

# Dinner Menu

## Entree

- Karaage chicken (nf,gf)** 20  
Soy marinated chicken, garlic aioli, lemon
- Chicken and mushroom arancini** 18  
Creamy chicken, mushroom, peas, garlic aioli
- Steamed prawn dumplings** 19  
House made prawn dumplings, sweet garlic soy sauce
- Squid rings** 16  
Battered squid rings, tartare, lemon
- Vegetable spring rolls (v,vg)** 15  
Cabbage, carrot, green sword bean, onion, mushroom, sweet chili sauce
- Seafood basket classic** 20  
Fish, squid, prawns, surimi, tartare sauce, lemon

## Mains

- T's signature beef burger** 29  
GF +4  
250gm beef patty, double cheese, brioche bun, tomato, lettuce, onion, tomato relish, chips, tomato sauce
- Halloumi burger (nf,v)** 26  
GF +4  
Grilled halloumi, brioche bun, lettuce, tomato, corn relish, chips
- Falafel Buddha bowl (v,gf)** 24  
Chopped veggies, eggplant, falafel, sesame dressing
- Beer battered fish (nf)** 28  
Whiting fillets, tartare, lemon, chips
- Butter chicken and rice** 29  
Oven roasted chicken, naan, basmati rice
- Chicken schnitzel (nf)** 29  
Panko crumb chicken, mixed leaf salad, chips, tomato sauce
- Chicken parmigiana (nf)** 32  
Panko crumb chicken, parmigiana sauce, mozzarella, mixed leaf salad, chips, tomato sauce
- Pan-seared barramundi (nf,gf)** 34  
Barramundi, avocado, fennel salad, lemon
- Pinnacle beef rump** 36  
250gm beef rump, chips, salad  
Gravy or Peppercorn gravy +3  
\*Please allow 20-25 minutes

## Sides

- Garlic bread (v)** 10  
Cheese +4  
Herb, garlic butter
- Beer battered chips** 12  
Straight cut chip, garlic aioli
- Garden salad (v,gf,nf,vg,df)** 16  
Mixed leaf salad, onion, tomato, snow pea shoots, Italian dressing
- Seasonal steam green (v,gf,nf,vg,df)** 16  
Olive oil, salt

## Kids (4-12 years)

- Chicken tender** 12  
Crumbed chicken tender, chips, tomato sauce
- Fish and chips** 12  
Whiting fillet, chips, tomato sauce
- Kid's ice-cream** 10  
Vanilla ice-cream stick

## Desserts

- Sticky date pudding (v)** 17  
Butterscotch sauce, vanilla ice cream
- Mixed berry pavlova (gf,v)** 16  
Berry coulis, whipped cream, toasted coconut
- Chocolate mud cake** 17  
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 15% surcharge applies on public holidays and a 10% surcharge applies on Sundays

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