
SYDNEY LOUNGE MENU

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

Conceived in 1997, Neil's partnership with Qantas is the longest of its kind in aviation history; we invite you to enjoy Neil's dishes from the menus along your journey.

ALL DAY DINING

Brioche, leg ham and Gruyere toasted sandwich, rocket and lemon

Salt and pepper squid with cabbage salad, green chilli dipping sauce and aioli

Roast cauliflower with carrot and almond hummus, zucchini, preserved lemon and hazelnuts (GF, VG)

Tamarind chicken with eggplant, jasmine rice and lime pickle yoghurt (GF)

Red braised lamb shoulder with chilli paste and noodles

Bowl of chips

Mixed leaves with Neil's vinaigrette

Signature pavlova with seasonal fruit, mascarpone and Persian fairy floss (GF)

WINE

Seppelt The Drives, NV
Great Western, VIC

Levantine Hill Coldstream Guard Chardonnay, 2017
Yarra Valley, VIC

Rosemount Little Berry Pinot Grigio, 2018
Padthaway, SA

Vasse Felix Classic Dry White Semillon Sauvignon
Blanc, 2018
Margaret River, WA

Wolf Blass Makers Project Pinot Noir, 2019
SA

Wynns Cabernet Shiraz Merlot, 2018
Coonawarra, SA

Lindeman's Gentleman's Collection, 2019
SA

BEER AND CIDER

James Squire 150 Lashes

James Squire 100 Centenary Edition Lager

Heineken

James Boag's premium

James Boag's light

Coopers pale ale

Kirin Megumi

Kosciusko pale ale

Orchard Crush Cider

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.