
LOUNGE MENU

Neil Perry AM is one of Australia's leading and most influential chefs, committed to using quality produce and the best of local ingredients, both in the air and on the ground.

Conceived in 1997, Neil's partnership with Qantas is the longest of its kind in aviation history; we invite you to enjoy Neil's dishes from the menus along your journey.

ALL DAY DINING

Brioche, leg ham and Gruyere toasted sandwich, rocket and lemon

Salt and pepper squid with cabbage salad, green chilli dipping sauce and aioli

Spicy coconut braised pumpkin and green beans with Thai basil and rice noodles (GF, VG)

Paprika and garlic chicken with chickpeas, roast red capsicum, sherry vinegar and rice pilaf (GF)

Neil's lasagne with shaved fennel, lemon and parsley salad

Bowl of chips

Mixed leaves with Neil's vinaigrette

Signature pavlova with seasonal fruit, mascarpone and Persian fairy floss

WINE

Seppelt The Drives Chardonnay Pinot Noir, NV
South Eastern Australia

Vasse Felix Classic Dry White Semillon Sauvignon
Blanc, 2019
Margaret River, WA

Rosemount Little Berry Pinot Grigio, 2019
Padthaway, SA

Levantine Hill Coldstream Guard Chardonnay, 2018
Yarra Valley, VIC

Wolf Blass Makers Project Pinot Noir, 2019
SA

Wynns Cabernet Shiraz Merlot, 2017
Coonawarra, SA

Lindeman's Gentleman's Collection Shiraz, 2019
SA

BEER AND CIDER

James Squire 150 Lashes

James Squire 100 Centenary Edition Lager

Heineken

James Boag's premium

James Boag's light

Coopers pale ale

Kirin Megumi

Kosciusko pale ale

Orchard Crush Cider

Qantas is aware of the challenges of food allergy sufferers. However, we are unable to guarantee an allergen free environment in our lounges. Peanuts, tree nuts, eggs, milk, wheat, fish, shellfish and other potential allergens may be present in the food and beverages offered in this lounge.

Please ask our staff if you require further information.