



Business class menu

FROM AUSTRALIA

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

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.



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

SELTZER

White Claw Mango

SPIRITS

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.

