

CHEF - NEIL PERRY

Neil Perry is one of Australia's most exciting chefs, having built an international reputation at his renowned Rockpool restaurant in Sydney. With Qantas, Neil lends his expertise to bringing restaurant style cuisine to your inflight experience.

Australia enjoys a rich diversity of people and cultures. When combined with the global destinations served by Qantas, this diversity offers an exceptional opportunity - a uniquely Australian cuisine with a truly international flavour.

Our suppliers deliver the best possible produce, meeting exacting requirements for freshness and quality. Herbs, vegetables and fruit are delivered within hours of harvest. Growers plant to our specifications and breads, cakes, cheeses and ice-creams are hand made or selected especially for Qantas.

From paddock to plate, our menu is focussed on one thing, providing a truly inspirational gourmet experience on board, with all the flavours and diversity embodied in Qantas, Spirit of Australia.

For recipe details, please refer to www.rockpool.com

Enjoy the journey.

qantas.com

AUSTRALIA TO LOS ANGELES

TASTING MENU

Our Tasting Menu features a selection of seven tasting plates highlighting the finest of Rockpool and Qantas cuisine. A selection of award winning wines will be offered to complement each course. Your Flight Attendant is available to assist you with your selection.

Spanner Crab and Harissa Tartlet

Ibérico Jamón Crostini with Date and Ricotta

Cream of Leek and Potato Soup

Yellowfin Tuna with Moroccan Eggplant

Nyonya Style Curry of Ling with Crispy Eschalots,
Snow Peas and Jasmine Rice

or

Rockpool Bar & Grill Style Crumbed Free Range Pork
with St John's Carrots, Potato and Cabbage Gratin and
your choice of Fennel Jam, Hot English Mustard or
Seeded Mustard

Salad of Baby Cos, Radicchio and Frisée with Palm
Sugar Vinaigrette

Chocolate and Orange Pot with Almond Biscuits

Selection of Three Seasonal Cheeses served with
Accompaniments

Cacao Hand Made Chocolates

LUNCH

Our extensive Rockpool designed menu allows you to enjoy a completely personalised dining experience. Your Flight Attendant will be pleased to assist you with your selection.

CANAPÉS

Spanner Crab and Harissa Tartlet

Ibérico Jamón Crostini with Date and Ricotta

SOUP AND SALAD

Cream of Leek and Potato Soup

Yellowfin Tuna with Moroccan Eggplant

Roast Capsicum, Feta and Artichoke Salad with Balsamic Dressing

SMALL PLATES

Spiced Lamb Pancakes with Salted Chilli

Linguine with Roast Butternut Pumpkin, Spinach, Pine Nuts and Sage Butter

Blue Cheese and Broccoli Tart with Rocket Leaves

Our Signature Steak Sandwich with Tomato and Chilli Relish ★

MAIN PLATES

Porcini Mushroom Cannelloni with Spinach Purée and Rich Tomato and Thyme Sauce

Grilled Kingfish Fillet with Steamed Vegetables, Lemon and Olive Oil

Nyonya Style Curry of Ling with Crispy Eschalots, Snow Peas and Jasmine Rice

Chicken Tagine with Almond and Preserved Lemon Couscous, Coriander Yoghurt and Green Beans

Rockpool Bar & Grill Style Crumbed Free Range Pork with St John's Carrots, Potato and Cabbage Gratin and your choice of Fennel Jam, Hot English Mustard or Seeded Mustard

All main plates served with a side salad of Baby Cos, Radicchio and Frisée with your choice of Palm Sugar Vinaigrette, Aged Balsamic or Lemon Dressing

CHEESE

Selection of Three Seasonal Cheeses served with Accompaniments

DESSERT

Chocolate and Orange Pot with Almond Biscuits

Hazelnut, Coffee and Muscovado Syrup Cake with Double Cream

Whole or Sliced Seasonal Fruit ★

Nice Cream Chocolate Coated Vanilla Ice Cream ★

PETITS FOURS

Cacao Hand Made Chocolates

Caramel Slice ★

★ Available anytime throughout your flight

BREAKFAST

Create your favourite Breakfast from our extensive Rockpool designed menu. Your Flight Attendant will be pleased to assist you with your selection.

Orange Juice

Apple Juice

Tomato Juice

Cranberry Juice

Santa Vittoria Peach Nectar

Santa Vittoria Pear Nectar

Blueberry Energiser Drink

Seasonal Fruit Salad

Bircher Muesli

Cereal Selection

Brookfarm Toasted Muesli

Meredith Farm Yoghurt and Honey

Toast

Croissant

Pain Au Chocolat

Berry Jam, Marmalade, Honey, Vegemite

HOT SELECTION

Organic Scrambled Eggs on Toasted Brioche with Free Range Pork Sausages, Grilled Mushrooms and Tomato Ragoût

Baked French Toast with Serrano Jamón, Cheese and Herbs served with Braised Beans

Vanilla and Buttermilk Pancakes with Apple Compote and Mascarpone Cream

BEVERAGES

HOT BEVERAGES

*Choose from our range of the finest hot beverages,
served with Petits Fours.*

VITTORIA CINQUE STELLE COFFEE

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

Caffé Latte
Cappuccino
Espresso
Flat White
Long Black
Mocha
Liqueur Coffee

Decaffeinated

VITTORIA CHOCOCHINO HOT CHOCOLATE

Rich, Italian style drinking chocolate.

T2 TEA

Experience the range of beautiful, fragrant loose leaf teabags from around the world served in a Marc Newson individual tea pot.

English Breakfast – A blend of the finest Sri Lankan full-bodied teas producing a rich and well-rounded flavour.

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

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

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

Sencha – A classic green tea grown in Japan. These beautiful, emerald green leaves produce a sweet, smooth, grassy flavour.

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

BEVERAGES

Choose from our range of premium beverages throughout your flight.

APERITIF

Bloody Mary
Campari, Italy
Noilly Prat French Dry Vermouth, France

SPIRITS

Absolut Elyx Vodka, Sweden
Bacardi White Rum, Puerto Rico
Beefeater 24 London Dry Gin, England

Jameson Irish Whiskey, Ireland
Chivas Regal 18yo Scotch Whisky, Scotland
The Glenlivet 18yo Single Malt Scotch Whisky, Scotland
Woodford Reserve Bourbon Kentucky, USA
Bundaberg Dark Rum, Australia

COGNAC

Martell Cordon Bleu, France

LIQUEURS

Baileys Irish Cream, Ireland
Cointreau, France

FORTIFIED WINE

Premium Australian port, muscat and tokay are available for your enjoyment.

BEER

Little Creatures Pale Ale
Crown Lager
James Squire Golden Ale
Heineken
Hahn Premium Light

JUICE BAR

We have a selection of premium juices onboard. Your Flight Attendant will be pleased to advise you of today's selection.

NON ALCOHOLIC

Appletiser Sparkling Apple Juice
Bundaberg Ginger Beer
Coca-Cola
Coke Zero
Diet Coke
Lemonade
Ginger Ale
Soda Water
Tonic Water
Sparkling Mineral Water
Still Mineral Water