

SPRING MENU

Neil Perry has recently received the World's 50 Best Restaurants "Icon" award for 2024. Qantas would like to congratulate Neil on this International recognition of his outstanding contribution to Australian hospitality.

"For me, it's always been about hospitality through generosity."
– Neil Perry AM

ALL DAY DINING

Marinated olives with fennel and orange

Fennel soup with ham and cheese toastie soldiers

Smashed zucchini with mint, pine nut, roasted garlic, chilli and parmesan oil

Buffalo mozzarella with roast beetroot, Kootingal pecans and rocket

Five spice duck with salad of crispy noodles, radishes, wombok and black vinegar

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

Kung Pao mushrooms with tofu, bok choy, cashews and jasmine rice

Malay style tamarind chicken and green bean sambal with steamed rice

Snapper with grilled cos lettuce, radishes and bonito butter

Slow cooked pork ragu with casarecce and pecorino pepato

Adobo braised beef brisket with polenta and tomato salsa

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

Signature pavlova with pineapple and blueberry

Lemonopita with olive oil, thyme and yoghurt sorbet

Banoffee

Pat and Stick's ice cream selection:

Belgian chocolate Vanilla bean Espresso Mango

COCKTAILS

Jasmine Spumoni – jasmine gin, Campari, ruby grapefruit, soda

Raspberry Gin Sour – gin, lime, fresh raspberry, foam

The New Hugo – strawberry elderflower liqueur, citrus, sparkling

Limon Colada – limoncello, rum, cream of coconut, pineapple

Nova Highball – Starward Nova whisky, orange bitters, soda

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, Heartbeat, Valencia Orange, Watermelon

House Lemonade – ginger, lemongrass, kaffir lime and lemon

Bush Iced Tea – cold brew bush lemon and ginger tea, Soda

WHITE WINE

Seppeltsfield Watervale Riesling 2023 *Clare Valley, SA*

Robert Oatley Signature Series Sauvignon Semillon 2023 *Margaret River, WA*

Amberley Chenin Blanc 2022 *Margaret River, WA*

Lambrook Seed Chardonnay 2023 *Barossa Valley, SA*

ROSÉ

Penfolds Max's Rosé 2022 *Adelaide Hills, SA*

RED WINE

Robert Oatley Signature Series Pinot Noir 2023 *Yarra Valley, VIC*

Peter Lehmann 'The Barossan' Grenache 2021 *Barossa Valley, SA*

Penny's Hill 'Skeleton Key' Single vineyard Shiraz 2021 *McLaren Vale, SA*

Wynns Coonawarra V&A Lane Cabernet Shiraz 2018 *Coonawarra, SA*

Seppeltsfield Mataro 2021 *Barossa Valley, SA*

DESSERT WINE

Lillypilly Noble Blend Harvest 2016 *Riverina NSW*

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

Hollick 'The Nectar' Botrytis 2019 *Coonawarra, SA*

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

