



'the menu'

welcome

Thank you for choosing to fly with us today.

Your cabin crew are here to ensure you have an enjoyable in-flight experience, so just sit back, relax and let us take care of you.

After take-off we will offer you a unique dining experience from our carefully chosen menu that has something for everyone – the very best in international cuisine.

We are delighted to have you on board and are happy to assist with any special requests – please just ask.

We have a range of dining options designed to suit your individual needs.

dining

À la carte

Shortly after take-off you can make your selection from our three-course menu, complemented by a selection of fine local and international wines.

Pantry

During the flight, the pantry will be open where you will find a wide range of drinks and snacks. You can help yourself or, if you prefer, our crew can bring your selection to you in your seat.

Refreshment

Before landing, a refreshment will be served. Just fill in your wake-up card and hand it to cabin crew before you turn in for the night.

drinks

champagne cocktails

Mimosa: Orange juice and bubbles

Bellini: Peach nectar and bubbles

Kir Royale: Crème de cassis and bubbles

spirits

Smirnoff No. 21 Vodka

Gordon's London Dry Gin

Johnnie Walker Red Label Scotch Whisky

Jim Beam White Label Bourbon

Bundaberg UP Rum

De Valcourt Napoleon Brandy

liqueurs

Baileys Irish Cream

Cointreau

beers

Carlton Dry Lager

Wild Yak Pale Ale

soft drinks and mixers

Still water

Sparkling water

Coca-Cola

Coke No Sugar

Diet Coke

Schweppes Lemonade

Schweppes Tonic Water

Schweppes Soda Water

Schweppes Ginger Ale

juices

Orange

Apple

Cranberry

Tomato

à la carte

Bakery

Your choice of warmed artisan breads

Starter

Bush tucker salad with charred chicken

Zucchini and roasted garlic soup with lemon, pinenuts and basil v

Mains

Slow-cooked beef in Coopers Ale with herbed mash and vegetables

Chicken Teriyaki with rice and steamed vegetable panache

Truffled mac and cheese with ratatouille and panko crust v

Cheese or Dessert

Heidi Gruyère, Tasmania

Tarago River Triple Cream Brie, Victoria

Accompanied by grapes and crackers

or

Raspberry cheesecake with raspberry coulis

Nespresso

Decaffeinated, Ristretto, Espresso, Macchiato, Long black or Cappuccino

Madame Flavour tea

English Breakfast, Earl Grey, Green and Jasmine, Organic Mints, or Lemongrass, Lime and Ginger

Other hot beverages

Filter coffee

Hot chocolate

v Vegetarian

Menu items may contain allergens. Please see cabin crew for more information.

We apologise if your first choice is not available.

pantry

Feeling peckish?

Almonds and pretzels

Roasted almonds that have been lightly salted and mixed with pretzels

Chips

Assorted flavoured potato chips

Chocolate and cashew raw bar

Preservative and gluten free with no added sugar, soy, wheat or dairy

Assorted cookies and chocolate bars

Yoghurt

Fruit yoghurt

Selection of fresh wraps and sandwiches

Pizza

Tandoori Chicken

Roasted Vegetable v

Ice cream

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wine

Our wine panel has chosen a consummate selection of fine wines from Australia and around the world. These wines are certain to add to your enjoyment.

The following is the complete list from our wine cellar. Please ask your cabin crew for the wines available on today's flight.

sparkling wine

Bridgewater Mill Pinot Chardonnay NV Adelaide Hills, Australia

Straw in colour, displaying ripe Fuji apple of the Pinot Noir and the more delicate crisp green apple of Chardonnay. This is overlaid by creamy, nutty characters from maturation on yeast lees. The wine bursts out of the glass with a fine mousse, and is a full-flavoured expression of sparkling wine from the Adelaide Hills.

wine

white wine

Eddystone Point Sauvignon Blanc 2017 Coal Valley, Australia

Classic Sauvignon Blanc aromas of kiwi, melon and flinty minerals and soft herbal notes. The palate is finely textured, displaying grapefruit and guava flavours, marked by persistent length, texture and fine acidity.

Amberley Secret Lane Sauvignon Blanc 2018 Margaret River, Australia

Classic varietal characters of lime, gooseberry, guava and grassy notes give a refreshing focus to this wine. Moderate acidity frames and complements its high fruit intensity, showing great balance and length of flavour.

Grant Burge Vine View Chardonnay 2017 Barossa Valley, Australia

A rich Barossa Valley Chardonnay with powerful tropical and stone fruit aromas, spiced oak and a creamy, buttery complexity to the palate. The finish is clean with crisp acidity and lingering sweet-fruit flavours. *Created specifically to be enjoyed at altitude.*

red wine

Kim Crawford Pinot Noir 2016 Marlborough, New Zealand

Mid red in colour with a slight purple hue, rich ripe fruit aromas of red and black berries, complemented by hints of liquorice and spice with subtle oak influences. Deliciously ripe dark cherry and blackberry flavours provides a pleasant sweetness.

Knapstein Cabernet Sauvignon 2017 Clare Valley, Australia

A full-bodied wine with satsuma plum, ripe blackberries, cedar oak and earthy mineral notes. Generous fruit flavours are balanced by fine tannins, creating a rich mouth feel and lengthy finish.

Grant Burge Merlot 2017 Barossa Valley, Australia

An attractive modern style Merlot that is full of all the fruit flavours like plum, blueberry and blackcurrant. Along with that dense fruitiness comes a medium weight in the palate that isn't overladen with sweetness.

Hardys The Magic Stick Shiraz 2016 McLaren Vale, Australia

Dark crimson in colour, with a lifted bouquet of ripe plum, mocha spice, milk chocolate and blue fruit. The integrated oak, supple tannins and balanced acidity support the bright and juicy palate, brimming with sweet red fruit flesh and spices. *Created specifically to be enjoyed at altitude.*

wine

dessert and fortified wines

Grant Burge Aged Tawny NV Barossa Valley, Australia

A golden tawny colour with definite red tinges. The spicy fruit flavours are a legacy of the high proportion of Grenache, with some Mataro and Shiraz, adding a lifted freshness to the more complex aged characters in the background. The palate is smooth and rich, with sweetness balanced by an elegant, drying finish.

Petaluma Cane Cut Riesling 2012 Adelaide Hills, Australia

This wine is luscious but crisp, with lovely lemon-lime intensity and a hint of sherbet. Long and sweet, it is the perfect late morning tippie or equally at home with dessert. This style is best enjoyed young and fresh, but will also develop some lovely toast and honey over time.

