

# 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

7

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

### Riverina T-bone steak - gf

8

Herb butter, charred onion

12

*Argento Malbec - dark fruit flavours with velvety tannins*

14

### ½ roasted lemon chook

14

Cloves infused bread sauce & red wine jus

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

14

## Sides

14

### Hand cut sebago chips, rosemary salt, aioli - v

14

### Shoe string fries, aioli - v

### Fennel orange walnut salad - v, gf

14

### Rocket, pear & parmesan salad - v, gf

### Cumin baked cauliflower - v, gf

16

With pine nuts & golden raisins

## Dessert

### Matcha crème brûlée - gf

21

Vanilla ice-cream, passionfruit, micro mint

### Coconut panna cotta - gf

Mango, hibiscus, coconut shaving, micro cilantro

### Pistachio white chocolate mousse cake

Lemon curd topping, praline

18

### Selection of Australian cheeses

### Bowl of ice cream or fruit salad

+4

## Kids Menu

For kids up to 12 years.

Comes with juice or bottle of water.

22

### Chicken parmigiana & chips

### Battered fish & chips

### Spaghetti Napoletana

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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