

## DINNER MENU

### ENTREE

<b>HOMEMADE FOCACCIA &amp; OLIVES</b>	<b>18</b>
Extra virgin olive oil - balsamic vinegar - dukkah spice	
<b>STUFFED PUMPKIN FLOWER</b>	<b>23</b>
Moroccan spice stuffing - napoli Sauce - basil oil	
<b>BURRATA &amp; PESTO</b>	<b>24</b>
Fresh burrata - confit heirloom tomatoes - pesto - pickled grapes - sourdough	
<b>PORK BELLY BAO (2)</b>	<b>21</b>
Asian spiced pork belly - coriander slaw - cucumber - namjim dressing	
<b>BAJA FISH TACO (2)</b>	<b>22</b>
Slaw - pico de gallo - coriander	

### SALADS

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

### SIDES

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

### MAINS

<b>STRIPLOIN RIVERINA ANGUS MBS 2 + 300 GMS</b>	<b>52</b>
Charred broccolini - hasselback potato - choice of sauce	
<b>Choice of sauce</b>	
Port wine jus	
Peppercorn	
Bernaise	
<b>PORCHETTA</b>	<b>44</b>
Rosemary & fennel roast pork - apple sauce - charred witlof	
<b>PAN SEARED SALMON FILLET-SKIN ON</b>	<b>43</b>
Grilled broccolini - baby dutch carrots - rosti potato - lemon caper sabayon	
<b>LAMB SOUVLAKI</b>	<b>39</b>
Greek salad - pita - tzatziki - fries - lemon wedge	
<b>GRILLED FREE RANGE CHICKEN BREAST</b>	<b>39</b>
Grilled chicken - charred broccolini - potato rosti - dutch carrots - port wine jus	
<b>HELIX CHEESEBURGER</b>	<b>29</b>
150 gms beef patty - swiss cheese - caramelized onion - lettuce - tomato - aioli fries	
<i>All burgers are cooked well-done</i>	
<b>CAULIFLOWER STEAK AJO BLANCO</b>	<b>33</b>
Crispy kale - roasted quinoa - salsa roja - ajo blanco - herb oil	
<b>RIGATONI</b>	<b>35</b>
Plant based ragu - toasted pine nuts - cavolo nero - basil oil	

### DESSERTS

<b>WARM CHOCOLATE FONDANT</b>	<b>19</b>
Chocolate soil - mixed berry compote - vanilla bean ice-cream	
<b>ORANGE CREME BRULEE</b>	<b>19</b>
Classic crème brulee with a twist of orange - Italian biscotti - candied orange	
<b>BAKED CHEESECAKE</b>	<b>20</b>
Passionfruit coulis - poached peach	
<b>CHEESE PLATE</b>	<b>27</b>
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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MENU