

T's Bistro & Bar Menu

Available daily from 12pm – 9:30pm

Starters

Garlic & herb bread	8
Ciabatta bread with garlic and herb butter	
Caesar salad	18
Cos lettuce, bacon, egg, croutons and Caesar dressing	
Add chicken	+4
Buffalo wings	14
Served with ranch dressing and celery batons	
Salt & pepper calamari	18
Served with lime aioli and fennel salad	
Falafel croquette	18
Served with flat bread, hummus and tomato salsa salad	
Charred Japanese pumpkin & halloumi salad	18
Served with quinoa, kale, pepita seeds and house dressing	
Pulled pork tacos	18
Served on two 6-inch tortillas, with lettuce, pico de gallo, mozzarella cheese and smokey BBQ sauce	
Vietnamese spring rolls	14
Served with Asian salad and nuoc cham sauce	

Mains

Chicken schnitzel	22
Served with house salad or chips and tomato sauce	
Chicken parmigiana	+3
Homemade mushroom gnocchi	22
Served with mushrooms, peas, chilli, spinach, lemon, sage and burnt butter sauce	
Fish of the day	32
Please see our friendly team for the catch of the day	
Linguini seafood marinara	29
Served with cherry tomatoes, mussels, clams, prawns and preserved lemon	
T's bistro beef burger	22
Served with lettuce, tomato, bacon, jalapenos, American cheese, secret sauce and chips	
Gluten free bun	+3
Grilled peri peri chicken burger	22
Served with lettuce, tomato, onion, spicy mayo and chips	
Gluten free bun	+3

Chicken stir fry noodles	27
Served with hokkien noodles, garlic, cashew nuts, honey soy sauce and Asian vegetables	
Vegetarian option available	
T-bone (350g)	35
Grain fed, MSA grade T-bone steak, served with potato mash, broccoli and red wine jus	

Sides

Steamed greens	8
Seasonal vegetables served with extra virgin olive oil and almond flakes	
Mixed leaf salad	8
Served with honey chardonnay dressing	
Chips and aioli	8
Potato mash	8

Desserts

T's bistro tiramisu	14
Served with mascarpone and Kahlua cream, Italian short bread, macerated black cherries and chocolate shavings	
T's bistro triple chocolate dessert	14
Chocolate brownie, white chocolate ice cream and dark chocolate sauce	
Churros with cinnamon sugar	14
Served with peanut praline and chocolate sauce	
Australian cheese platter for two	22
Ice cream and sorbet selection	9
Seasonal fruit salad	9

Kids Menu (12 years and under)

Battered fish and chips	10
Linguine napolitana	10
Grilled chicken breast with steamed vegetables	10
Mac and cheese with bacon crumbs	10

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 all food, traces may still be found due to accidental cross contamination.

