



IN ROOM DINING MENU

TO SHARE

GARLIC BREAD	15
HOUSE MARINATED OLIVES	12
FOUR CHEESE ARANCINI	16
SALT & PEPPER CALAMARI	18
MARGHERITA PIZZA	25
PEPPERONI PIZZA	27

SALADS

CLASSIC CHICKEN CAESAR	27
Double smoked bacon - grilled chicken - boiled egg - croutons - grated parmigiano - caesar dressing	
THAI BEEF SALAD	28
Grilled 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

FROM THE GRILL

STRIPLOIN RIVERINA ANGUS MBS 2+ 300G	49
GRILLED FREE RANGE CHICKEN BREAST	33
ATLANTIC SALMON SKIN ON	39
Served with charred broccolini, hasselback potato & choice of sauce	
CHOICE OF SAUCE	
Port wine jus	
Peppercorn	
Bernaise	
LAMB SOUVLAKI	34
Greek salad - pita - tzatziki - lemon wedge - fries	
RIGATONI	34
Plant Based Ragu - toasted pine nuts - cavolo nero - basil oil	
CAULIFLOWER STEAK AJO BLANCO	31
Crispy kale - roasted quinoa - herb oil - salsa roja	
HELIX CHEESEBURGER	29
150 gms beef patty - swiss cheese - caramelized onion - lettuce tomato - smoky aioli - fries	
<i>All burgers are cooked well done</i>	
BEER BATTERED FISH & CHIPS	31
Flathead fillets- mix leaf salad - tartare sauce - fries - lemon wedge	
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	

Please let our team know of any dietary requirements or allergies.

Tray charge fee applies to all orders

10% surcharge on Sundays and 15% surcharge on Public Holidays applies.

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