

AUTUMN BREAKFAST MENU

In our First Lounges, we develop seasonal menus and work with great producers that understand the Qantas and Neil Perry philosophies.

We have always taken great pride in being able to offer the freshest free-range eggs. This not only means that they are delicious, but that they are produced using humane and sustainable farming methods enabling the hens to have a happy and healthy life and the surrounding environment to remain chemical free.

"The cornerstone of good cooking is to source the finest produce."
- Neil Perry

BREAKFAST

Seasonal fruit salad

Yoghurt with plums and Qantas raw honey

House toasted muesli

Neil's healthy Bircher muesli with apple, cranberry and nuts

Buttermilk pancakes with cinnamon yoghurt, strawberries, plums and Qantas honey

Sweet corn fritters with bacon, avocado, crème fraîche and tomato jam

Bacon and egg brioche roll with aioli and tomato relish

Wholegrain toasted sandwich with bacon, lettuce, tomato and aioli

Your selection of toasted Brasserie Bread with condiments:

Raspberry, apricot and strawberry jam

Orange marmalade, honey or Vegemite

Plant based dining - Breakfast salad of crispy mushrooms, avocado, nori and soba noodles

Breakfast salad of avocado, soba noodles, crispy mushrooms, poached egg and nori

Eggs Benedict with smoked salmon or leg ham

Eggs Florentine

Whole egg omelette with leg ham, Gruyere and chives

Egg white omelette with tomato, ricotta and basil

Signature Breakfast - two eggs poached, scrambled or fried with bacon, pork chipolata, hash brown and roast tomato

Light Breakfast - two eggs poached, scrambled or fried with spinach, roast tomato, mushroom and salsa verde

Eggs Only Breakfast - two eggs poached, scrambled or fried on toast

COCKTAILS

Bloody Mary – vodka with spicy tomato juice and lemon

Peach and lemon myrtle bellini

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

Banana and Honey Energiser

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*

BEER AND CIDER

Heineken Zero

Stone and Wood Pacific Ale

James Boags Premium

Birra Moretti

Coopers Pale Ale

Kirin Ichiban

Kosciuszko Pale Ale

Little Creatures Rogers

James Squire Orchard Crush Apple Cider

COFFEE

Cinque Stelle by Vittoria

TEA

Australian Native Tea *by The Rabbit Hole*

Bush Lemon & Ginger

A tisane featuring botanicals hand harvested by the Alawa Community in the far Northern Territory of Australia

Kakadu Dreaming

A tisane featuring chamomile and botanicals hand harvested by the Nyul Nyul Community from the Twin Lakes area of the Kimberleys

A selection of Silver Jubilee Gourmet *by Dilmah*

Ceylon Original Breakfast tea Silver Jubilee Earl Grey

Moroccan Mint Green tea

Natural Jasmine Green tea

