



⚓ = Happy hour

COCKTAILS

⚓ MARGARITA 20

Espolon Reposado Tequila, lemon, lime & orange essence w a salt rim.

⚓ TOMMY'S MARGARITA 20

Espolon Reposado Tequila, lemon, lime & orange essence, served on the rocks.

COCONUT MARGARITA 22

1800 Coconut Tequila, lemon, lime & orange essence, w shaved coconut.

⚓ PASSIONFRUIT GIN FIZZ 19

Gordon's Passionfruit Gin, lemon, lime, aquafaba, soda & fairy floss.

⚓ COSMO 20

Ketel One Vodka, lime, cranberry & a dash of orange

FROZEN DAIQUIRI 23 STRAWBERRY OR MANGO

Pampero Blanco White Rum, puree, lemon, sugar & ice.

GARDEN SPRITZ 16

Chandon sparkling wine w specially handcrafted orange bitters & rosemary.

APEROL SPRITZ 19

Aperol, sparkling wine, soda & orange.

GORDON'S PINK SPRITZ 19

Gordon's Pink Gin, sparkling wine, lemonade & fresh strawberries.

TROPICAL SPRITZ 19

Smirnoff Mango & Passionfruit Vodka, mango & passionfruit puree & soda.

⚓ RIOT ROSÉ SPRITZ 16

Spritz'd Rosé, passionfruit puree & slice of orange.

STRAWBERRY SENSATION 20

Gordon's Pink Gin, Cointreau, cranberry, lime & strawberry puree.

LYCHEE ROSE MARTINI 21

Tanqueray Gin, Lychee Liqueur, rose syrup, lemon juice & fairy floss.

ESPRESSO MARTINI 21

Ketel One Vodka shaken w our espresso martini blend.

AMARETTO SOUR 20

Disaronno Amaretto, lemon, lime, aquafaba, bitters & maraschino cherry.

WHISKY SOUR 20

Ardbeig 5YO peated Single Malt Scotch or Johnnie Walker Black, lemon, lime, aquafaba & bitters.

BLOODY MARY 19

Ketel One Vodka, spicy bloody mary mix, chilli & salt rim.

SEE STAFF FOR THE COCKTAIL OF THE MONTH

CLASSIC COCKTAILS AVAILABLE ON REQUEST

NON-ALCOHOLIC

NASTRO AZZURO PERONI 0% 9

Non alcoholic beer.

LYRE'S AMALFI SPRITZ 13

Classic spritz w bittersweet orange & mediterranean botanicals.

LYRE'S NEGRONI 14

Aromatic bitters w hints of orange & fruit notes.

⚓ COSNOPOLITAN 13

Lime, cranberry & a dash of orange.

CARLTON ZERO 0% 8

Non alcoholic beer.

LYRE'S G & T 13

Juniper, citrus, botanicals & classic tonic water.

LYRE'S PINK GIN SPRITZ 14

Lyre's pink gin, lemonade & fresh strawberries.

⚓ MARGNORITA 13

Lemon, lime & orange essence, w a salt a rim.

LYRE'S AMARETTI SOUR 14

Almond, lemon, lime, aquafaba, bitters & maraschino cherry.

LAVENDER LEMONADE 13

Lavender syrup, fresh lemon & lemonade.

DRINK SPECIALS

DAILY HAPPY HOURS 5PM - 7PM

Schooners, Pints, House Wines, House Spirits & Cocktails.

6 SCHOONERS

Daily \$6 schooner of beer special.

SATURDAY & SUNDAY JUGS

11am - 9pm \$18 jugs of Carlton Draught & Great Northern.

TO SHARE

CORN CHIPS V 13

w nitro cheese dip & jalapeños

HUMMUS V OR TARAMASALATA 14

w toasted sourdough

ANTIPASTO PLATE V 26

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

HELM BUFFALO WINGS 18

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

TRUFFLE & PARMESAN ARANCINI V 20

8 per serve w aioli

FROM THE SEA

Freshly Shucked Oysters GF w fresh lemon & yuzu mignonette	30/48
Kingfish Tartare GF w sashimi-grade kingfish, lemon dressing, dill oil & cassava crackers	24
Semolina Crumbed Calamari w spicy roasted onion aioli & pickled chilli	21
Lobster Springrolls 4 per serve, w sriracha aioli & lime	22
Bowl of Prawns chilled australian tiger prawns in the shell w marie rose sauce & fresh lemon.....	30
Lobster Roll butter poached W.A. lobster w tarragon on a potato roll & fries	42
Beer-Battered Fish & Chips barramundi fillet, lemon & tartare	28
Grilled Market Fish Fillet w thai basil, cashew pesto, tomato & grilled corn salsa	36
Prawn & Crab Pasta prawns, crab meat, garlic, chilli, cherry tomatoes, preserved lemon & parsley	32
Seafood Basket	35
panko prawns, semolina crumbed calamari, beer-battered fish, chips, tartare sauce & fresh lemon	

WESTERN AUSTRALIAN LOBSTER

HALF LOBSTER 49

WHOLE LOBSTER 99

served w garlic butter & fries

HOT & COLD SEAFOOD PLATTER FOR 2 PEOPLE 119

Sydney rock oysters, tiger prawns, kingfish
tartare, grilled scallops, salmon skewers,
crumbed calamari, panko prawns,
fresh lemon & condiments

