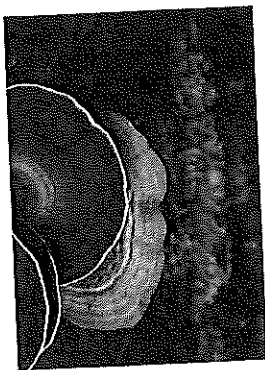
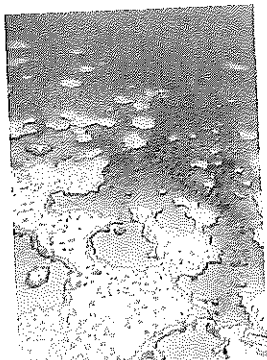


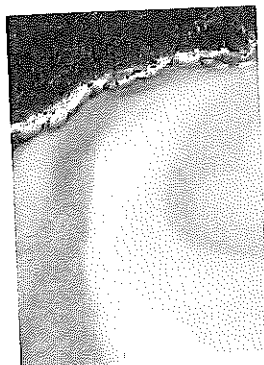
Our new Qantas inflight menu creative highlights the best of Australia, showcasing our beautiful and diverse environment. Through bespoke aerial visuals, we unveil the vibrant vistas and striking natural textures that make the southern land so unique and special.



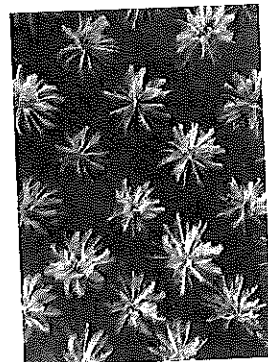
*Daintree National Park,
Queensland*



*Great Barrier Reef,
Queensland*



Whitsundays, Queensland



*Thala Beach Nature
Reserve, Port Douglas,
Queensland*

It was more than 20 years ago that I created my first menu for Qantas. Back then we could never have expected this fledgling relationship would grow to redefine the expectations of inflight dining.

Since the beginning my view has been that a meal onboard a Qantas aircraft should be as memorable as in any restaurant, anywhere in the world. This is a philosophy I've brought to every one of the menus I've created over the past 20 years.

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 Rockpool team. And of course the amazing Qantas crew who bring our creativity to life every day.

For me, there have also been exciting developments on the ground. Rockpool Group restaurants have expanded around Australia, with Australians and our international visitors embracing our contemporary blend of fine and casual dining.

20 years on I've asked myself what I know now that I didn't back when it all started. Proudly, it's an appreciation of the tremendous influence food can have on travel – and more importantly, the experience people have of this great nation.

Of course, as customers you've always been our main source of inspiration. It's been a pleasure to share with you our passion for food and wine, and I hope you enjoy this special menu as much as I've enjoyed bringing it to you.

Neil



SUPPER

CANAPÉS

Caviar tartlet with crème fraîche

Ma hor with caramelised pork, prawn
and pineapple

TO START

Sweet potato soup with almond and
mint salsa

Salad of bocconcini with bacon, almonds,
toasted pearl barley and mustard dressing

Barbecue duck dumplings with aromatic
broth, shiitake mushrooms, egg noodles
and Asian greens

Our signature steak sandwich with tomato
and chilli relish

MAIN

Spaghetini arrabbiata with basil
and parmesan

Grilled prawns with XO, gai lan and
egg fried rice

Beef fillet with roast tomatoes, green
beans and eschalot and anchovy butter

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

TO FINISH

Selection of cheese served with
accompaniments

Coconut sticky rice with mango

Apple and vanilla crumble with
cinnamon cream

Ice cream

Seasonal fruit

Chocolate chip biscuit

Chocolates

Kettle potato chips

BREAKFAST

FRUIT AND CEREAL

Brookfarm macadamia toasted muesli
with cranberries

Cereal selection

Neil's healthy Bircher muesli with apple,
almond and hazelnut

Seasonal fruit salad

Yoghurt

BAKERY

Toast, croissant, cherry Danish

With your choice of:

Vegemite, berry jam, marmalade, honey

MAIN

Bacon and egg brioche roll with roast tomatoes and hot sauce

Spice roast carrots with couscous, poached egg, toasted pumpkin seeds and harissa salsa

JUICES

Orange, apple, tomato juice

Cold pressed green juice with honeydew, cucumber, green apple and kale

Cold pressed juice with carrot, orange, green apple, celery and ginger

HOT DRINKS

Vittoria Cinque Stelle Coffee

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

Vittoria Chocochino

Rich, Italian style drinking chocolate.

