



DINNER MENU

ENTREE

HOMEMADE FOCACCIA & OLIVES Extra virgin olive oil - balsamic vinegar - dukkah spice	18
STUFFED PUMPKIN FLOWER Moroccan spice stuffing - napoli Sauce - basil oil	23
CREAM OF MUSHROOM - SOUP Served with garlic bread	19
BAJA FISH TACO (2) - (1) Slaw - pico de gallo - coriander	25

SALADS

CLASSIC CHICKEN CAESAR Double smoked bacon - grilled chicken - boiled egg - croutons - grated parmigiano - caesar dressing	29
THAI BEEF SALAD Grilled marinated beef - mixed leaf - tomato - cucumber - onion - grated carrot - crispy rice noodles - coriander lime dressing - fried shallots	31
THAI TOFU SALAD Grilled tofu - mixed leaf - tomato - cucumber - onion - grated carrot - crispy rice noodles - coriander lime dressing - fried shallots	29

SIDES

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

MAINS

STRIPLOIN RIVERINA ANGUS MBS 2 + 300 GMS Charred broccolini - mashed potato - choice of sauce	54
Choice of sauce Port wine jus Peppercorn Bernaise	
PAN SEARED SALMON FILLET-SKIN ON (1) Grilled broccolini - baby dutch carrots - kipfler potatoes - lemon caper sabayon	45
LAMB SOUVLAKI Greek salad - pita - tzatziki - fries - lemon wedge	39
GRILLED FREE RANGE CHICKEN BREAST Grilled chicken - charred broccolini - kipfler potatoes - dutch carrots - port wine jus	40
HELIX CHEESEBURGER 150 gms beef patty - swiss cheese - caramelized onion - lettuce - tomato - aioli fries <i>All burgers are cooked well-done</i>	30
CAULIFLOWER STEAK AJO BLANCO Crispy kale - roasted quinoa - salsa roja - ajo blanco - herb oil	35
RIGATONI Plant based ragu - toasted pine nuts - cavolo nero - basil oil	37

DESSERTS

WARM CHOCOLATE FONDANT Chocolate soil - mixed berry compote - vanilla bean ice-cream	20
ORANGE CREME BRULEE Classic crème brulee with a twist of orange - Italian biscotti - candied orange	20
BAKED CHEESECAKE Passionfruit coulis - poached peach	21
CHEESE PLATE Aged cheddar - danish blue - double brie - grapes - quince - crackers	27

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

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