

AUTUMN 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 welcome you back to the Qantas First Lounge and invite you to enjoy Neil's dishes from the menus along your journey.

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

ALL DAY DINING

Marinated olives

Sweetcorn and tarragon soup with garlic rubbed sourdough toast

Buffalo mozzarella, heirloom tomatoes & basil

Bang Bang chicken salad with cucumber, sesame and chilli oil

Warm golden beetroot and green beans with celery, miso and pine nuts

Salt and pepper squid with green chilli dipping sauce and aioli

Gua bao with roast pork, chilli paste and pickles

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

Grass fed beef cheeseburger

Roast eggplant with braised red capsicum, zucchini and summer basil

Spicy cumin lamb noodles with sesame, cucumber and chilli oil

Humpty Doo barramundi with red curry butter and stir-fried water spinach

Glazed pork belly rice bowl with cabbage, pickles and shichimi togarashi

Grilled slow cooked beef brisket with red chimichurri and grilled broccolini

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

Margaret 'Brookie' and vanilla ice cream sandwich

Cheesecake tartlet with rhubarb, verjus and plum sorbet

Signature pavlova with raspberries and figs

Ice cream selection:

Chocolate

French vanilla

Raspberry

Lemon curd

Honey and walnut

Salted butter caramel

COCKTAILS

Designed by the Qantas Neil Perry Mixologists

Bramble Hill – Broken Hill gin, lemon, crème de mûre

Rosella 97 – vodka, rosella and citrus

Sherry Cobbler – Amontillado, apple and citrus

Ume Sour – plum wine, citrus and bitters

FOUR PILLARS QANTAS CENTENARY GIN

Longreach Fizz – gin, Apera, sparkling wine and finger lime

COLD DRINKS

Selection of Allie's Cold-pressed juices – Daily Greens, Gingered Apple, Heartbeat, Sublime Pine, Watermelon+, Valencia Orange

House Lemonade – ginger, lemongrass, kaffir lime and lemon

Alexandria – Aloe vera, ruby grapefruit and grenadine

Virgin Mojito – lime, mint and ginger beer

Remedy Kombucha – ginger and lemon

Remedy Kombucha – raspberry lemonade

CHAMPAGNE

Taittinger Brut Reserve NV

Piper-Heidsieck Cuvee NV

WHITE WINE

Leo Buring Leopold Riesling 2021 *Tamar Valley, Tasmania*

Coldstream Hills Sauvignon Blanc 2021 *Yarra Valley, VIC*

Seppeltsfield Barossa Vermentino 2021 *Barossa Valley, SA*

Brokenwood Semillion 2021 *Hunter Valley, NSW*

Penfolds Max's Chardonnay 2019 *Adelaide Hills, SA*

ROSÉ

Risky Business Rosé 2020 *Mt Barker, WA*

RED WINE

Levantine Hill Glen Garvald Pinot Noir 2018 *Yarra Valley, VIC*

Heirloom Vineyards Touriga 2021 *McLaren Vale, SA*

Parker Estate 'Terra Rossa' Cabernet Sauvignon 2017 *Coonawarra, SA*

Wolf Blass Grey Label Shiraz 2018 *McLaren Vale, SA*

DESSERT WINE

Lillypilly Noble Blend Harvest 2016 *Riverina NSW*

BEER AND CIDER

Heineken Zero

Stone & Wood Pacific Ale

Little Creatures Rogers Mid-strength

James Boag Premium Lager

Kosciuszko Pale Ale

Birra Moretti

Coopers Pale Ale

Kirin Ichiban

James Squire Orchard Crush Apple Cider