



DINNER MENU

Welcome to Helix Bar & Dining!

Located in the travel epicentre of Canberra, our menu has been designed to allow you to travel the world with every bite you take in the comfort of our award-winning restaurant.

Our Chefs have prepared for you a selection of delectable dishes showcasing unique flavours from their home countries, using seasonal local ingredients to delight every palette.

So seat back, relax and enjoy as we take you on a palette guided journey through the world.



BOARDING

A SELECTION OF MOUTHWATERING
ENTREES TO START YOUR JOURNEY

Herbed Garlic Bread 9

Trio of Dips 18

Baba ghanoush | hummus | sundried pesto |
souvlaki bread | lavosh

Crumbed Coconut Prawns 21

Romesco | pickled radish | cucumber salad |
seasme cracker

Seared Moroccan Lamb Skewers 24

Grilled flatbread | olive tapenade | crushed fetta

Jamon Serrano Croquettes 19

black garlic ailoi

Cauliflower Steak 21

Salsa roja | confit heirloom tomatos |
pistachio crumble

SHORT-HAUL

OUR SELECTIONS OF HEALTHY SALADS IS
THE PERFECT FIT FOR A LIGHT FLIGHT

Helix Farro Salad 20

Farro | crunchy salad mix | molasses dressing

Add Prawns 6

Add Halloumi 6

Chicken Caesar Salad 27

Bacon bits | souvide chicken | grated parmesan |
hardboiled eggs

Thai Beef Salad 27

Fresh herbs | mix salad | thai red chillis | coriander lime
dressing

If you have any specific dietary requirements,
Please inform one of our friendly team members for assistance.

INTERNATIONAL

FOR THE EXPERIENCED TASTE BUDS LOOKING FOR
THE NEXT ADVENTURE

CULTURAL LEARNINGS IN THE PHILIPPINES

Pork Belly Adobo 34

Twice cooked pork belly | caramelised apple | charred fennel |
radish | carrot puree

EXPLORING NORTH INDIA

Chicken Jalfrezi 34

Basmati rice | naan bread | poppadum | mango chutney

FALLING IN LOVE IN ITALY

Chilli Prawn Linguine 34

Pan-fried prawns | butter garlic sauce

Lamb Ragu Pappardelle 34

Pulled lamb | Shaved Pecorino Romano

HISTORY TRIP TO KOREA

Miso Kabocha 31

Roasted miso pumpkin | confit tomatoes | caramelised nuts |
tofu & cashew citrus mousse

HOLIDAY IN THE USA

Beef Short Rib 38

Homemade BBQ sauce | potato gratin

FROM THE FOOTHILLS OF THE HIMALAYAS

Fish of the day 39

Salted peas | spicy tomato achaar | herb sauce

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FIRST CLASS

NOTHING SAYS COMFORT LIKE A SELECTION
OF PREMIUM AUSTRALIAN CUTS

INCLUDES CHOICE OF ONE SAUCE & SIDE

425G Rib-eye Steak 68

300G Beef Striploin MSA Grainage Silver 53

200G Lamb Backstrap 48

GRILL SIDES

Roasted kipfler, peri peri seasoning

Mix leaf salad, french dressing

Straight cut chips

Honey glazed carrot, almond butter

Cauliflower gratin

GRILL SAUCES

Béarnaise

Porcini jus

Peppercorn

Salsa Roja

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SIDES

Roasted kipfler, peri peri seasoning 12

Mix leaf salad, french dressing 10

Straight cut chips 10

Honey glazed carrot, almond butter 12

Cauliflower gratin 12

LANDING

ALL OUR JOURNEYS DESERVE A SWEET
ENDING

Ice cream 6 per scoop

Cookies & cream

Rum raisin

Raspberry sorbet

Orange Crème Brûlée 19

orange candy | mint cream | gold dusted soil

Honeycomb Cheesecake 19

Raspberry sorbet | honeycomb | pistachio crumble

Passionfruit roulade 19

Passionfruit compote | meringue | mixed berries

Cheese plate 23

Daily cheese selection | quince paste | grapes |
nuts | lavosh

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