice crispy potatoes **Sy S**

crispy tofu burger, gochujang glaze, peanut,  
kohlrabi, mint slaw, fries **G, E, M, P, S, Sy, Su (N)**

koji pork, daikon and nashi relish,  
mizuna salad and ponzu dipping sauce  
**G Sy Su (C Cr F Mo Mu)**

grass-fed beef burger, pickled green  
chilli, herb mayo, tomato relish, fries **G E F M Mu S (N P)**  
+ cheese **M**

bill's coconut curry, choi sum and holy basil,  
brown rice **C Mu Sy Su (G M N P S)**  
+ fish and prawn **F Cr (plus above)**  
+ tofu and squash **Sy Su**

**SIDES**

bill's green salad, yuzu kosho and fresh  
ginger dressing **(C Mu)**

grilled broccoli, citrus sesame  
dressing **S Sy Su (N)**

steamed seasonal greens, lemon dressing

french fries **(G M)**

**SWEET**

raw bars - date, tahini and cashew **N S Sy (C G M Mu P Su)**

salted peanut brittle **P M Su N**

dark chocolate pistachio fudge **M N Sy (P S G)**

ice cream **please ask**

baked lemon cheesecake, blueberry and  
hibiscus compote, pistachio buckwheat crumb  
**G E M N (C Mu P S Sy Su)**

miso chocolate and hazelnut pot,  
salted praline **N Sy (G M P Su)**

our cold drip coffee tiramisu **E M G (N P)**

brown sugar pavlova, blackberry,  
sour cherry and pistachio, yoghurt cream **E M N Sy**

Allergens: **C** celery, **Cr** crustacean, **E** egg, **F** fish, **G** gluten, **M** milk,  
**L** lupin, **Mo** mollusc, **Mu** mustard, **N** nuts, **P** peanuts, **S** sesame, **Su** sulphur,  
**Sy** soya, ( ) may contain.

**SPARKLING**

brut sparkling riesling, paulett trillians  
clare valley, south australia **Ve Su**

pet nat negrette, nat org rosé nv  
le roc ambulle fronton, france **Ve Nat Org Su**

brut réserve nv, billecourt-salmon  
champagne, france **Su**

brut rosé nv, billecourt-salmon  
champagne, france **Su**

**WHITE**

catarratto, org tule bianco  
sicilia, italy **Ve Su** org

colombard/manseng arcolan, plaimont,  
côtes da gascogne, france **Su**

vinho verde loureiro, AB valley wines  
minho, portugal **Ve Su**

macabeo, sus el risco,  
calatayud aragon, spain **Ve Su**

grüner veltliner, sus wagramer selektion  
heiderer-meyer, austria **Ve Su**

sauvignon blanc ruakana, marlborough,  
new zealand **Su**

semillon, bio nat org karri wines  
margaret river, australia **Ve Su**

palomino, el pinto, hacienda la parrilla  
andalucia, spain **Ve Su** bio nat org

verdicchio di matelica, org azienda colle stefano  
marche, italy **Su** org

muscadet, bio garance, pierre luneau-papin  
loire, france **Ve Su** bio

gavi di gavi, ca da bosio piemonte, italy **Su**

chablis, domaine gérard tremblay  
burgundy, france **Su**

**ORANGE AND ROSE**

falanghina/trebbiano vincenzo di  
vaira, molise, italy **Su** Nat Bio

grenache/cinsault, le poussin  
languedoc, france **Ve Su** Org

syrah/mourvèdre/rolle, terre des anges  
côtes de provence, france **Ve Sus Su**

**RED**

nero d'avola, org tule rosso, sicilia, italy **Ve Su**

aglianico, rosso vignali, basilicata, italy **Sus Su**

moristel, bodega pirineos, somontano, spain **org Ve Su**

garnacha/tempranillo pinuaga, la mancha,  
spain **org Su**

cabernet sauvignon, bio org karri vineyards  
margaret river, australia **Ve Su**

syrah/grenache/mourvèdre château de jau,  
côtes de roussillon, france **org sus Su**

