



S U M M E R M E N U



@SYDNEYSEAPLANESLOUNGE

SMALL + SHARES

Sydney Rock Oysters	7
Classic mignonette dressing, lemon (GF, DF)	
Marinated Mixed Olives	9
Lemon, rosemary, chilli (VG, GF)	
Focaccia	12
Olive oil, rosemary, sea salt (GFA, DF)	
Hummus	17
Herb salsa, pickled turnip, crispy chickpeas, bread, za'atar (GF, DF)	
Grilled Corn Ribs	21
Charred sweet corn, whipped ricotta, coriander, Espelette pepper (GF, DFA, V)	
Marinated Sardine	18
Marinated sardine with olive oil, garlic and lemon, sumac, dill (DF, GF)	
Taramasalata	18
Bottarga, chives, bread + lemon oil (DF)	
Tiger Prawn	Half 39 / Full 76
Peeled QLD prawn, petite bouche baby cos, seafood sauce, lemon (GF, DF)	
Burrata	24
Grilled zucchini, heirloom tomato, pine nuts, basil (GF)	
Brisket Bao Bun	12 EA
12 hours slow cook brisket, tzatziki, pickle onion, pomegranate molasses	
Grilled Calamari	26
Chimichurri, lemon, Chilli Oil (GF, DF)	
Saganaki	22
Pan seared Greek cheese, honey, lemon, oregano (GF)	
Meat Balls	22
House made tomato sauce, Grano Padano, herbs (GF, DFA)	
King Fish	29
Hiramasa king fish, eggplant, lemon tahini, sumac, chives (GF,DF)	
Tuna Bite	32
Yellowfin tuna, crispy wonton, scallion, green pepper, crispy eschalot, chives (GFA, DF)	
Whitebait	25
Crispy whitebait fish, lemon aioli, lemon (DF, GF)	

Please inform our staff of any allergies or special dietary requirements.

A 10% surcharge applies on Sundays and a 15% surcharge on public holidays.

A 5% service fee applies for groups of 8 guests or more.

V-vegetarian | VG-vegan | GF-gluten free | GFA-gluten free available

DF-dairy free | DFA-dairy free available | N-contains nuts

MAINS

Beer Batter Fish & Chips 39
House-made tartare sauce, pickle,
lemon (DF)

Fish Curry 39
Thai coconut curry, barramundi, Jasmine rice,
sambal, pickles (GF, DF)

Baked Ora King Miso Salmon 47
Confit baby fennel, miso velouté, petite bouche
baby cos, salmon roe (GF)

Seafood Pasta 42
Spaghetti, homemade tom yum paste,
calamari, mussels, prawn (DFA, GFA)

Spinach and Cheese Ravioli 34
Brown butter, sage, baby spinach,
Grana Padano, ricotta, snow peas (V)

Pan Fried Snapper 48
Braised mixed capsicum, tomato, basil
(GF, DF)

300g Scotch Fillet 49
Jus, crispy potato, olive oil (GF, DF)

250g Chicken Schnitzel 39
Golden panko crumb chicken,
Russian salad, lemon

Lamb Shoulder 48
12-hour slow cooked lamb shoulder, red wine
jus, chickpea stew, mint salsa (GF, DF)

Smash Burger 28
Beef patty, sesame milk bun, onion, cheese,
SSP burger sauce, mustard, pickles, chips

Seafood Platter 130
Chef selection of hot + cold seafood (DF)

SIDES

Garden Salad 15
Butter lettuce, herbs, lemon garlic vinaigrette
(GF, DF)

Brussels Sprouts..... 18
Sweet chilli, sesame (GF, DF, VG)

Endive Salad 18
Endive lettuce leaves, miso roasted
sesame dressing, roasted macadamia
(GF, DF, V, N)

Fries 14
Chicken, salt, aioli (GF, DF)

Triple Cooked Potatoes 16
Chimichurri (GF, DF)

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DESSERTS

Sorbet/Ice Cream	9
Selection of vanilla, chocolate, pistachio, lemon (V, GF, DFA)	
Basque Cheesecake	22
House-made burnt Basque cheesecake, Biscoff, berries (V, GFA)	
Pavlova	19
Whipped cream, mixed berry coulis, berries, lemon balm (V, GF)	
Dubai Chocolate Cookie	21
Warm Dubai chocolate cookie, kataifi, vanilla ice cream, caramel sauce, roasted pistachio	
Coconut	18
Half young coconut, coconut sorbet, lime + lemon balm (GF, DF, V)	
Cheese of the Day	18
Pinot paste, muscatel, lavash	
Affogato	18
Espresso, ice cream, Baileys	

KIDS

MAINS		DESSERTS	
Mini Burger	18	Gelato	8
Milk bun, beef patty, lettuce, chips, tomato sauce		Chocolate or Vanilla	
Chicken Schnitzel	18	Nutella Waffle with Ice Cream	14
Parmesan, chips, tomato sauce		Chocolate or Vanilla	
Fish Fingers	18		
Chips, tomato sauce			
Spaghetti Bolognese	18		
Beef Bolognese, parmesan			

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GROUP MENU

\$115 /PERSON
(+10 PERSON GROUP BOOKING)

ENTRÉE (SHARED)

Focaccia

Olive oil, rosemary, sea salt (GFA, DF)

Marinated Mixed Olives

Lemon, rosemary + chilli (VG, GF)

Sydney Rock Oysters

Classic mignonette dressing, lemon (GF, DF)

Hummus

Herb salsa, pickled turnip, crispy chickpeas,
bread + za'atar (GF, DF)

Taramasalata

Bottarga, chives, bread + lemon oil (DF)

Meat Balls

House made tomato sauce, parmesan,
herbs (GF, DFA)

Burrata

Grilled zucchini, heirloom tomato, pine nuts,
basil (GF)

MAIN (SHARED)

Lamb Shoulder

12-hour slow cooked lamb shoulder, red wine jus,
chickpea stew, mint salsa (GF, DF)

Pan Fried Snapper

Braised mixed capsicum, tomato, basil (GF, DF)

SIDE (SHARED)

Garden Salad

Butter lettuce, herbs, lemon garlic vinaigrette
(GF, DF)

Fries

Chicken, salt, aioli (GF, DF)

DESSERTS (SHARED)

Chef's selection of 2 desserts of the day

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