



We invite you to tailor this menu from Neil Perry to suit you. Whether you'd like to enjoy a full meal after take-off or a selection of dishes throughout your flight, we're pleased to offer a completely personalised dining experience.

MENU

APERITIVO

Qantas Sky Spritz – white wine spritz with finger lime and Davidson plum

TO START

Zucchini and basil soup with parmesan croûte

Salad of white cut chicken with wombok, daikon, shallots, sesame and black vinegar dressing

Thai style fish cakes with pickled cucumber and chilli dressing

MAIN

Plant Based Dining - caramelised potato gratin with peas, mushrooms and roasted fennel

Sandwich of slow cooked chipotle lamb with sweet onions, mint salsa and salted chilli

Jiangxi style Humpty Doo barramundi with seasonal greens, sesame seeds and jasmine rice

Beef fillet with Paris mash, green beans and salsa verde

Green leaf salad with Neil's vinaigrette

TO FINISH

Selection of cheese served with accompaniments

Vanilla crème caramel

Maggie Beer ice cream

Seasonal fruit

Chocolates

MID-FLIGHT

Enjoy a range of snacks and drinks at any time throughout your flight.

Spinach, feta and caramelised onion quiche with tomato relish and mixed leaves

Croque Monsieur

Salt and pepper chicken with cabbage slaw and lemon

Whole seasonal fruit

Passionfruit butterburst biscuits

Dip with crudités

Red Rock Deli chips

Lindt Lindor Milk Chocolate bar

Almond, fava bean and chickpea chips

BREAKFAST

To maximise your rest please complete the Breakfast order card.

DRINKS

CHAMPAGNE

Today we will be serving either Duval-Leroy Brut or Jacquart Brut Mosaïque.

AUSTRALIAN WINE

Premium Australian wines selected by the Qantas Neil Perry Sommeliers

APÉRITIF

Qantas Sky Spritz *

Bloody Mary

Campari and soda

Gin and tonic

Vodka and ginger beer

SPIRITS

Campari Aperitivo, Italy

Absolut Vodka, Sweden

Beefeater 24 London Dry Gin, England

Bacardi White Rum, Puerto Rico

Bundaberg Dark Rum, Australia

Jack Daniel's Tennessee Whiskey, USA

Chivas Regal 12yo Scotch Whisky, Scotland

The Glenlivet Single Malt Whisky, Scotland

Jameson Irish Whiskey, Ireland

COGNAC & LIQUEURS

Martell VSOP Old Fine Cognac, France

Irish Cream Liqueur, Ireland

BEER

Selection of premium Australian beer

Kirin Ichiban (on flights to and from Japan)

Tsingtao (on flights to and from Shanghai)

SAKE (on flights to and from Japan)

Ozeki – served chilled

DESSERT & FORTIFIED WINE

Australian dessert and fortified wine selected by the Qantas Neil Perry Sommeliers

NON ALCOHOLIC

Juice

Soft drink

Mineral water

HOT DRINKS

Selection including espresso, macchiato, flat white and cappuccino *

French Press coffee

Fine Dilmah tea

English Breakfast, Earl Grey, Ceylon Ginger, Oolong, Jasmine Green, Chamomile, Peppermint

Vittoria Chocochino hot chocolate

Enjoy a selection of these wines at home by visiting wine.qantas.com

* Available on selected flights



Our new Qantas inflight menu creative highlights the best of Australia, showcasing our beautiful and diverse environment. Through bespoke aerial visuals, we unveil the vibrant vistas and striking natural textures that make the southern land so unique and special.

Great Barrier Reef, Queensland

