

Dinner Menu

Entree

Karaage chicken (nf,gf)	17
Soy marinated chicken, garlic aoli, lemon	
Chicken and mushroom arancini	14
Creamy chicken, mushroom, peas, served with garlic mayo	
Steamed prawn dumplings	16
House made prawn dumplings, served with sweet garlic soy sauce	
Squid rings	14
Battered squid rings, tartare, lemon	
Vegetable spring rolls (v,vg)	13
Cabbage, carrot, green sword bean, onion, mushroom, served with sweet chili sauce	
Seafood basket classic	18
Fish, squid, prawns, surimi, served with tartare sauce and lemon	
Thai fish cakes (gf)	16
Fish and shrimp paste, green beans, curry paste, served with sweet chili sauce	

Mains

T's signature beef burger	26
GF +4 250gr beef patty, double cheese, brioche bun, tomato, lettuce, onion, tomato chutney	
Halloumi burger (nf,v)	26
Grilled halloumi, brioche bun, lettuce, tomato, corn relish, chips	
Falafel Buddha bowl (v,gf)	23
Chopped veggies, eggplant, falafel, served with sesame dressing	
Beer battered fish (nf)	24
Whiting fillets, tartare, lemon, chips	
Butter chicken and rice (gf)	25
Oven roasted chicken, pappadum, basmati rice	
Chicken schnitzel (nf)	25
Panko crumb chicken, mix leaf salad, tomato sauce, chips	
Chicken parmigiana (nf)	28
Panko crumb chicken, parmigiana sauce, mozzarella, mix leaf salad, tomato sauce, chips	
Pan-seared barramundi (nf,gf)	29
Barramundi, avocado, fennel salad, lemon	
Beef rump steak	32
Rump steak 250gr, chips, salad, gravy	
*Please allow 20-25 minutes	

Sides

Garlic bread (v)	8
(add cheese +4) Herb, garlic butter	
Waffle fries (v)	13
Crossed cut potato serve with sweet chili sauce	
Beer battered chips	11
Straight cut chip, mayonnaise	
Garden salads (v,gf,nf,vg,df)	15
Mix leaf salads, onion, tomato, snowpeas shoot, Italian dressing	
Seasonal steam green (v,gf,nf,vg,df)	15
With olive oil and salt	

Kids

Chicken tender	10
Crumbed chicken tender, chips, tomato sauce	
Fish and chips	10
Whiting fillet, chips and tomato sauce	
Kid's ice-cream	8
Vanilla ice-cream stick	

Desserts

Sticky date pudding (v)	16
Butterscotch sauce, vanilla ice cream	
Mixed berry pavlova (gf,v)	15
Berry coulis, whipped cream, toasted coconut	
Chocolate mud cake	16
Slice of rich chocolate mud cake, whipped cream	

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

Allow us to fulfill 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.

Please note a 10% surcharge applies on public holidays.

Travelodge Hotel Sydney Airport

289 King Street

Mascot NSW 2020 Australia

p: +61 2 8313 6000

sydneyairport@travelodge.com.au

