Business class menu



FROM AUSTRALIA

Light

MAIN COURSE

Mexican Chicken Quesadilla

Quesadilla filled with Mexican seasoned chicken breast, sweet corn, and cheese, served with a mini-tabasco sauce

Pumpkin Leek & Feta Pie

Croustade of roasted butternut, creamy leek & feta cheese. Served with Beerenberg tomato chutney (v)

DESSERT

Mango cheesecake with freeze-dried raspberry

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

Lavazza Coffee Pepsi Orange English Breakfast Tea Pepsi Max Apple

Green Tea Solo Tomato
Peppermint Tea Lemon & Lime Mineral Water

Chamomile Tea (sparkling)

Earl Grey Tea Spring Water (still)
Hot Chocolate Soda Water

Tonic Water Dry Ginger Ale

From the bar

Spiced Chai Tea

BEER SPIRITS LIQUER

Furphy Ale Bundaberg Rum Baileys Irish Cream Hahn Super Dry (3.5 ABV) Jim Beam Bourbon

Canadian Club
Gordon's Gin
SELTZER
Smirnoff Vodka

White Claw Mango Johnnie Walker Black Label

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.