sangiovese, rosso di montepulciano, crociani  
toscana, italy **Ve Su**

nebbiolo, sus mesdí, casina bric  
piemonte, italy **Ve Su**

merlot, sus tatarattat, château picoron  
bordeaux, france **Ve Su**

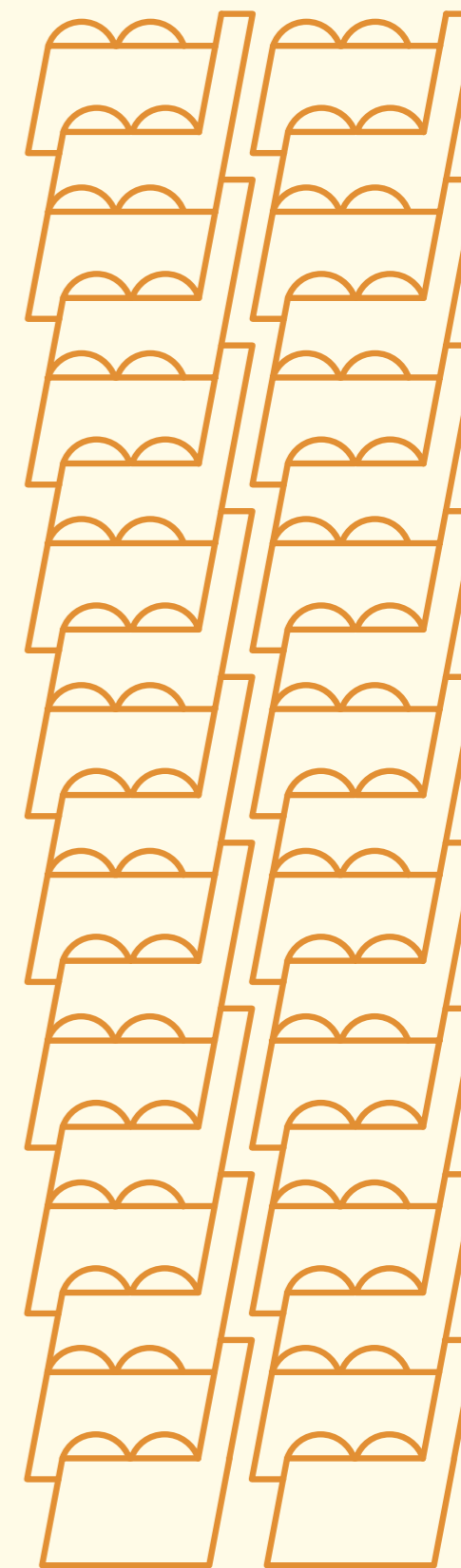
tempranillo/graciano/garnacha lz, bodega lanzaga,  
rioja, spain **org Su**

pinot noir, org evolution, sokol blosser  
oregon, usa **Ve Su**

grenache, org like raindrops, jauma  
mclaren vale, australia **Ve Su**

**SWEET**

petit manseng, bio org la magendia  
jurancon, france **Ve Su**



## COFFEE

*coffee by allpress* *ve*  
espresso, macchiato  
double espresso, piccolo  
latte, flat white, cappuccino, long black  
mocha  
+ soy *ve* **Sy**, oat milk *ve* **G** or our almond milk *ve* **N P L Sy**  
+ extra shot

single origin cold drip  
iced latte **M**, iced americano

## TEA

*tea by rare tea company* *ve* **Su**  
breakfast  
chamomile  
peppermint  
rooibos  
jasmine silver tip  
china green leaf  
genmaicha  
lemongrass  
earl grey  
lemon verbena

fresh mint tea *ve*

## CHAI & CHOCOLATE

spiced almond milk chai **N (L P Su Sy)**

matcha latte, iced matcha latte **M Su**

black sesame oat latte *ve* **S G**

our hot chocolate with pump street **M, Sy**

## SMOOTHIES, SHAKES

bill's raw - banana, date, raw cacao,  
almond butter and pea milk *ve* **N G Su (S)**

sunrise - berries, banana, apple juice,  
orange juice and yoghurt **M Su (S)**

golden smoothie - mango, turmeric, pineapple and  
aloe vera **(N S)**

black sesame shake **M S (N)**

espresso, avocado and vanilla shake **M (N S)**

## JUICES

freshly squeezed orange juice  
+ ginger shot *ve*

granger greens - apple, spinach,  
ginger, cucumber, mint and lime *ve*

autumn citrus - mandarin, carrots,  
fennel, lemon and apple *ve*

## SODAS, BOTANICALS

our lemonade *ve* - our ginger ale *ve*

our passion fruit soda *ve*

turmeric and tonic *ve*

jarr kombucha *ve* - ginger or passion fruit *ve*

agua de madre kefir water *ve*

## COCKTAILS

pentire and tonic (zero proof) *ve* **Su**

rosa t&t - pik tequila, grapefruit and tonic **Su**

umeshu and soda *ve* **Su**

passion fruit bellini *ve* **Su**

our bloody mary - vodka, korean chilli,  
yuzu, celery and lemon **C F G S Su Sy**

bill's 75 - pet nat, gin, raspberry  
and lemon *ve* **Su**

fig leaf spritz - parafante, sparkling  
riesling and soda **Su**

shiraz negroni - shiraz gin, bizzarro  
bitter and vermouth **Su**

ginger and shiso mojito - rum, shiso,  
ginger and lime *ve* **Su**

grapefruit and coriander margarita -  
tequila, cointreau and lime *ve*

passiflora fizz - kombucha, aperol  
and passion fruit *ve* **Su**

mandarin pisco sour - pisco, mandarin,  
rosemarin and lemon **E**

jasmine blossom - beebble honey vodka,  
sake, jasmine and orange **Su**

whisky highball - earl grey,  
beebble honey whisky, lemon and soda **Su**

bill's espresso martini - our cold drip liqueur,  
vodka and hazelnut **M N (P)**

• classic cocktails are also available on request

## BEER

braybrooke helles lager 4.2% (330ml) *ve* **G**

kernel table beer 2.8% (330ml) *ve* **G**

thornbridge am:pm ipa (gf) 4.5% (330ml) *ve*

stone & wood pacific ale 4.4% (330ml) *ve* **G**

days lager 0% (330ml) *ve* **G**

days pale ale 0% (330ml) *ve* **G**

hawkes cider 4.5% (330ml) *ve*

*Ve* vegan

Allergens: **C** celery, **Cr** crustacean, **E** egg, **F** fish, **G** gluten, **M** milk,  
**L** lupin, **N** nuts, **P** peanuts, **S** sesame, **Su** sulphur, **Sy** soya, **( )** may contain.

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