



LUNCH MENU

MAINS

LAMB SOUVLAKI 39
Greeksalad - pita - tzatziki - lemon wedge

BEER BATTERED FISH & CHIPS (I) 33
Flathead fillets - mix leaf salad - tartare sauce - fries - lemon wedge

CHICKEN SCHNITZEL 31
Mix leaf salad - fries - lemonwedge - choice of sauce

RIGATONI 37
Plant based ragu - toasted pine nuts - cavolo nero - basil oil

CAULIFLOWER STEAK AJO BLANCO 35
Crispy kale - roasted quinoa - herb oil - salsa roja

HELIX CHEESEBURGER 30
150 gms beef patty - swiss cheese - caramelized onion - lettuce - tomato - aioli
fries
All burgers are cooked well done

CLUB SANDWICH 35
Double smoked bacon - grilled chicken - swiss cheese - fried egg - fries

SALADS

CLASSIC CHICKEN CAESAR 29
Double smoked bacon - grilled chicken - boiled egg - croutons -
grated parmigiano - caesar dressing

THAI BEEF SALAD 31
Grilled beef - mixed leaf - tomato - cucumber - onion - grated carrot -
crispy rice noodles - coriander lime dressing - fried shallots

THAI TOFU SALAD 29
Tofu - mixed leaf - tomato - cucumber - onion - grated carrot - crispy
rice noodles - coriander lime dressing - fried shallots

Please let our team know of any dietary requirements or allergies.
A 10% surcharge on Sundays and a 15% surcharge on Public Holidays applies.

FROM THE GRILL

STRIPLOIN RIVIERA ANGUS MBS 2+ 300G 54
Charred broccolini - mashed potato - choice of sauce

Choice of sauce
Port wine jus
Peppercorn
Bernaise

PAN SEARED SALMON FILLET-SKIN ON (I) 45
Grilled broccolini - baby dutch carrots - kipfler potatoes - lemon caper sabayon

GRILLED FREE RANGE CHICKEN BREAST 40
Grilled chicken - charred broccolini - kipfler potatoes - dutch carrots - port wine jus

SIDES

MIXED LEAF GARDEN SALAD 12
DUCK FAT KIPFLER POTATOES 12
CHARRED BROCCOLINI ALOMONDINE 12
FRIES 12
GARLIC BREAD 15

DESSERTS

WARM CHOCOLATE FONDANT 20
Chocolate soil - mixed berry compote - vanilla bean ice-cream

ORANGE CREME BRULEE 20
Classic crème brulee with a twist of orange - Italian biscotti - candied orange

BAKED CHEESECAKE 21
Passionfruit coulis - poached peach

CHEESE PLATE 27
Aged cheddar - danish blue - double brie - grapes - quince - crackers

ADD A GLASS OF HOUSE WINE, BEER OR SOFT DRINK FOR \$5

HELIX
BAR & DINING

HELIX
BAR & DINING

LUNCH
MENU