
SUMMER MENU

In the Sydney First Lounge we bring the market's inspirations to our seasonal menus along with great producers that understand the Qantas & Rockpool philosophies. Schulz Butchers in the Barossa Valley, South Australia have been producing smallgoods using traditional methods since 1939. A staple on our menu since the beginning, Schulz smokehouse bacon is undoubtedly one of the best in the country. Naturally cured & smoked, it has rustic red gum, juniper berry & bay leaf flavours.

"The cornerstone of good cooking is to source the finest produce"
Neil Perry

ALL DAY DINING available from midday

Heirloom tomatoes with bocconcini, basil, balsamic & olive oil

Corn, kale & zucchini salad with parmesan & pine nuts

Chicken with cucumber, chilli, bean sprouts & strange flavour dressing

Salt and pepper squid with green chilli dipping sauce & aioli

Club sandwich with chicken, slow roasted tomatoes, bacon & aioli

Pulled pork brioche bun with chipotle mayo & cabbage salad

Grass fed beef cheeseburger

Spaghettini with ricotta, peas, asparagus, lemon & mint

Snapper with rice noodles, galangal & coriander broth

Grilled pork loin with fennel, capers, oregano & polenta

Caramelised lamb shoulder with chickpeas, parsley salad & garlic yoghurt

Sticky beef with roast cherry tomatoes, horseradish, chives & chips

SIDES

Bowl of chips

Mixed leaves with palm sugar vinaigrette

Wild rocket & parmesan salad

Steamed seasonal greens with Colonna lemon oil

DESSERT

Seasonal fruit plate

Pineapple & mango salad with coconut, lime & chamomile sorbet

Summer pudding with sour cream sorbet

Signature pavlova with passionfruit, mango & raspberry

Ice cream selection:

Chocolate, French vanilla, raspberry, salted butter caramel

MARKET INSPIRATIONS

Pumpkin & coriander soup

Tartine of marinated capsicum, roast olives, parsley & goats feta

BEVERAGES

COCKTAILS

Designed by the Qantas Rockpool Mixologists

Moonstruck – Tequila, Lillet rosé, bitters & soda

Tree fruit punch – sweet vermouth, vodka, orange bitters, raspberries & soda

Fine st blend – Chivas Ultis, Averna, Frangelico, egg white & lemon

QANTAS ROCKPOOL FOUR PILLARS GIN

Gin Spritz – Aperol, gin & sparkling wine

COCKTAILS NON ALCOHOLIC

House Lemonade – from Spice Temple

Becalmed Colada – pineapple, coconut & lime

Return Ticket – apple, verjuice, lemon & mint

CHAMPAGNE

Perrier-Jouët Grand Brut

Taittinger Brut Reserve

G.H. Mumm Rosé

WHITE WINE & ROSÉ

Vickery Riesling 2016, *Eden Valley, SA*

Giesen 'Small Batch' Sauvignon Blanc 2014, *Marlborough, NZ*

Levantine Hill Sauvignon Blanc Semillon 2015, *Yarra Valley, VIC*

Hardy's 'HRB' Chardonnay 2015, *Multi Regional, SA, WA, NSW & VIC*

Squealing Pig Rosé 2016, *Central Otago, NZ*

RED WINE

Brokenwood 'Indigo Vineyard' Pinot Noir 2014, *Beechworth, VIC*

Hesketh Bonvedro 2015, *Barossa Valley, SA*

Penfolds Bin 138 2014, *Barossa Valley, SA*

St Huberts Cabernet Sauvignon 2012, *Yarra Valley, VIC*

Peter Lehman 'Stonewell' Shiraz 2012, *Barossa Valley, SA*

DESSERT WINE

Penfolds Cellar Reserve Viognier 2013, *Barossa Valley, SA*

Wolf Blass Botrytis Semillon 2011, *Barossa Valley, SA*

BEER

James Squire '150 lashes' pale ale

James Squire 'the swindler' summer ale

Coopers pale ale

James Boags premium lager

James Boags premium light

Hahn super dry

Kirin Megumi

Heineken

Pipsqueak apple cider

COFFEE Cinque Stelle by Vittoria

TEA by T2

English breakfast

Earl grey

Peppermint

Chamomile

Lemongrass & ginger

Sencha

Chai