Lunch / Dinner

APPETISER
Freshly picked radicchio leaves with a coconut and mixed vegetable salad, with lentils sprouts, spinach, and a squeeze of lime (v)

MAIN COURSE
Roasted Chicken
With garlic parmesan cream, seasoned chat potatoes and carrots, finished with parmesan & parsley

Steamed Market Fresh Fish
Premium white fish accompanied with black pepper & mild chilli sauce, choy sum and jasmine rice

Shanghai Vegetable Noodles
Stir-fried seasonal vegetables with bean curd and mushrooms, served with carrot in oriental sauce (v)

DESSERT
Blueberry swirl cheesecake

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.