

AUTUMN BREAKFAST MENU

In the Sydney First Lounge, 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, raspberries and honey

House toasted muesli

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

Buttermilk pancakes with espresso mascarpone, coconut and maple syrup

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

Wholegrain toasted sandwich with bacon, lettuce, tomato and aioli

Your selection of toasted Brasserie Bread with condiments:

Sourdough, quinoa and soya, granary, ciabatta or fruit bread

Raspberry, apricot and strawberry jam

Orange marmalade, honey or Vegemite

Kale, sorrel and avocado salad with quinoa, poached egg, flax and sesame seeds

Eggs Benedict with smoked salmon or leg ham

Eggs Florentine

Whole egg omelette with leg ham, mushrooms and thyme

Egg white omelette with tomato, ricotta & basil

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, roast tomato and salsa verde

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

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

COCKTAILS

Bloody Mary – vodka with spicy tomato juice and lemon

Mimosa – sparkling wine with orange juice

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*

BEER AND CIDER

Heineken Zero

James Boag Premium

Kosciuszko Pale Ale

Birra Moretti

Coopers Pale Ale

Kirin Ichiban

Little Creatures Rogers Mid-strength

James Squire Orchard Crush Apple Cider

COFFEE Cinque Stelle by Vittoria

TEA A selection of Dilmah Silver Jubilee Gourmet

Ceylon Original Breakfast tea

Silver Jubilee Earl Grey

Moroccan Mint Green tea

Natural Jasmine Green tea