



STAYING ALIVE



MENU
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Dinner

Starters + Share

Italian garlic bread to share	\$10
Seasonal soup with warm bread v	\$14
Spicy lamb kofta meatballs with pita bread & tzatziki dressing	\$19
Thai style fish cakes served with a sweet chilli dipping sauce DF	\$16
Lemon pepper calamari - crispy fried rings, lemon wedge & aioli	\$21

Pizza All Day

Classic margherita - sliced tomato, bocconcini & fresh torn basil v	\$23
Spicy pepperoni - spicy pepperoni slices, jalapenos & chilli flakes	\$25
Tuscan chicken - seasoned chicken breast, onion, capsicum & mushrooms	\$27
Prosciutto - tomato, bocconcini & torn basil with thinly sliced prosciutto & rocket	\$28

Healthy Bowls

Buddha bowl - green beans, edamame, cucumber, carrot, red cabbage, & rice with green goddess dressing VG GF DF	\$23
Purple haze bowl - purple sweet potato, beetroot, feta, spinach, tomato & pepitas, French dressing v GF	\$25
Add - chicken +\$6 / grilled haloumi +\$8 / tofu +\$5 / falafel +8	

Mains + Favourites

Indian chicken makhani - traditional butter chicken, basmati rice & papadum GF	\$30
Braised lamb shank on mashed potato with steamed greens, jus & mint jelly GF	\$39
250g rump steak served with thick chips, garden salad & jus DF	\$42
Ricotta ravioli on a bed of pumpkin puree with toasted pine nuts, finished with rocket & parmesan v	\$34
Classic chicken parmigiana - smothered in Napoli & bocconcini, served with thick chips & salad	\$30
Braised beef cheeks on creamy mashed potato with steamed green vegetables & jus GF	\$40
Beer battered fish + chips - fried fish fillets, thick chips & garden salad with lemon & tartare	\$28
Daily fish special - please ask for today's preparation	\$37

Sides

Thick cut chips with aioli v	\$10
Creamy mashed potato v	\$9
Mixed lettuce green salad with French dressing VG GF	\$12

Sweet Dreams

Belgian waffles - berry coulis, maple syrup & ice cream	\$15
Chocolate brownie - chocolate sauce & ice cream	\$15
Trio of ice cream - please ask for today's flavours	\$14

A 15% surcharge applies on local public holidays

Sparkling

Fish cage sparkling chardonnay	\$10 / \$42
Early Bird moscato	\$9 / \$15 / \$42

Whites + Pinks

Hungerford Hill classic rose	\$11 / \$17 / \$47
Fish Cage semillon sauvignon blanc	\$9 / \$15 / \$42
3 tales Marlborough sauvignon blanc	\$12 / \$18 / \$52
Sweetwater Estate semillon	\$10 / \$16 / \$45
Fish Cage chardonnay	\$9 / \$15 / \$42
Dalwood Estate chardonnay	\$12 / \$19 / \$55

Reds

Tumbarumba pinot noir	\$12 / \$18 / \$52
Down The Lane shiraz tempranillo	\$11 / \$17 / \$47
Fish Cage shiraz	\$9 / \$15 / \$42
Hungerford Hill cabernet sauvignon	\$12 / \$18 / \$52
Fish Cage cabernet sauvignon	\$9 / \$15 / \$42

ibis kitchen
RESTAURANT

ibis Sydney Airport
205 O'Riordan Street Mascot NSW 2020