



MELBOURNE TO BANGKOK

LUNCH

SOUP

Creamy Tomato and Basil Soup
Plump tomatoes simmered with a fresh basil enriched stock, puréed & finished with sea salt & cream (v)

SALAD

Selected salad greens with balsamic & olive oil dressing

MAIN COURSE

Chinese black pepper beef
Beef tenderloin medallions seared glazed with a hoisin & cracked black peppercorns, enhanced with a dash of rice, served with yang chow fried rice & oriental greens

Grilled salmon fillet
Grilled Tasmanian salmon fillet, garden herb butter sauce, served with smooth parmesan polenta slow braised Mediterranean vegetables

Pumpkin ravioli
Pumpkin filled fresh egg pasta pillows, bound in crème Fraiche, tomato, wild mushroom ragout, shaved parmesan & Broccolini flowers (v)

BAKERY

Oven warmed sourdough rolls with butter

DESSERT

Ice Cream
Movenpick premium dairy ice cream

Australian cheese plate, featuring King Island double brie, smoked cheddar & Cobram vintage cheddar

AFTERNOON TEA

MAIN

Chicken leek & green pepper corn pie
Savoury crusted green peppercorn cream braised chicken & young leek filling, served with savoury tomato relish

Classic steak sandwich
Grilled rib eye steak accompanied with tomato relish a melting of Swiss cheese & grilled onions, rocket leaves in a warm Panini bread

DESSERT

Premium boxed cake selection
Lindt excellence milk chocolate bar

INFLIGHT SNACKS

Thomas Chipman Sea Salts potato chips
Cobbs lightly salted popcorn
Mother Meg's White chocolate & macadamia cookie

(v) - Vegetarian
Please accept our apologies if your first choice of meal is not available
Please note all food contained on this menu may contain nuts, dairy and gluten



BANGKOK TO MELBOURNE

DINNER

SOUP

Cream of potato & leek soup
Potatoes and young leeks simmered in a savoury vegetable stock, pureed and finished with light cream (v)

SALAD

Selected salad greens with balsamic & olive oil dressing

MAIN COURSE

Barbeque pork
Slow cooked pork slices glazed with a sweet black bean sauce, served with fragrant jasmine rice & baby bok choy with chilli slices

Chicken breast saltimbocca
Chicken breast with filled fine cured prosciutto & sage, then pan cooked served with a chicken jus, creamy polenta with fresh asparagus spears.

5 Spiced wok fried noodles
Yellow mee, wok fried with light soy sauce & enhanced with five spiced and fresh vegetable slices finished with toasted sesame seeds (v)

BAKERY

Oven warm wholemeal rolls with butter

DESSERT

Ice Cream
Haagen Dazs premium dairy ice cream

A selection of Double Brie, Edam & Gruyere cheeses with red grapes & dried apricots and water crackers

CONTINENTAL BREAKFAST

CEREAL

Traditional Swiss Muesli served with full cream milk or trim milk

YOGHURT

Natural or fruit salad yoghurt

FRUIT

Selection of seasonal sliced fruits

BAKERY

Warm from the oven croissant & fruit brioche served with butter

INFLIGHT SNACKS

Inafen Potato Chips

BBQ Rice Crackers

White Chocolate & macadamia cookie

(v) - Vegetarian

Please accept our apologies if your

first choice of meal is not available

Please note all food contained on this menu may contain nuts, dairy and gluten



AWARDS

The annual Business Traveller Cellars in the Sky Awards have been running since 1985, recognising the best business and first class wines served by airlines worldwide.

2012 included over 260 submissions from across 33 airlines.

2011

JETSTAR BUSINESS CLASS

*White Wine 2010 Waipara Hills
Sauvignon Blanc*

WINNER

2011

JETSTAR BUSINESS CLASS

Cellar

SECOND

2012

JETSTAR BUSINESS CLASS

*White Wine 2011 Main Divide
Sauvignon Blanc*

SECOND

BEVERAGES

HOT DRINKS

Grinders
French Press Coffee
Madura Tea
Australia's Finest Tea
Twinings Camomile Tea
Twinings Earl Grey Tea
Twinings Peppermint Tea
Japanese Green Tea
Taboo Hot Chocolate

SOFT DRINKS

Coke
Coke Zero
Dry Ginger Ale
Sprite
Soda Water
Tonic Water
Still Water

JUICE

Orange
Apple
Tomato

FROM THE BAR

BEER

Victoria Bitter
Carlton Dry
Strongbow Apple Cider

SPIRITS

Bundaberg Rum
Jim Beam Bourbon
Smirnoff Vodka
Gordon's Gin
Chivas Regal Scotch
VnC Natural Fruit Juice Cocktail
- Passionfruit Caprioska
VnC Natural Fruit Juice Cocktail
- Margarita

LIQUEUR

Morris Liqueur Tawny Port
Baileys Irish Cream

WINE SELECTION

2008 YELLOWGLEN VINTAGE PERLE

Capturing the delicate characters of each vintage, Yellowglen Vintage Perle is the foundation of the Yellowglen house style. A Pinot Noir-dominant blend of classic sparkling varieties, the 2008 vintage is renowned for its elegant structure and layers of complex flavours developed through three-years of ageing in bottle.

2012 CRAGGY RANGE TE MUNA RD VINEYARD SAUVIGNON BLANC

MARTINBOROUGH, NEW ZEALAND

This wine is a classic Sauvignon Blanc from our Martinborough vineyard. Fresh aromatics of jasmine, nectarine and lime highlight the textural flavours of apple and grilled pineapple. This combine with citrus notes create a lively wine to be enjoyed with an array of foods or on its own.

2011 MANDALA CHARDONNAY YARRA VALLEY, VICTORIA

This wine comes from handpicked low yielding 20 plus year old vines grown on our vineyard in Dixons Creek, Yarra Valley. Intense citrus, grapefruit and white peach aromas with hints of nougat and seductive oak. Elegant weight and texture on the palate, with fresh citrus fruit flavours, all perfectly balanced by crisp acidity.

2012 DEVIL'S CORNER PINOT NOIR TAMAR VALLEY, TASMANIA

Pinot Noir has its origins in the famous Burgundy region of France. This Devil's Corner Pinot Noir is sourced from our best vineyards located in the Tamar Valley and from the Hazard vineyards on the East Coast of Tasmania. It presents a strongly perfumed style redolent of bold, spicy black cherry bouquet with hints of raspberries. The wine displays a richly textured, sweet-fruit middle palate with soft, ripe tannins and fresh acidity on the finish to provide structure and length, making this a very easy early drinking wine. Discover our cool climate haven!

2010 WILLUNGA 100 CABERNET SHIRAZ MCLAREN VALE, SOUTH AUSTRALIA

This double gold medal winning wine from the rich "Terra Rossa" soils of McLaren Vale is spicy and expressive with a bright personality. The palate is medium bodied, with appealing black and red berry fruit complemented by a splash of cedary oak, savoury spice and gentle yet persistent tannins. A pleasure to drink on its own or with food.

