



## BANQUET MENU TO SHARE

### OPTION 1

\$65 PER PERSON  
CHOICE OF 2 STARTERS  
CHOICE OF 1 MAIN  
CHOICE OF 2 SIDES

### OPTION 2

\$80 PER PERSON  
CHOICE OF 4 STARTERS  
CHOICE OF 2 MAIN  
CHOICE OF 2 SIDES

### OPTION 3

\$95 PER PERSON  
ALL STARTERS  
CHOICE OF 3 MAIN  
CHOICE OF 2 SIDES

**MINIMUM 10 PERSON**



## TO START

**HUMMUS & DUKKAH VE**  
w fried bread

**SEMOLINA CRUMBED CALAMARI**  
w plum aioli & pickled chilli

**TRUFFLED MUSHROOM ARANCINI V**  
w aioli

**BURRATA GF, V**  
w raddichio, stonefruits, baby cos, mandarin  
oil & green goddess dressing

**SALMON TARTARE GF**  
w ponzu, avocado & wasabi & tortilla chips

## MAINS

**WAGYU SIRLOIN MB4 GF**  
w charred greens & enoki mushrooms

**SLOW ROASTED LAMB SHOULDER GF**  
in sumac & garlic

**PRAWN & CRAB LINGUINE**  
w cherry tomatoes & chilli

**MUSHROOM X.O. LINGUINE VE**  
spicy

## SIDES

**MESCLUN SALAD VE, GF**  
w lemon vinaigrette

**SHOESTRING FRIES V**

**CHARRED BROCCOLINI VE, GF**  
w sesame

**SLOW ROASTED CABBAGE V, GF**  
in garlic butter

## ADDITIONS

**FRESH SHUCKED OYSTERS \$4 EACH GF**

**ASSORTED SASHIMI \$150**  
(8 -10 PEOPLE)

Chefs selection of sashimi of the day (at least  
3 types of fish), scallops, soy, wasabi &  
pickled ginger

**TACO \$6 EACH**

choice of beef brisket, lamb barbacoa, or eggplant

**T-BONE 1KG MB2 \$99 GF**

**WHOLE W.A. LOBSTER \$MP GF**  
w garlic butter & fresh lemon

## DESSERT

**DONUT FRIES**  
w dulce de leche

**CHEESE PLATE V**  
daily selection of cheeses w condiments

The menu is all designed as a share style menu.  
Menu subject to change due to supply or seasonal availability.

V = Vegetarian | VE = Vegan | GF = Gluten Free  
We are unable to guarantee our dishes are free from traces of  
gluten, nuts, oils or shellfish

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