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.

Lemongrass and Ginger

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

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 essence of all things 'minty' with a sweet, cool, lingering aroma.

English Breakfast

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

Sencha

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

DRINKS

APÉRITIF

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

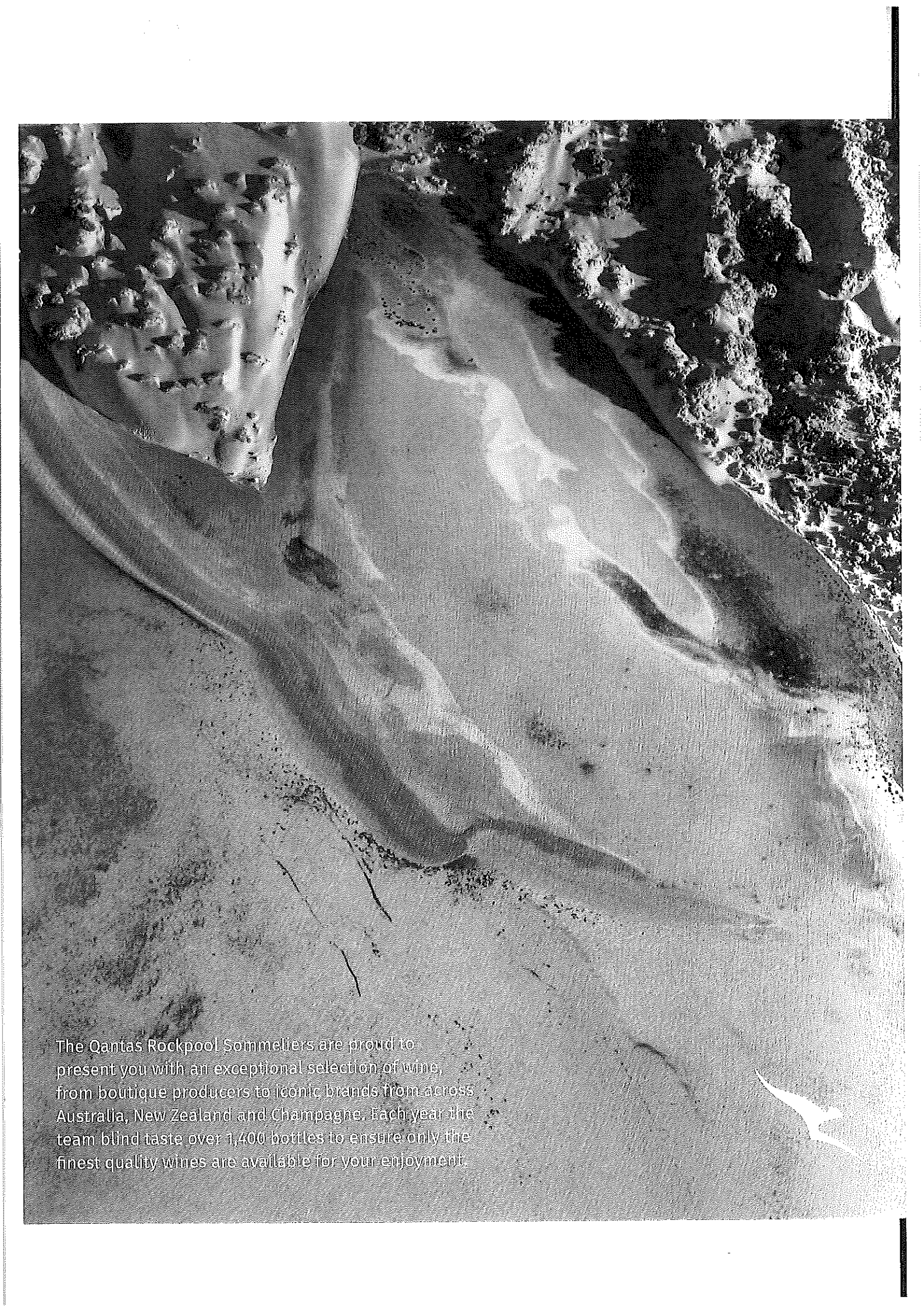
BEER

Hahn Premium Light
James Boag's Premium
James Squire Pale Ale
White Rabbit Dark Ale
Heineken

NON ALCOHOLIC

Juices
Soft drinks
Mineral water

Enjoy a selection of these wines at home by visiting Qantas Wine at qantaswine.com

A black and white photograph of a rugged coastline. The foreground is dominated by a large, smooth rock formation that curves from the left towards the center. The background shows a more jagged and textured rock face. The sky is bright, and a white bird is captured in flight in the lower right quadrant. The overall scene is dramatic and scenic.

