

IN ROOM DINING MENU

TO SHARE

GARLIC BREAD	15
HOUSE MARINATED OLIVES	12
FOUR CHEESE ARANCINI	16
SALT & PEPPER CALAMARI (1)	18
MARGHERITA PIZZA	27
PEPPERONI PIZZA	29

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
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

Tray charge fee applies to all orders.

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 RIVERINA 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 (1)	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	
LAMB SOUVLAKI	39
Greek salad - pita - tzatziki - lemon wedge - fries	
RIGATONI	37
Plant Based Ragu - toasted pine nuts - cavolo nero - basil oil	
CAULIFLOWER STEAK AJO BLANCO	35
Crispy kale - roasted quinoa - herb oil - salsa rojal	
HELIX CHEESEBURGER	30
150 gms beef patty - swiss cheese - caramelized onion - lettuce tomato - smoky aioli - fries	
All burgers are cooked well done	
BEER BATTERED FISH & CHIPS (1)	33
Flathead fillets- mix leaf salad - tartare sauce - fries - lemon wedge	
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	

HELIX
BAR & DINING

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