

*The Heliot*

# BRUNCH

★ & LUNCH MENU ★

*Mighty, meaty & maple syrupy*

**EGGS ROYALE** | 7  
smoked salmon & sautéed spinach

**EGGS BENEDICT** | 7  
poached hen's egg, ham & hollandaise sauce

**HASH BROWNS, POACHED DUCK EGG** | 7  
served with hollandaise sauce

**CROQUE MADAME** | 7  
fried hen's egg, parma ham & gruyère

**CHILLI FRIED EGG & BACON BRIOCHE ROLL** | 7  
spiced chutney & rocket

**BABY GEM SALAD** | 7  
orange & avocado (VG)

**USDA MEATBALLS** | 7  
bone marrow sauce

**GOAT CHEESE LOLLIPOPS** | 7  
lemon curd (V)

**COUNTRY FRIED STEAK** | 7  
sausage gravy, eggs & fries

**PANCAKE STACK** | 7  
blueberries & maple syrup (V)

**JACK STACK** | 7  
pancake, waffle, French toast, maple syrup (V)



## USDA PRIME STEAKS

**FILLET** | 200g / 7oz | 21

**SIRLOIN** | 300g / 10.5 | 19

**RIB EYE** | 350g / 12oz | 21

**PAN FRIED SALMON** | 14  
curly kale & lime dressing (H)

**LOBSTER RAVIOLI** | 16  
bisque & chives

## BUTTERS & SAUCES | 2 EACH

PEPPER SAUCE  
RED WINE SAUCE  
GARLIC BUTTER

## TOPPINGS & SIDES | 3 EACH

2 EGGS  
2 HASH BROWNS  
2 STREAKY BACON RASHERS  
2 SAUSAGES  
2 PANCAKES

SAUTÉED FIELD MUSHROOMS  
MIXED SALAD  
MAC & CHEESE  
FRIES  
HAND CUT CHIPS

## DESSERTS | 6.5 EACH

**CHOCOLATE KAHLUA**  
star anise chocolate sauce

**ALMOND MILLEFEUILLE**  
winter fruits & mascarpone cream

**BAKED ALASKA**  
vanilla ice cream & passion fruit sauce

EXECUTIVE CHEF: IOANNIS GRAMMENOS  
(H) DENOTES COVERED UNDER HALAL STANDARDS, (V) DENOTES VEGETARIAN, (VG) DENOTES VEGAN  
GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD MAKE A MEMBER OF THE TEAM AWARE, BEFORE PLACING AN ORDER FOR FOOD OR BEVERAGES.  
ALLERGEN INFORMATION IS AVAILABLE ON REQUEST FROM YOUR SERVER.