Lunch / Dinner

APPETISER

Mixed leaves tossed with roasted pumpkin, crunchy pepita seeds and creamy labneh. Served with balsamic dressing (v)

MAIN COURSE

Lamb Shank
Slow braised lamb shank, with potato mash, broccoli, peas and a minted onion sauce

Shitake Glazed Salmon
Lightly smoked salmon fillet, on a bed of Koshihikari rice with edamame, carrot and a shitake ginger glaze

Ravioli with Spinach, Pumpkin & Basil
Spinach and ricotta filled ravioli in a basil cream sauce, with baby spinach and diced pumpkin (v)

DESSERT

Orange & almond cake

BAKERY

Warmed sourdough & salted butter

Sweet and savoury snacks

Feeling hungry? Ask one of our crew about the snack options available on today's flight.

(v) = Vegetarian
From the café

**HOT DRINKS**
- Lavazza Coffee
- English Breakfast Tea
- Green Tea
- Peppermint Tea
- Chamomile Tea
- Earl Grey Tea
- Hot Chocolate
- Spiced Chai Tea

**JUICE**
- Orange
- Apple
- Tomato

**SOFT DRINKS**
- Pepsi
- Pepsi Max
- Solo
- Soda Water
- Tonic Water
- Dry Ginger Ale
- Spring Water (still)
- Natural Mineral Water (sparkling)
  *Infused with a hint of blood orange & mango*

From the bar

**BEER**
- Furphy Ale
- Hahn Super Dry 3.5
- Byron Bay Lager

**SPRITS**
- Gin
- Vodka
- Whisky
- Canadian Club
- Bourbon

**LIQUEUR**
- Baileys Irish Cream

Wine selection

Please ask your cabin crew for today’s selection of premium red & white Australian & New Zealand wines specifically paired for this menu.

We practise responsible service of alcohol for the safety & comfort of all our customers. We will only serve alcohol to persons aged 18 years and over and you may be requested to provide ID to our crew. You may be refused service of alcohol on board at our crew’s discretion and you are only permitted to consume alcohol sold on board or served by crew.