

BREADS

Flinders Ranges Sprouted Wheat Sourdough	10
Served warm with butter	
Garlic Bread	10

STARTERS

ROCK OYSTERS

Natural with lemon & red wine vinaigrette	4
Kilpatrick	5

Topped with bacon and spiced Worcestershire

BROCCOLI SOUP	14
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Goats cheese, roasted macadamias and fresh sourdough bread

ROAST PUMPKIN SALAD (v)	15
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Asian greens, enoki, toasted macadamias & sesame dressing

CHICKEN LIVER PATE	18
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Brioche, red onion jam, apple & hazelnut salad

BRAISED OCTOPUS SALAD	19
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Kipfler potato, parsley, radicchio & lemon dressing

PASTA

GREEN PEA AND ASPARAGUS RISOTTO (e) 18 (M) 27	
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Marinated feta, fresh mint and lemon

PAPPADELLE WITH CHICKEN	27
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Wild mushrooms, oregano and chervil, finished with extra virgin olive oil

LINGUINE VONGOLE	27
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Cloudy Bay clams, white wine, chilli, garlic & parsley

MAINS

BAKED CHICKEN BREAST	35
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Mashed potato with brussel sprout and bacon saute

PAN FRIED HUMPTY DOO BARRAMUNDI	35
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Roasted kipfler potatoes, sugar snap peas, romesco sauce and tarragon oil

GRILLED ATLANTIC SALMON	35
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Warm pearl barley, roasted carrots, fennel and dill emulsion

SLOW ROASTED SHOULDER OF LAMB FOR 2 CUMIN, GARLIC & ROSEMARY SPICED (g)	68
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Roast potato, honey glazed carrots, steamed greens & red wine jus, mint vinaigrette

GRILL

250g WAGYU BEEF RUMP MBS 6/7 (g)	39
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300g SCOTCH FILLET, CERTIFIED ANGUS (g)	41
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450g T-BONE, GRASSLANDS (g)	46
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Served with parsnip puree & broccolini
Peppercorn, Mushroom or Red Wine Jus

Extra Sauce	2
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SIDES

MASHED POTATO	9
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GREEN BEANS & LEMON DRESSING	9
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HONEY GLAZED CARROTS	9
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HOUSE SALAD	9
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Tomato, cucumber, avocado and Spanish onion, lemon and oregano dressing

ROASTED KIPLER POTATOES	9
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With rosemary butter

CHIPS	9
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Crisp and lightly salted served with aioli

DESSERT & CHEESE

ARTISAN ICE CREAM (3 SCOOPS)	12
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Your choice of chocolate, strawberry, coconut, salted caramel, vanilla, mango sorbet, raspberry sorbet

RASPBERRY BREAD AND BUTTER PUDDING	15
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Raspberry jam and vanilla ice cream

LEMON & BLUEBERRY PANNA COTTA	15
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Blueberry compote & honeycomb

3 AUSTRALIAN CHEESES	22
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Shadows of blue, Maffra gold cheddar, Tarago Camembert, quince paste & crackers

(g) – available as gluten free (v) – available as vegetarian

Rydges Sydney Airport Hotel understands the importance of providing allergen free and intolerance free meals to customers that have any food allergy or food intolerance. Please advise your waiter if you have any particular food allergy or food intolerance when placing your order.

PLEASE NOTE: Conditions apply when splitting bills for groups of six or more

BLACKWATTLE
GRILL