

*Sydney*  
*Seaplanes*  
*Lounge*

W I N T E R

M E N U



@SYDNEYSEAPLANESLOUNGE

# SMALL + SHARES

<b>Sydney Rock Oysters</b> .....	7
Yuzu, honey mignonette dressing (GF, DF) + black pearl Oscietra caviar 6/g	
<b>Marinated Mix Olives</b> .....	9
Lemon, rosemary, chilli (VG, GF)	
<b>House Bread</b> .....	14
Olive oil, white balsamic, rosemary (DF)	
<b>Hummus</b> .....	17
Herb salsa, pickled turnip, crispy chickpeas, bread + za'atar (GF, DF)	
<b>Roasted Pumpkin</b> .....	22
Roasted pumpkin, lemon tahini, pine nut, pomegranate, herbs (VG, GF, DFA, N)	
<b>Vegetable Pickle</b> .....	17
Seasonal vegetable, dill (GF, DF)	
<b>Taramasalata</b> .....	19
Bottarga, chives, bread + lemon oil (DF)	
<b>Tiger Prawn</b> .....	Half 39 / Full 76
Peeled QLD prawn, petite bouche baby cos, seafood sauce + lemon (GF, DF)	
<b>Burrata</b> .....	24
Bell peppers, garlic, olive oil, lemon thyme (GF)	
<b>Prawn Roll</b> .....	14 EA
QLD prawn, celery, eschalot, green apple, brioche, roe + chives (DF)	
<b>Fried Calamari</b> .....	26
Turkish tarator sauce, lemon (GF, N)	
<b>Truffle Arancini (3)</b> .....	18
Mushroom, rice, aioli + truffle (V)	
<b>Lamb kofta</b> .....	22
Tzatziki, mint, chilli oil (GF, DFA)	
<b>Salmon Pastrami</b> .....	29
House-cured salmon with Middle Eastern spices, lemon oil, dill (GF, DF)	
<b>Tuna Ceviche</b> .....	32
Tiger milk, cucumber, red onion, capsicum, butter lettuce, coriander (GF, DF)	
<b>Grilled Octopus</b> .....	29
Grill octopus, potato, muhammara, chilli oil (GF, DF)	

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

<b>Beer Batter Fish &amp; Chips</b> .....39 House-made tartare sauce, watercress, lemon (DF)	<b>300g Scotch Fillet</b> .....49 Jus, garlic stems, olive oil (GF, DF)
<b>Fish Curry</b> .....39 Thai coconut curry, barramundi, Jasmine rice + sambal pickles (GF, DF)	<b>Half Roast Chicken</b> .....42 Half roast chicken glazed with pomegranate molasses, pickle peppers (GF, DF)
<b>John Dory</b> .....49 Brown butter, crispy capers, lemon (GF, DFA)	<b>Lamb Shoulder</b> .....46 12-hour slow-cooked lamb shoulder, red wine jus, butter bean, mint salsa (GF, DF)
<b>Pan Fried Snapper</b> .....46 Braised fennel with garlic, eschalot, preserved lemon (GF, DF)	<b>Smash Burger</b> .....28 Beef patty, sesame milk bun, onion, cheese, SSP burger sauce, mustard, pickles, chips
<b>Seafood Pasta</b> .....40 Spaghetti, homemade tom yum paste, calamari, mussels, prawn (GFA, DFA)	<b>Seafood Platter</b> .....135 Chef's selection of hot + cold seafood (DF) Add 10g caviar <b>60</b>
<b>Stuffed Eggplant</b> .....34 Peperonata, kale, pangrattato + lemon balm (VG, GF, DF)	

# SIDES

<b>Garden Salad</b> .....15 Green lettuce, radish, pickled onion + lemon garlic vinaigrette (GF, DF)	<b>Fries</b> .....14 Chicken salt, aioli (GF, DF)
<b>Brussel Sprouts</b> .....18 Sweet chilli, sesame (VG, GF, DF)	<b>Triple Cooked Potatoes</b> .....16 Chimichurri (GF, DF)
<b>Greek Salad</b> .....18 Cucumber, tomato, Spanish onion, capsicum, Greek feta + oregano (V, GF, DF)	

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# DESSERTS

<b>Sorbet/Ice Cream</b> .....	<b>9</b>
Selection of vanilla, chocolate, pistachio, lemon (V, GF, DFA)	
<b>Basque Cheesecake</b> .....	<b>22</b>
House-made burnt Basque cheesecake, Biscoff, berries (V, GFA)	
<b>Pavlova</b> .....	<b>19</b>
Whipped cream, mixed berry coulis, berries, lemon balm (V, GF)	
<b>Tiramisu</b> .....	<b>21</b>
Layers of coffee liqueur-soaked sponge with homemade mascarpone cream (V)	
<b>Coconut</b> .....	<b>18</b>
Half young coconut, coconut sorbet, lime + lemon balm (V, GF, DF)	
<b>Cheese of the Day</b> .....	<b>18</b>
Pinot paste, muscatel, lavash	
<b>Affogato</b> .....	<b>18</b>
Espresso, ice cream, Baileys	

# KIDS

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

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# GROUP MENU

**\$115 /PERSON**

(ALL GROUPS 10 OR MORE MUST USE GROUP MENU)

## ENTRÉE (SHARED)

### House Bread

Olive oil, white balsamic, rosemary (DF)

### Marinated Mixed Olives

Lemon, rosemary + chilli (VG, GF)

### Sydney Rock Oysters

Yuzu, honey mignonette dressing (GF, DF)

### Hummus

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

### Taramasalata

Bottarga, chives, bread + lemon oil (DF)

### Prawn Roll

QLD prawn, celery, eschalot, green apple,  
brioche, roe + chives (DF)

### Burrata

Bell peppers, garlic, olive oil, lemon thyme (GF)

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## MAIN (SHARED)

### Lamb Shoulder

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

### Pan Fried Snapper

Braised fennel with garlic, eschalot, preserved  
lemon (GF, DF)

## SIDE (SHARED)

### Garden Salad

Green lettuce, radish, pickled onion + lemon  
garlic vinaigrette (GF, DF)

### Fries

Chicken salt, aioli (GF, DF)

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## DESSERTS (SHARED)

Chef's selection of 2 desserts of the day

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