## ALL DAY DINING MENU



SIDES		MAIN	
HERBED GARLIC BREAD	14	HELIX CHEESEBURGER With provolone cheese, caramelized onion, lettuce, tomato, smoky aioli, fries	28
DUCK SPRING ROLLS	15	PROSCIUTTO WRAPPED CHICKEN SUPREME	3 9
MEMPHIS CORN ON COB	12	With roasted cauliflower, rosti potatoes, port wine jus	
HELIX GARDEN SALAD	8	CRUMBED FLATHEAD FILLETS With mix leaf salad, fries, tartare sauce	28
FRIES	10	RIVIERA MBS 2+ 300G STRIPLOIN With hassleback potatoes, chargrilled broccolini, port wine jus or béarnaise sauce	4 9
SALADS		RIGATONI Plant based ragu, toasted pinenuts, basil oil, cavolo nero	3 4
CLASSIC CAESAR SALAD With double smoked black forest bacon, sous vide chicken breast, boiled egg, sourdough croutons	27		
MEDITERRANEAN COUSCOUS SALAD With confit cherry tomatoes, chickpeas, teardrop peppers grilled	27	DESSERTS	
halloumi, raisins		STICKY DATE PUDDING With butterscotch sauce, vanilla bean ice-cream, chocolate soil, berries	19
		WARM CHOCOLATE FONDANT With chocolate soil, fresh berries, vanilla bean ice cream	19
		CHEESE PLATE Snowdonia red cheddar, maffra peppercorn cheddar, willow grove double brie, fruit chutney, artisan crackers, house spiced mixed nuts	22

\*Allow us to fulfill your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst All care is taken in the preparation of the all food, traces may still be found due to accidental cross contamination.





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