

# SPRING 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 figs and Qantas raw honey

House toasted muesli

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

Buttermilk pancakes with rhubarb, ricotta, orange and Qantas honey

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

Bacon and egg brioche roll with tomato relish

Wholegrain toasted sandwich with bacon, lettuce, tomato and aioli

Your selection of toasted Brasserie Bread with condiments:

Raspberry, apricot, strawberry jam, Orange marmalade,

honey or Vegemite

Plant based dining – salad of zucchini, quinoa, kale and walnuts with lemon dressing

Salad of kale, quinoa and mint with walnuts, tahini yoghurt and a poached egg

Eggs Benedict with smoked salmon or leg ham

Eggs Florentine

Whole egg omelette with leg ham, tomato and cheddar

Egg white omelette with asparagus, ricotta and chives

Bacon and egg brioche roll with tomato relish

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, mushrooms, roast tomato and salsa verdé

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 – Gingered Apple, Daily Greens, Heartbeat, Valencia Orange, Watermelon+

House Lemonade – ginger, lemongrass, kaffir lime and lemon

Chamomile, orange and iced tea with Qantas honey

## WHITE WINE

Leo Buring Dry Riesling 2022 *Clare Valley, SA*

Grant Burge Pinot Gris 2023 *Adelaide Hills, SA*

Petaluma Sauvignon Blanc 2022 *Adelaide Hills, SA*

Dandelion Vineyards Marsanne Roussane 2023 *Barossa Valley, SA*

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

## ROSÉ

The Lane Rosé 2023 *Adelaide Hills, SA*

## RED WINE

Levantine Hill Pinot Noir 2019 *Yarra Valley, VIC*

Seppeltsfield Grenache 2022 *Barossa Valley, SA*

Penfolds Max's Cabernet Sauvignon 2020 *Adelaide Hills, SA*

Lambrook Shiraz 2022 *Adelaide Hills, SA*

## BEER AND CIDER

Heinkein Zero

Stone and Wood Pacific Ale

James Boags Premium

Birra Moretti

Coopers Pale Ale

Kirin Ichiban

Kosciuszko Pale Ale

James Squire Orchard Crush Apple Cider

Little Creatures Rogers Mid-Strength

## 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 Kimberley

A selection of Dilmah Silver Jubilee Gourmet

Ceylon Original Breakfast tea

Silver Jubilee Earl Grey

Moroccan Mint Green tea

Natural Jasmine Green tea

