

BRUNCH



MENU

Breakfast Margarita 12.95
tequila reposado, triple sec, lime juice,
orange marmalade

Pisco Sour 12.95
pisco, fresh lime, lemon juice,
pasteurised egg white, simple syrup

Helicolada 12.95
spiced rum, coconut cream, raspberry,
blackberry, passionfruit, strawberry,
pineapple juice

Mains

Hot Stack Pancakes 14
Vanilla mascarpone, seasonal fruits, berry
sauce, caramel, vanilla whipped cream

BL Brekkie 13
Avocado, poached eggs, bacon, tomatoes,
baby kale, toasted sourdough bread,
- Vegetarian option available

Egg Royale 15
Poached egg, smoked Scottish salmon,
hollandaise chives sauce, breakfast muffin

Lettuce & Watercress Salad ^{VG} 9
Rocket, endive, smoked almonds, maple
vinegar dressing

Heliot Burger 17
Wagyu & USDA beef, fried egg, crispy bacon

Veggie Burger ^V 17
Beyond vegan burger patty, tomato, baby gem
lettuce, truffle aioli, onion chutney, brioche bun

Crispy Vegetarian Tart 19
Brie & beetroot, squash & micro watercress

Madame Claire Heliot Steaks

USDA Prime Fillet
225g | 39

Hereford Fillet
225g | 29

Argentinian Rib Eye
350g | 30

Argentinian Sirloin
300g | 25

Hereford Fillet Chateaubriand
mushroom & Jus gras 450g | 50

Irish Wexford Tomahawk
1.2kg | 99

Toppings & Sauces

Lobster tail & garlic butter 19
Grilled white onions & thyme 3
Forest mushrooms & garlic butter 4
Roast bone marrow, red wine jus & crispy kale 4
Red wine steak sauce 2
Bearnaise 4
Peppercorn sauce 4
Chimichurri 4

Sides

Homemade chunky chips 4
Add Parmesan | 1.5 Add Truffle | 3
Skinny fries & rosemary 3
Mixed leaf salad, endive & tarragon dressing 3
Tomato, red onion, feta, chardonnay vinegar
& olive oil dressing 2
Mac & Cheese 4
Mashed potatoes 4.5
Add garlic butter mushrooms | 3
Creamed spinach 4

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^V Vegetarian | ^{VG} Vegan. Guests with allergies & intolerances should make a member of the team aware, before placing an order for food or beverages.

A discretionary service charge of 12.5% is added to your bill with 100% of that being distributed to the team.

HELIOT STEAK HOUSE

AT THE HIPPODROME



Our restaurant is named after the flirtatious and alluring Claire Heliot, one of the early performers at The Hippodrome in the early 1900's. She was famous worldwide for feeding raw meat to lions on stage.

Showing no fear for any of her fourteen lions, the New York Times noted 'She pats them on the back like ponies, hugs them like kittens and romps about with them'.

They described it as 'One of the most thrilling animal acts ever seen'. Madame Heliot always entered the stage to the daredevil music of 'Carmen' but she refused to believe that any of the lions would hurt her and she said that she tamed them with sentimentality; from Auguste (the largest one) to Sacha, the lion that she used to carry off stage on her shoulders every night and who weighed 175kg.