



# Business class menu

FROM AUSTRALIA

## Breakfast

### MAIN COURSE

---

#### Vegetable Frittata

Oven finished, with chicken sausage, braised beans & creamed spinach

#### Feta and Spinach Omelette

With potato hash brown and mushrooms (v)

#### Breakfast Fruit Platter

Local, seasonal cut fruit

### DESSERT

---

Coconut and raspberry muffin

### BAKERY

---

Warmed sourdough & salted butter

## Sweet and savoury snacks

Please don't go hungry, we want to keep you well fed. If you could use an additional snack, the crew will be happy to tell you more about what's 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

### SOFT DRINKS

---

Pepsi  
Pepsi Max  
Solo  
Lemon & Lime Mineral Water  
(sparkling)  
Spring Water (still)  
Soda Water  
Tonic Water  
Dry Ginger Ale

### JUICE

---

Orange  
Apple  
Tomato

## From the bar

### BEER

---

Furphy Ale  
Hahn Super Dry (3.5 ABV)

### SELTZER

---

White Claw Mango

### SPIRITS

---

Bundaberg Rum  
Jim Beam Bourbon  
Canadian Club  
Gordon's Gin  
Smirnoff Vodka  
Johnnie Walker Black Label

### LIQUER

---

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.