Drinks Menu

Wine

Sparkling

Chain of Fire NV
South East Australia

Glass 8 **Bottle** 31

Veuve Tailhan Blanc de Blanc
Loire Valley, France

Glass 9 **Bottle** 39

La Gioiosa Prosecco
Veneto, Italy

Glass 12 **Bottle** 55

White Wines

Chain of Fire Sauvignon Blanc Semillon
Western Australia

Glass 8 **Bottle** 31

Ara Single Estate Sauvignon Blanc
Marlborough, New Zealand

Glass 11 **Bottle** 48

Pikorua Sauvignon Blanc
Marlborough, New Zealand

Glass 9 **Bottle** 41

Ara Single Estate Pinot Gris
Marlborough, New Zealand

Glass 11 **Bottle** 48

Ad Hoc Wallflower Riesling
Great Southern, Western Australia

Glass 12 **Bottle** 52

Montrose Chardonnay
Mudgee, New South Wales

Glass 10 **Bottle** 42

Rosé Wines

Luna Rosa Rosado
Orange, New South Wales

Glass 10 **Bottle** 42

Red Wines

Chain of Fire Pinot Noir
Victoria

Glass 8 **Bottle** 31

Giesen Vineyard Selection Merlot
Marlborough, New Zealand

Glass 13 **Bottle** 55

Argento Malbec
Mendoza, Argentina

Glass 11 **Bottle** 46

Robert Oatley Signature Cabernet Sauvignon
Margaret River, Western Australia

Glass 13 **Bottle** 57

Rymill The Yearling Shiraz
Coonawarra, South Australia

Glass 9 **Bottle** 42

Dessert Wines

Fiore Moscato
Mudgee, New South Wales

Glass 9 **Bottle** 45

Beer & Cider

Cascade Light

Bottle 6

Carlton Dry

Bottle 8

Great Northern

Bottle 8

Fat Yak

Bottle 9

Corona

Bottle 9

Pure Blonde

Bottle 9

Budweiser

Bottle 9

Pirate Life Throwback IPA

Bottle 9.5

4 Pines Pale Ale

Bottle 9.5

Bulmers Original

Bottle 9

Matilda Bay "Dirty Granny"

Bottle 8

Cocktails

Tommys Margarita

18

Olmecca tequila, fresh lime juice & agave syrup

Caprioska

18

Wyborowa vodka, lime & sugar syrup

Cosmopolitan

18

Wyborowa vodka, cointreau, cranberry juice & lime

Espresso Martini

18

Wyborowa vodka, espresso shot, maraschino juice & sugar syrup

Aperole Spritz

18

Aperol, fiore prosecco, orange twist & soda

Negroni

18

Beefeater gin, campari & cinzano rosso

ROOM SERVICE AND
GRAB 'N' GO MENU

Nothing quite
like having
a bite in bed

Room Service

In-room dining is available 7 days a week 12:00pm to 9:30pm.
Please dial 5 to order. All orders under \$20 incur a \$4 service fee.
Ice buckets incur a \$2.5 delivery fee to your room or free from T's Bistro & Bar.

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Vegetarian option available	

Sides

Mixed leaf salad

Served with honey chardonnay dressing

8

Steamed greens

Seasonal vegetables served with extra virgin olive oil and almond flakes

8

Desserts

T's bistro tiramisu

Served with mascarpone and Kahlua cream, Italian short bread, macerated black cherries and chocolate shavings

14

Australian cheese platter for two

22

24-hour menu

Sandwiches

- Ham, cheese and tomato toasted sandwich** 13
Served on sourdough bread and chips
- Reuben sandwich** 15
Corned beef, aioli, sauerkraut and Swiss cheese served on sourdough

Pizzas

- Traditional Margarita pizza** 19
Napolitana sauce, mozzarella cheese, oregano and fresh basil
- Salami and artichoke pizza** 22
Capsicum, semi-dried tomato and argula
- Travelodge prime pizza** 23
Ham, bacon, pineapple, capsicum, mushroom and onion

Sides

- Vietnamese spring rolls** 14
Served with Asian salad and nuoc chum sauce
- Chips and aioli sauce** 8

Dessert

- Selection of sorbet and ice cream** 9
- Seasonal fruit salad** 9

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Drinks

Wine

Glass

Bottle

Sparkling

Veuve Tailhan Blanc de Blanc

9.5

42

Dal Zotto Pucino Prosecco

12.5

52

White

Pikorua Sauvignon Blanc

10.5

45

Ara Single Estate Pinot Gris

11

49

Red

La La Land Malbec

10.5

45

Rymill The Dark Horse Cabernet Sauvignon

11.5

46

Beers

4 Pines Pacific Ale

9

Bonamy Apple Cider

8

Grab 'n' Go

Available for pick up from our Reception desk.

Please note that the conditions of sale of alcohol may vary. Please ask Reception.

Snacks

Chips	4.5
Nuts	4
Tim Tam	3.5
Chocolate	4
Lollies	6.5
Muesli bar	3.5
Noodle cup	4

Drinks

Still water small	3
Still water large	4.5
Sparkling water small	4.5
Sparkling water large	8
Soft drink	3
Red Bull	5
Giesen Sauvignon Blanc 375ml	18
Giesen Merlot 375ml	18
Carlton Dry	8
Corona	9

Travelodge Hotels practises the responsible service of alcohol.

It is an offence to supply alcohol to anyone who is intoxicated or under the age of 18.