



Business class menu

TO AUSTRALIA

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.

