



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 palate.

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



BOARDING

A SELECTION OF MOUTHWATERING
ENTREES TO START YOUR JOURNEY

Organic sourdough 9

Pepe saya, dukkha spice, olive oil

Trio of Dips 15

Eggplant, hummus and sundried pesto, flat bread, lavosh

Burrata 18

Watermelon gazpacho, heirloom tomato, petite bouche,
truffle oil

Rice flour Dusted Calamari 21

Green papaya salad, coriander lime dressing, mustard
aioli

Seared Moroccan Lamb Skewers 21

Grilled flatbread, olive tapenade, crushed fetta

Stuffed Eggplant Bruschetta 21

Heirloom tomatoes, tofu, fresh basil, tapenade, balsamic
glaze

SHORT-HAUL

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

Helix Salad 17

Crunchy salad mix, juliennes of carrot, cucumber,
tomatoes, onion, balsamic vinaigrette

Add Chicken 6

Add Prawns 6

Add Halloumi 6

Chicken Caesar Salad 26

Caesar dressing, bacon bits, grated parmesan, focaccia
crumbs, souvide chicken, hardboiled egg

Thai Beef Salad 26

Fresh herbs, cucumber, cherry tomatoes, onion, Thai red
chillis, coriander lime dressing

DOMESTIC

OUR SELECTIONS OF AUSTRALIAN
CLASSICS FOR THE HOMEBOUND GUESTS

Steak Sandwich 22

Lettuce, caramelized onion, tomato, melted cheese
sandwich, fries

Fish and Chips 24

Lightly battered fish, tartare sauce, fries

Chicken Burger 24

Milk bun, sliced beetroot, chilli jam, aioli, lettuce, white
cheddar, fries

INTERNATIONAL

FOR THE EXPERIENCED TRAVELLER LOOKING FOR
THE NEXT ADVENTURE

JOURNEY TO RIO BRAZIL

Costela de Cordeiro 45

Sous vide Lamb Rack 3 points, corn salsa, roast kipfler,
charred onion

EXPLORING NORTH INDIA

Chicken Jalfrezi 31

Mild curry, basmati rice, naan bread, poppadum, raita

FALLING IN LOVE IN ITALY

Helix Pizza 22

Smoked bbq hickory, chipotle pulled pork, sliced onion,
provolone cheese

Margherita Pizza 22

Tomato sauce, fresh basil and mozzarella, balsamic glaze

Pumpkin Ravioli 24

Grated parmesan, black garlic mustard sauce, roasted
butternut, sage

HISTORY TRIP TO KOREA

Japchae 26

Glass noodle, wild mushroom, plum extract, market veg,
sesame oil and soy

CULTURAL LEARNINGS IN TAIWAN

Hongshao Beef Noodle Soup 31

Slow cooked beef cheeks, baby bok choy, pickled
vegetables

HOLIDAY IN THE PHILIPPINES

Pork Belly Adobo 31

Twice cooked pork belly, baby bok choy, jasmine rice

FIRST CLASS

NOTHING SAYS COMFORT LIKE A SELECTION
OF PREMIUM AUSTRALIAN CUTS

180G Beef Tenderloin 51
Your Choice of Sauce & Side

300G Prime NY Strip 45
Your Choice of Sauce & Side

200g Atlantic Salmon 37
Your Choice of Sauce & Side

SIDES

Roasted kipfler, cajun & garlic spiced
Mix leaf salad, balsamic vinaigrette
Tender stem broccolini, evoo
Creamy mash with truffle oil

SAUCES

Creamy black mustard
Porcini jus
Peppercorn
Argentinian chimichurri

LANDING

WE ALL KNOW OUR JOURNEYS MUST
END WITH A SWEET FINISH

Ice cream 6

Choose from single/ double or trio

Cookies & cream, green tea, rum raisin, strawberry,
lemon sorbet

Mango and kaffir lime Panna cotta 16

Mango gel, pistachio crumble

Chocolate tart 17

summer berries, torched marshmallow, gold soil

Passionfruit roulade 17

Passionfruit compote, meringue, mixed berries

Cheese plate 23

Daily cheese selection, quince paste, grapes, nuts and
lavosh

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