

SUMMER 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 (VG)

Zucchini and basil soup with parmesan toast

Asparagus with avocado, butter beans, corn, tarragon, pepita, parmesan and chilli salsa (GF)

Salad of buffalo mozzarella with heirloom tomatoes, basil, balsamic vinegar and Extra Virgin Olive oil (GF)

Grilled lemongrass pork patties with herb salad, coconut and chilli nuoc cham dressing

Salt and pepper squid with green chilli dipping sauce and aioli

Gua bao with Korean fried chicken, gochujang sauce and pickles

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

Grass fed beef cheeseburger

Cavatelli with stewed capsicum, capers, buffalo ricotta and marjoram

Steamed snapper with spicy coconut and tamarind sauce, lime pickle, cabbage, and cucumber (GF)

Chicken breast with roast tomatoes, zucchini and basil sauce (GF)

Dan Dan pork noodles with cashews and sesame

Red braised beef brisket with spring onions, spicy eggplant and jasmine rice

SIDES

Bowl of chips

Mixed leaves with Neil's vinaigrette (VG)

Wild rocket and parmesan salad

Steamed seasonal greens with lemon and extra virgin olive oil (VG)

DESSERT

Seasonal fruit plate (VG)

Signature pavlova with mango and pineapple (V)

Coconut jelly with spiced grilled pineapple

Tiramisu(V)

Pat and Stick's ice cream selection:

Belgian chocolate Vanilla bean Espresso Mango

COCKTAILS

Amalfi Spritz – vodka, limoncello, mango, ginger, Mediterranean tonic

Garden Gin Sour – gin, elderflower, lemon, foam

Flying Fox – rum blend, amaretto, cinnamon, pineapple, orange bitters

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

Brambled Highball – Starward Nova, blackberry, thyme, lemon, soda

Palomita by *Everleigh bottling co*

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

COLD DRINKS

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

House Lemonade – ginger, lemongrass, kaffir lime and lemon

Summer Iced Tea – cold brew earl grey, mango, ginger, lemon

WHITE WINE

Robert Oatley Riesling 2024 *Great Southern, WA*

Coldstream Hills Sauvignon Blanc 2023 *Yarra Valley, VIC*

Glen Garvald PB White Blend 2021 *Yarra Valley, VIC*

Corryton Burge Patroness Chardonnay 2022 *Adelaide Hills, SA*

ROSÉ

Torbreck Woodcutter's Rosé 2024 *Barossa Valley, SA*

RED WINE

Coldstream Hills Pinot Noir 2023 *Yarra Valley, VIC*

Barossa Valley Estate GSM 2022, *Barossa Valley, SA*

St Hallet Black Clay Shiraz 2023 *Barossa Valley, SA*

Penfolds Max's Cabernet Sauvignon 2022 *Coonawarra, SA*

Elvarado Tempranillo Grenache 2024 *McLaren Vale, SA*

DESSERT WINE

Lillypilly Noble Blend Harvest 2016 *Riverina NSW*

BEER AND CIDER

Heineken Zero

Stone and Wood Pacific Ale

James Boag's Premium

James Squire 150 Lashes

Coopers Pale Ale

Heineken Lager

Kosciuszko Pale Ale

Kirin Ichiban

James Squire Ginger Beer

Hawke's Lager

James Squire Orchard Crush Apple Cider



(VG) Vegan (V) Vegetarian (GF) Gluten Intolerant*

*Meal prepared without any gluten containing ingredients. Made in the same kitchen as gluten containing food items and may contain traces of gluten.

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.