The Qantas Rockpool Sommeliers are proud to present you with an exceptional selection of wine, from boutique producers to iconic brands from across Australia, New Zealand and Champagne. Each year the team blind taste over 1,400 bottles to ensure only the finest quality wines are available for your enjoyment.

Champagne

Charles Heidsieck Blanc De Millenaires 2004

Champagne, France

The prestige cuvee of Charles Heidsieck. This is only the 4th vintage ever released of this champagne. A joyful champagne that keeps you satisfied till the last sip. This is a classic Blanc de Blancs champagne made from 100% Chardonnay and it oozes elegance. Expect flavours of patisserie, vanilla bean, dried figs, white peach and citrus oils. The palate keeps on delivering with a round creamy feel, freshness and pure class.

White

Grosset Polish Hill Riesling 2015

Clare Valley, South Australia

Well regarded in the industry, Grosset delivers on quality time and time again. Meticulously handled from vine to bottle, the rocky earth of Polish Hill is beautifully expressed in the finished product. A lifted mineral, citric and floral nose is tightly coiled around an austere acid backbone. Crisp and dry, this vintage shows great balance that will age gracefully.

Freycinet Wine Glass Bay Sauvignon Blanc 2017

Tasmania

Freycinet Vineyard was established over 30 years ago by Geoff and Susan Bull. The vineyard is located in the Freycinet Peninsula on the shores of Wine Glass Bay. With an aim to showcase fruit purity the wine has hints of goosberry and passionfruit. Whilst the wine has young, lively and refreshing characteristics the mid-palate weight and textural interest is held by fine acidity.

Flametree SRS Walcliffe Chardonnay 2016

Margaret River, Western Australia

Though Flametree has only 10 vintages under its belt, this skilful Margaret River team has been turning heads since the beginning. Winemaker Cliff Royale's 2016 Walcliffe SRS Chardonnay is a wine of finesse, and is quite different from the rich and decadent Chardonnays often associated with Margaret River. The wine leads with pure, golden citrus fruits and the aroma of Nashi pear accented by toasted hazelnuts and French Vanilla through the deft integration of Burgundian oak barrels. It was the most awarded Chardonnay across the 2017 wine show circuit nation-wide.

Red

Brokenwood IV-MV6 Pinot Noir 2013

Beechworth, Victoria

Brokenwood was established in 1970 as a weekend hobby and labour of love. Creating their first vintage in 1973, the winery has grown into one of Australia's well reputed wine labels. This single vineyard Pinot presents ruby red with purple hues, scented with blueberry and the richness of dried fruits. The palate is soft and light all the while providing layers of texture and flavour.

Kilikanoon Oracle Shiraz 2012

Clare Valley, South Australia

One of the Clare Valley's flagship wines. The Oracle is made from old wine fruit grown alongside the golden hillside in Leasingham. Deep black crimson in colour and aromas of plum, liquorice and a hint of chocolate. This medium bodied wine has finely textured tannins and beautifully balanced acidity, delivering a wine with a long and soft finish on the palate. Can be enjoyed today or cellared for 12-16 years.

Woodlands 'Matthew' Cabernet Sauvignon 2014

Margaret River, Western Australia

Each year the Woodlands Cabernet Sauvignon is named after a different Watson family member. The wine is produced from the same vines that were planted over 50 years ago in Margaret River by the Watson family in 1973. This is an elegant, medium to full-bodied wine, with a lovely mix of blackcurrant, mulberry and dark cherry. The pallet has fine, tight tannins and structural finesse.

Dessert

De Bortoli Noble One Botrytis Semillon 2014

Riverina, New South Wales

One of Australia's truly iconic wines. The 2013 Noble One is golden in colour, with aromas of citrus, marmalade and a hint of vanilla. The palate is left with a ripe long finish and beautifully balanced acidity delivers a perfect wine to enjoy with dessert or cheese.