SALADS

HELM CAESAR SALAD 22

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

THAI SALAD GF 24

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

GRILLED HALOUMI SALAD V,GF 24

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

SALMON POKE BOWL GF 26

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

BURGER

CLASSIC BEEF BURGER & CHIPS 25

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

BEYOND BURGER & CHIPS VE 25

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

SOUTHERN-FRIED CHICKEN BURGER & CHIPS 25

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

WAGYU REUBEN & FRIES 27

mb9+ pastrami, sauerkraut, horseradish cream,
wholegrain mustard & swiss cheese + GF bun (2)

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

PIZZA

Garlic Pizza V	16
Margherita V buffalo mozzarella, cherry tomatoes & fresh basil	25
Diavola spicy pepperoni, buffalo mozzarella, parmesan & chilli oil	26
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	25
Spicy Nduja nduja spicy chorizo sausage paste, radicchio, tomato, buffalo mozzarella & olive oil	25
Duck peking duck, mushrooms, buffalo mozzarella, shallots, hoisin, chilli & cucumber ribbons	27
Quattro Formaggi V 4 cheeses, buffalo mozzarella, taleggio, gorgonzola & parmigiano	27

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

FROM THE Paddock

CHICKEN SCHNITZEL 26.5

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

LAMB SKEWERS 30

heirloom tomato salad w parsley, flatbread & hummus

250GM WAGYU SIRLOIN STEAK MB4+ GF 38

w charred greens and fried enoki mushrooms, veal jus & choice of sauce
+ chips (6)

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

LITTLE SAILORS

SPAGHETTI NAPOLETANA V 14

CHEESE PIZZA V 14

+ ham (3)

CHICKEN TENDERLOINS & CHIPS 14

CHEESEBURGER SLIDERS & CHIPS 15

FISH & CHIPS 14

swap any kids chips for steamed vegetables + (2)

VANILLA ICE CREAM V SCOOP 3

w chocolate sauce & sprinkles (per scoop)

SIDES

CHIPS W AIOLI V 10

SHOESTRING FRIES W AIOLI V 11

MESCLUN SALAD VE 9

w vinaigrette

CHARRED GREENS VE 12

chinese broccoli and broccolini

DESSERT

AFFOGATO V 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 V SCOOP 3

w chocolate topping and sprinkles

CHURROS V 14

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

BISCOFF STICKY DATE PUDDING V 15

w vanilla ice cream

DONUT FRIES V 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.

V = Vegetarian | VE = Vegan | GF = Gluten Free

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.

Surcharge 10% on sundays & 15% on public holidays | 1.5% surcharge on all credit
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WINE LIST

SPARKLING



Mortar & Pestle Brut NV South East Australian	10.5	.	51
Farina Prosecco DOC Veneto, It	60
Chandon Brut NV Yarra Valley, Vic	12	.	58
Chandon Brut Rosé NV Yarra Valley, Vic	58
Moët & Chandon Brut Imperial NV Épernay, Fr	20	.	99
Moët & Chandon Brut Imperial NV Magnum Épernay, Fr	210
Veuve Clicquot Yellow Label Brut NV Reims, Fr	140
Veuve Clicquot Yellow Label Brut NV Magnum Reims, Fr	280

WHITE

Mortar & Pestle Semillon Sauvignon Blanc South East Australian	10.5	18	51
Soho Sauvignon Blanc Marlborough, NZ	12	20	58
Pascal Jolivet Sancerre Sauvignon Blanc Loire Valley, Fr	85
Le Pezze Pinot Grigio Veneto, It	12	20	58
Emmalene Pinot Gris Adelaide Hills, Vic	60
Saddleback Pinot Gris Central Otago, NZ	65
Tarrawarra Estate Chardonnay Yarra Valley, Vic	70
Rocky Road McHenry Hohnen Chardonnay Margaret River, WA	13.5	22	63
Joseph Faiveley Bourgogne Chardonnay Burgundy, Fr	80
Corduroy Riesling Watervale, SA	12.5	21	61

ROSÉ

Minuty M Rosé Côtes de Provence, Fr	17	22	70
Été d' Elodie Rosé Provence, Fr	12	20	58
Whispering Angel Rosé Côtes de Provence, Fr	80
West Cape Howe Pink Moscato Mount Baker, WA	11	18.5	53

RED

Mortar & Pestle Cabernet Merlot South East Australian	10.5	18	51
Wangolina Shiraz Cabernet Limestone Coast, SA	12	20	58
Tumbalong Hills Shiraz Gundagai, NSW	11	18.5	53
Torbreck 'Woodcutters' Shiraz Barossa Valley, SA	70
Senesi Aretini Chianti DOCG Chianti, It	58
Saddleback Pinot Noir Central Otago, NZ	13.5	22	63
Gala White Label Pinot Noir East Coast, Tas	73
Torbreck 'The Steading' Grenache Shiraz Mataro Barossa Valley, SA	85
Ox Hardy Grenache McLaren Vale, SA	67
Terrazas de los Andres Reserva Malbec Mendoza, Arg	12	20	58
Tumbalong Hills Cabernet Sauvignon Gundagai, NSW	55

NON ALCOHOLIC WINES

Thomson & Scott Noughty Sparkling Chardonnay United Kingdom (organic, vegan)	63
1920 Pinot Grigio AUS (vegan)	10	17	49
Two Hoots Rosé South Africa (vegan)	12.5	21	61
Next Destination Shiraz Barossa Valley, AUS (vegan)	12.5	21	61