

TO SHARE

GARLIC FOCACCIA 14

house baked focaccia w confit garlic & dill

HUMMUS **OR TARAMASALATA** 14

w toasted sourdough

TRUFFLE & PARMESAN ARANCINI 22

8 per serve w aioli

ANTIPASTO PLATE 28

stuffed peppers, marinated artichokes, pickles, marinated olives, daily cheese, hummus, pinot paste & crisp bread
+ prosciutto (7) + spicy salami (6) + bresaola (6)

PORK BELLY SLIDERS 18

2 per serve, twice cooked pork belly w nahm jim, cucumber & kimchi mayonnaise

FALAFEL SLIDERS 16

2 per serve, falafel, hummus, pickled red onions

HELM BUFFALO WINGS 18

served w ranch dressing
salt & szechuan pepper OR smokey hot bbq
OR franks hot sauce

FROM THE SEA

Freshly Shucked Oysters  w fresh lemon & yuzu mignonette	30/48
S & P Calamari w spicy roasted onion aioli & pickled chilli	21
Lobster Springrolls 4 per serve, w sriracha aioli & lime	25
Scallop Sashimi  w wasabi, sesame, ponzu, truffle oil & jalapeños	24
Tuna Tartare  gochujang, seasonal herbs & furikake.....	28
Bowl of Prawns  chilled australian tiger prawns in the shell w marie rose sauce & fresh lemon	30
Beer-Battered Fish & Chips barramundi fillet, fresh lemon & tartare	29
Grilled Market Fish Fillet  w braised mushrooms & cabbage, butter dashi & corn	36
Prawn & Crab Pasta prawns, crab meat, garlic, chilli, cherry tomatoes, preserved lemon & parsley	36
Seafood Basket	36

panko prawns, panko crumbed calamari, beer-battered fish, chips, tartare sauce & fresh lemon

WESTERN AUSTRALIAN LOBSTER

HALF LOBSTER 69

WHOLE LOBSTER 129

served w garlic butter & fries

subject to availability

HOT & COLD SEAFOOD PLATTER

FOR 2 PEOPLE 129

Sydney rock oysters, tiger prawns, salmon tartare, sashimi scallops, salmon skewers, s & p calamari, panko prawns, fresh lemon & condiments

SALADS

HELM CAESAR SALAD 22

w cos, broccolini, crispy pancetta, parmesan, egg & croutons
+ poached chicken  (5) + falafel  (3)

THAI SALAD 24

choice of crispy pork belly or crispy barramundi w baby cos, bean shoots, cashew, thai basil, chilli, coriander & nahm jim dressing

TUNA NICOISE 26

w green beans, cos lettuce, kalamata olives, soft boiled egg & japenese mayonnaise

GRILLED HALLOUMI SALAD 24


w grilled zucchini, tomato, cucumber, spanish onion, spinach, rocket, mint, pinenuts & a vinaigrette dressing + falafel  (3)
+ poached chicken  (5), + crispy pancetta (5)

SALMON POKE BOWL 26


w wakame, radish, kale, edamame beans, cucumber, jasmine rice, lotus root, chilli & a ginger & soy dressing

BURGER


CLASSIC BEEF BURGER & CHIPS 27

w cheese, lettuce, tomato, pickles, burger sauce
+ extra beef patty (4) + extra cheese (1)
+ pancetta (3) + GF bun  (2)

BEYOND BURGER & CHIPS 26

plant-based patty w vegan cheese, lettuce, tomato, pickles & vegan mayo + GF bun  (2)

SOUTHERN-FRIED CHICKEN BURGER & CHIPS 26

southern-fried chicken breast w cheese, lettuce, sambal mayo & jalapeños
+ extra chicken piece (4) + extra cheese (1)
+ pancetta (3) + GF bun  (2)

STEAK SANDWICH & SHOESTRING FRIES 28

150gm minute steak w swiss cheese, chilli pesto & caramelised onions on white bread + GF bun  (2)

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.

Please order at the bar or on the beacons on your table.

PIZZA

Garlic Pizza 	16
Margherita  buffalo mozzarella, cherry tomatoes & fresh basil	25
Diavola spicy pepperoni, buffalo mozzarella, parmesan & chilli oil	27
Prosciutto prosciutto, parmesan, buffalo mozzarella & rocket	27
Ham & Pineapple ham, pineapple & buffalo mozzarella	25
Gamberone marinated prawns, chilli oil, tomato, buffalo mozzarella & rocket	27
Capricciosa ham, mushroom, artichoke, garlic, olives & buffalo mozzarella	26
Lamb pine nuts, spiced mince lamb, chilli, zucchini & buffalo mozzarella	26
Duck smoked duck, mushrooms, buffalo mozzarella, shallots, hoisin sauce, chilli & cucumber ribbons ...	27
BBQ Chicken onion, mushrooms, capsicum, buffalo mozzarella & bbq sauce	26
Potato  confit garlic, rosemary & buffalo mozzarella	24

GF Base  + (5) Vegan Cheese  + (4)

FROM THE LAND

GNOCCHI 34

w goats curd, seasonal mushrooms, pinenuts & burnt butter sauce

CHICKEN SCHNITZEL 28

w homemade gravy & and a choice of salad OR chips
+ parmigiana (4)

BUTTER CHICKEN CURRY 28

w steamed jasmine rice, papadums & chilli sambal

STEAK FRITES 32

200gm striploin w cafe de paris butter, rocket & shoestring fries

250GM GRASS FED SCOTCH FILLET MB4+ 42

w garlic sauteed spinach & roasted portobello mushrooms & choice of sauce
+ chips (6)

Sauces: pepper, mushroom, red wine jus or garlic butter

SIDES

CHIPS W AIOLI 10

SHOESTRING FRIES W AIOLI 11

MESCLUN SALAD 9

w vinaigrette

CHARRED GREENS 12

chinese broccoli and broccolini

LITTLE SAILORS

SPAGHETTI NAPOLETANA 14

CHEESE PIZZA 14

+ ham (3)

CHICKEN TENDERLOINS & CHIPS 14

CHEESEBURGER SLIDERS & CHIPS 15

FISH & CHIPS 14

grilled  or battered fish

swap any chips for steamed vegetables  + (2)

VANILLA ICE CREAM SCOOP 3

w chocolate sauce & sprinkles (per scoop)

DESSERT

AFFOGATO 11

w vanilla ice cream & a shot of hot espresso
w your choice of baileys, amaretto, frangelico
or kahlúa (18+ only) (+ 9)
or lyres amaretto (non-alcoholic spirit) (+7)

VANILLA ICE CREAM SCOOP 3

w chocolate topping and sprinkles

APPLE STRUDEL 14

w vanilla crumble & ice cream

BISCOFF STICKY DATE PUDDING 15

w vanilla ice cream

DONUT FRIES 14

w caramel biscoff & cream
scoop vanilla ice cream (+ 3)

Please be aware that each meal is sent to your table once it's prepared, this may result in you receiving meals at different times.

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