



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.



Snowy Mountains,  
New South Wales



Snowy Mountains,  
New South Wales



Snowy Mountains,  
New South Wales



Royal National Park,  
New South Wales

Food is at the heart of our culture, and to celebrate Qantas' 100th year, we are serving classic dishes of previous eras with a modern twist.

I've proudly been part of Qantas' culinary journey for more than 20 years, starting with re-designing First class inflight dining in 1997.

Over the years, we've evolved the expectations of inflight dining. Qantas aircraft are now restaurants in the sky, with cabin crew specially trained to cook and plate onboard, and wines carefully selected by Rockpool Sommeliers to complement the menu.

I've had incredible help along the way — from the growers of the freshest, highest quality Australian produce, to the expertise and imagination of my dedicated team. And of course, the wonderful Qantas crew who bring our culinary creativity to life every day, with great care.

As customers you've always been our main source of inspiration. It's been a pleasure sharing our passion of great food and wine, and we hope you enjoy this special "walk down memory lane" menu as much as we've enjoyed creating it for you.

Neil



## SUPPER

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### CANAPÉS

Caviar blini with crème fraîche

Duck rillettes with beetroot relish  
on crostini

### TO START

Potato and leek soup with chive  
crème fraîche

Tuna crudo with witlof, sunchokes and  
pickled fennel

Smoked chicken with spiced cauliflower,  
carrots, pepitas, honey and thyme  
dressing

Our signature steak sandwich with tomato  
and chilli relish

### MAIN

Pappardelle with eggplant, zucchini and  
tomato caponata, baked ricotta and  
pine nuts

Grilled sea bass with fregola, braised  
lettuce, peas, broccolini and gremolata

Beef fillet with skordalia, snow peas and  
port wine sauce

Mesclun salad with your choice of aged  
balsamic, lemon dressing or Neil's  
vinaigrette

### TO FINISH

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Selection of cheese served with  
accompaniments

Chocolate mousse cake with coffee,  
raisins, hazelnuts and crème fraîche

Warm sticky date and toffee pudding with  
ginger butterscotch sauce, mascarpone  
and pecans

Ice cream

Seasonal fruit

Almond macaron

Chocolates

Boulder Canyon kettle chips

## BREAKFAST

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### FRUIT, CEREAL AND YOGHURT

Brookfarm macadamia toasted muesli with cranberries

Cereal selection

Neil's healthy Bircher muesli with apple and hazelnuts

Seasonal fruit salad

Poached rhubarb with strawberries and vanilla

Yoghurt

### BAKERY

Toast, croissant, blueberry Danish

With your choice of:

Vegemite, berry jam, marmalade, honey

### MAIN

Buttermilk and ricotta pancakes with strawberry compote, cinnamon yoghurt and toasted almonds

OR

Free range scrambled or poached eggs

With your choice of:

Grilled Applewood bacon

Pork sausage

Smoked salmon

Potato and chive fritter

Balsamic roasted tomatoes

Sautéed kale

### JUICES

Orange, apple, cranberry juice

Cold pressed green juice with celery, kale, spinach, cucumber and lemon

Cold pressed juice with apple, beetroot, lemon and ginger

## HOT DRINKS

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### Vittoria Cinque Stelle Coffee

Vittoria's premiere espresso blend. This blend of premium 100% Arabica coffee delivers a smooth, delicate finish on the palate.

### T2 Tea

Experience the range of beautiful, fragrant tea from around the world.

### Chamomile

Relax and unwind with this fragrant infusion of sweet, golden chamomile flowers.

### Earl Grey

A full bodied blend of Ceylon orange pekoe and generous amounts of bergamot, producing an all time classic tea.

### English Breakfast

A blend of the finest Sri Lankan full bodied tea producing a rich and well rounded flavour.

### Vittoria Chocochino

Rich, Italian style drinking chocolate.

### Lemongrass and Ginger

Zesty and bright lemongrass contrasts the spicy flavour of ginger to create a refreshing and wild taste sensation.

### Peppermint

A well rounded peppermint flavour captures the essence of all things 'minty' with a sweet, cool, lingering aroma.

### Sencha

A classic green tea grown in Japan with beautiful, emerald green leaves producing a sweet, smooth, grassy flavour.

# DRINKS

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## APÉRITIF

East Indian Trade Co. Australian Negroni  
with mountain pepper and river mint

Bloody Mary

Campari, Italy

Noilly Prat French Dry Vermouth, France

## SPIRITS

Absolut Elyx Vodka, Sweden

Beefeater 24 London Dry Gin, England

Bacardi White Rum, Puerto Rico

Bundaberg Dark Rum, Australia

Jack Daniel's Tennessee Whiskey, USA

Woodford Reserve Bourbon, Kentucky USA

Chivas Regal 18yo Scotch Whisky, Scotland

The Glenlivet Small Batch Single Malt  
Whisky, Scotland

Jameson Irish Whiskey, Ireland

## COGNAC

Martell Cordon Bleu, France

## LIQUEURS

Cointreau, France

Irish Cream Liqueur, Ireland

## FORTIFIED WINE

Penfolds Grandfather Rare Tawny

Morris Old Premium Rare Liqueur Topaque

Morris Old Premium Rare Liqueur Muscat

## BEER

Hahn Premium Light

James Boag's Premium

James Squire Pale Ale

White Rabbit Dark Ale

Heineken

## NON ALCOHOLIC

Juices

Soft drinks

Mineral water

