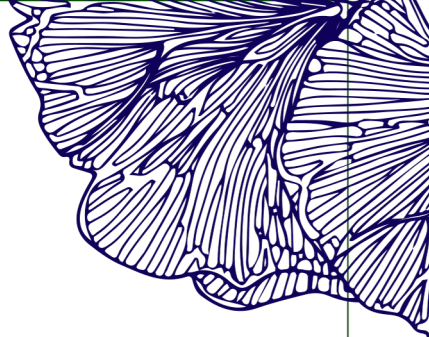




Helm Bar Bottomless Lunch

FOOD MENU

FIRST COURSE

House Fried Corn Chips

w/ Guacamole, pico de gallo, coriander (nf, gf, df, v, ve)

Smoked Salmon

w/ Crostini, creme fraiche, roe, dill (nf, nfr, dfr)

Truffle Mushroom Arancini

w/ Aioli (v)

SECOND COURSE

Pumpkin Ravioli

w/ Basil, pesto, fetta, lemon (v, nfr)

Salt & Pepper Squid

w/ Aioli, lime (nf, df)

DESSERT

Churros

w/ Cinnamon sugar, butterscotch sauce

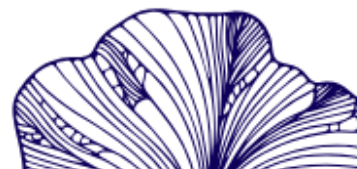
ADD ON

Cooked Tiger Prawn | \$8 per person

w/ Mary rose dressing, lemon (nf, gf, df)

Sydney Rock Oysters | \$8 per person

w/ Cucumber mignonette, lemon (nf, df, gf)



Helm Bar Bottomless Lunch

DRINKS

WINE BY THE GLASS

SPARKLING CUVÉE BLANC

SAUVIGNON BLANC

CABERNET MERLOT

ROSE

STRAWBERRY BELLINI

MANGO BELLINI

TROPICAL SPRITZ

SELECTION OF TAP BEER

SELECTED MOCKTAILS & NON-ALCOHOLIC
DRINKS



TAG US IN YOUR STORY!
@HELMBARANDBISTRO

