

AUTUMN MENU

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

Since 1997 Neil and Qantas have partnered to deliver quality food, beverage and service across the network. This is the longest running partnership of its kind in aviation history.

Today, we welcome you to the Qantas First Lounge and invite you to enjoy Neil's menus as part of your journey.

ALL DAY DINING

Marinated olives with fennel and orange

Tomato soup with polenta croutons and crisp pancetta

Buffalo mozzarella with heirloom tomatoes, basil, balsamic vinegar and extra virgin olive oil

Salad of carrot with witlof, horseradish, nasturtium and spanner crab

Korean Fried Chicken with cabbage and pickles

Salt and pepper squid with green chilli dipping sauce and aioli

Gua bao with braised pork, chilli paste, sesame and pickles

Club sandwich with chicken, slow roasted tomato, bacon and aioli

Grass fed beef cheeseburger

Plant based dining - stir fried shiitake with marinated tofu, sesame spinach and jasmine rice

Fabbrica pappardelle with roast pumpkin, sage and burnt butter

Grilled snapper with kale, polenta, pine nuts and celery leaf salsa

Spicy cumin lamb noodles with sesame, cucumber and chilli oil

Beef brisket, shallot tarragon sauce, Tuscan kale with anchovy butter and baby kiplers

Bowl of chips

Mixed leaves with Neil's vinaigrette

Wild rocket and parmesan salad

Steamed seasonal greens with lemon and extra virgin olive oil

Seasonal fruit plate

Butter mochi cake with banana, caramel and cocoa sorbet

Fresh strawberry tart with pistachio and mascarpone

Signature pavlova with strawberries, plum and passionfruit

Pat and Stick's ice cream selection:

Belgian chocolate Vanilla bean Wild strawberry Salted caramel

COCKTAILS

Pear Royale – vodka, pear, elderflower, sparkling

Go figure – gin, Cointreau, fig, olive oil, lemon

Californian Margarita – tequila, Cointreau, falernum, lemon, salt

Calypso – white rum, mezcal, basil, salted pineapple, lime

French 75, Palomita or 0.0% Bellini by *Everleigh bottling co*

0.0% Herbarium & tonic with yuzu, lemon and basil by *Banks*

COLD DRINKS

Selection of Allie's Cold-pressed juices – Daily Greens, Gingered Apple, Heartbeet, Valencia Orange, Watermelon

House Lemonade – ginger, lemongrass, kaffir lime and lemon

Autumn Leaves – red shiso, mint, cucumber shrub, gingered apple

WHITE WINE

Leo Buring Dry Riesling 2022 *Clare Valley, SA*

Lambrook Pinot Gris 2023 *Adelaide Hills, SA*

Grant Burge Sauvignon Blanc 2022 *Adelaide Hills, SA*

Oakridge 864 Chardonnay 2020 *Yarra Valley, VIC*

ROSÉ

Lambrook Rosé 2023 *Adelaide Hills, SA*

RED WINE

Lambrook Pinot Noir 2023 *Adelaide Hills, SA*

Levantine Hill Syrah 2019 *Yarra Valley, VIC*

Seppeltsfield Touriga 2022 *Barossa Valley, SA*

Penfolds Max's Cabernet Sauvignon 2021 *Barossa Valley, SA*

Rosemount Estate GSM 2019 *Mclaren Vale, SA*

DESSERT WINE

Lillypilly Noble Blend Harvest 2016 *Riverina NSW*

De Bortoli Noble One Botrytis Semillon 2019 *Bilbul, NSW*

BEER AND CIDER

Heineken Zero Stone and Wood Pacific Ale

James Boag Premium Birra Moretti

Coopers Pale Ale Kirin Ichiban

Kosciuszko Pale Ale Little Creatures Rogers

James Squire Orchard Crush Apple Cider

