

T's Bistro a la carte menu

Available daily from 12pm - 9:30pm

To Start

Grilled sourdough

Olive oil & aged balsamic vinegar

Marinated mixed olives - v, gf

Wild mushroom & cheese arancini, aioli - v

Whole school prawns with chilli salt, aioli

Entrees

Chicken quesadillas

Smokey chipotle, fresh mango salsa, lime

Bruschetta - v

Heirloom tomato, burrata, basil & balsamic glaze

Salt cod brandade

Whipped salt cod & potato, salmon roe with sourdough

Salt & pepper squid

Bean shoot & coriander salad, aioli

Grilled nectarine & halloumi salad - v, gf

Baby endive, rocket, parsley, walnut with balsamic drizzle

Mains + Wine Suggestions

Gnocchi - v

Baked ricotta, summer veg, peas with lemon & sage brown butter

Montrose Chardonnay - lightly oaked with bright, fresh, crisp flavours

Caesar salad

Cos lettuce, bacon, soft boiled eggs with parmesan & croutons

Add chicken

Luna Rosa Rosado - fresh & fragrant with bright berry & cherry flavours

Signature beef burger

Lettuce, tomato, onion, beetroot, fried egg with BBQ sauce & fries

Rymill Yearling Shiraz - vibrant dark fruits with hints of pepper & a berry finish

Chilli prawn spaghetti

Kale, confit cherry tomato, citrus cream & pangrattato

Ara Single Estate Pinot Gris - honeyed, floral & citrus notes

Market fish papillote - gf

30

Mix bell papers, tomato, olives with sliced fennel
Chain of Fire Sauv Blanc Semillon - deliciously fresh, fruit driven wine

Riverina T-bone steak - gf

33

Herb butter, charred onion

Argento Malbec - dark fruit flavours with velvety tannins

½ roasted lemon chook

29

Cloves infused bread sauce & red wine jus

Montrose Chardonnay - lightly oaked with bright, fresh, crisp flavours

Sides

Hand cut sebago chips, rosemary salt, aioli - v

8

Shoe string fries, aioli - v

7

Fennel orange walnut salad - v, gf

9

Rocket, pear & parmesan salad - v, gf

9

Cumin baked cauliflower - v, gf

9

With pine nuts & golden raisins

Dessert

Matcha crème brûlée - gf

11

Vanilla ice-cream, passionfruit, micro mint

Coconut panna cotta - gf

13

Mango, hibiscus, coconut shaving, micro cilantro

Pistachio white chocolate mousse cake

13

Lemon curd topping, praline

Selection of Australian cheeses

18

Bowl of ice cream or fruit salad

5

Kids Menu

For kids up to 12 years.

Comes with juice or bottle of water.

Chicken parmigiana & chips

10

Battered fish & chips

10

Spaghetti Napoletana

10

29 v vegetarian, vg vegan, df dairy-free, gf gluten-free, nf nut-free

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of food, traces may still be found due to accidental cross contamination. Please be advised last orders are taken at 9:30pm.

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