



DINNER MENU

ENTREE

HOMEMADE FOCACCIA & OLIVES 18
Extra virgin olive oil - balsamic vinegar - dukkah spice

STUFFED PUMPKIN FLOWER 24
Moroccan spice stuffing - napolli Sauce - basil oil

BURRATA & PESTO 26
Fresh burrata - confit heirloom tomatoes - pesto - pickled grapes - sourdough

PORK BELLY BAO (2) 21
Asian spiced pork belly - coriander slaw - cucumber - namjim dressing

BAJA FISH TACO (2) 20
Slaw - pico de gallo - coriander

SALADS

CLASSIC CHICKEN CAESAR 27
Double smoked bacon - grilled chicken - boiled egg - croutons - grated parmigiano - caesar dressing

THAI BEEF SALAD 28
Grilled marinated beef - mixed leaf - tomato - cucumber - onion - grated carrot - crispy rice noodles - coriander lime dressing - fried shallots

THAI TOFU SALAD 28
Grilled tofu - mixed leaf - tomato - cucumber - onion - grated carrot - crispy rice noodles - coriander lime dressing - fried shallots

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 49
Charred broccolini - hasselback potato - choice of sauce

Choice of sauce
Port wine jus
Peppercorn
Bernaise

PORCHETTA 42
Rosemary & fennel roast pork - apple sauce - charred witlof

PAN SEARED SALMON FILLET-SKIN ON 41
Grilled broccolini - baby dutch carrots - rosti potato - lemon caper sabayon

LAMB SOUVLAKI 34
Greek salad - pita - tzatziki - fries - lemon wedge

GRILLED FREE RANGE CHICKEN BREAST 39
Grilled chicken - charred broccolini - potato rosti - dutch carrots - port wine jus

HELIX CHEESEBURGER 29
150 gms beef patty - swiss cheese - caramelized onion - lettuce - tomato - aioli fries

All burgers are cooked well-done

CAULIFLOWER STEAK AJO BLANCO 31
Crispy kale - roasted quinoa - salsa roja - ajo blanco - herb oil

RIGATONI 34
Plant based ragu - toasted pine nuts - cavolo nero - basil oil

DESSERTS

WARM CHOCOLATE FONDANT 19
Chocolate soil - mixed berry compote - vanilla bean ice-cream

ORANGE CREME BRULEE 19
Classic crème brulee with a twist of orange - Italian biscotti - candied orange

BAKED CHEESECAKE 20
Passionfruit coulis - poached peach

CHEESE PLATE 25
Aged cheddar - danish blue - double brie - grapes - quince - crackers

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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BAR & DINING

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