

## Bar Service

### Apéritifs

A selection of fruit juices and soft drinks

Bacardi Rum, Campari, Gin, Jack Daniels, Rye,  
Sweet or Dry Sherry, Sweet or Dry Vermouth,  
Vodka, Scotch Whisky, Malt Whisky

A selection of international beers

### Cocktails

Black Russian, Bloody Mary, Bucks Fizz,  
Champagne Cocktail, Cosmopolitan (US routes),  
Fantasy Island, Kir Royal, Manhattan,  
Martini Cocktail Classic, Screwdriver, Vodka Martini

### Wines

A selection of fine wines from internationally  
renowned vineyards of the old and new world

Champagne Brut

### Liqueurs

Baileys Irish Cream, premium Cognac, Cointreau,  
Drambuie, Late Bottled Vintage Port, Tia Maria

## Dinner

### Appetiser

#### Smoked salmon

with grilled scallops on a bed of fresh green bean  
and walnut salad with a mustard and dill dressing

#### Soy barbeque chicken

marinated, grilled and served cold with an Asian style  
salad and citrus dressing

### Main Course

#### Moroccan lamb salad

mesclun salad leaves topped with cucumber, cherry  
tomatoes, kalamata olives, toasted pine nuts and  
grilled lamb

#### Prawns in coconut sauce

topped with a coconut and lemon grass sauce,  
with two coloured rice, greens beans and stir-fried  
carrot flowers

#### Spinach and feta ravioli

tossed in a rich tomato and basil sauce, with grilled  
aubergine, sautéed cherry tomatoes, broad beans  
and green zucchini

#### Deli platter

a selection of thinly sliced peppered sirloin, smoked  
chicken, melon and olive skewer, a savoury tartlet  
shell filled with hot smoked salmon mousse and  
cheddar cheese

Dessert

**Tiramisu**

served with a sweet butterscotch sauce

Bread

**Bread basket**

a variety of freshly baked rolls and garlic bread

Cheese

**International cheese selection**

specially selected international cheeses, matured to perfection and served with a selection of crudites, crackers and dried fruits

Fruit

**Fresh seasonal fruit**

Beverages

**Tea**

Ceylon, China, Earl Grey, Camomile

**Coffee**

freshly brewed, decaffeinated, espresso and cappuccino

**Chocolates**

to accompany a freshly brewed cup of tea or coffee

**Dinner**

**Canapés**

**Selection of cold canapés**

a selection of cold canapés which includes vegetable skewer, caponata spoon and roasted chicken with marinated artichoke

**Appetiser**

**Poached prawns**

poached Yamba prawns served on a bed of Asian rice salad, accompanied with a sesame flavoured soy dressing

**Roasted duck breast**

on grilled sesame coated pumpkin slices, with a Swiss chard salad and a burnt orange vinaigrette

**Salad**

**Seasonal salad**

a seasonal side salad served with a choice of dressings

**Main Course**

**Smoked chicken breast**

smoked paprika and coriander yoghurt chicken breast, accompanied by a tomato and chickpea casserole, steamed rice and sautéed broccolini

**Porterhouse steak**

thyme infused porterhouse steak with caramelised parsnip, rosemary roasted potatoes and sautéed cherry tomatoes, topped with a confit of pearl onion jus

**Parmesan gnocchi**

parmesan encrusted gnocchi with Mediterranean ratatouille tossed in a creamy béchamel sauce

**Poached red emperor**

in broth with enoki mushrooms, greens and udon noodles

**Main course salad**

classic chicken Caesar salad topped with parmesan shavings, focaccia croutons and tender marinated chicken strips, served with a creamy dressing

**Dessert**

**Fresh strawberry sponge cake**

a moist vanilla sponge cake layered with fresh strawberry slices and served with a citrus strawberry salad

**Pear and ginger pudding**

served warm with a rich vanilla cream sauce

**Bread**

**Bread basket**

a variety of freshly baked rolls and garlic bread

**Cheese**

**International cheese selection**

specialty selected international cheeses, matured to perfection and served with a selection of crudites, crackers and dried fruits

**Fruit**

**Fresh seasonal fruit**

**Beverages**

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**Light Bites**

Enjoy a selection of light bites, which are available throughout your flight

**Deli sandwich**

layers of shaved roast beef, lettuce, tomato, Swiss cheese, gherkins, avocado pulp and whole grain mustard in a walnut sour dough bread

**Chicken tikka**

tender pieces of chicken tikka on a bed of coconut rice

**Stir-fried spicy beef**

stir-fried beef slices with snow peas on Chinese chow mein noodles

**Fish and chips**

golden fried goujon fish served with grilled peppers and chunky chips

**Mushroom vol au vent**

rich mushroom ragoût placed in a light puff pastry, accompanied with fresh green asparagus, roasted cherry tomatoes and grilled yellow capsicum

**Ice cream selection**

refresh your appetite from our ice cream menu which includes cookies and cream or burnt toffee and fig ice cream

**Tea**

Ceylon, China, Earl Grey, Camomile

**Coffee**

freshly brewed, decaffeinated, espresso and cappuccino

## Breakfast

### Juice

#### Fruit juices

freshly squeezed orange, grapefruit juice or a refreshing detox drink, made of fresh beetroot, celery, apple and ginger

### Fruit

#### Breakfast fruits

tropical and seasonal cut fresh fruits

#### Yoghurt

Greek yoghurt with fresh fruit coulis

#### Assorted cereals

### Main Course

#### Mixed grill

grilled beef medallions and veal chipolatas, with Boston baked beans, creamy spinach and char-grilled Roma tomato

#### Spanish omelette

served with a tangy tomato ragoût, roasted potato cubes, sautéed button mushrooms and fresh asparagus

#### Buttermilk pancakes

apple flavoured buttermilk pancakes with a blueberry and manuka honey yoghurt, served with maple syrup

#### Cheese selection

which includes goat cheese, basil and garlic cheese and Swiss cheese, served with dried apricots

### Bread

#### Bread basket

a variety of freshly baked breads, croissants and breakfast pastries, served with butter and preserves

### Beverages

#### Tea

Ceylon, China, Earl Grey, Camomile

#### Coffee

freshly brewed, decaffeinated, espresso and cappuccino