

## BEVERAGES

### HOT DRINKS

- Grinders
- French Press Coffee
- Simplicitea Classic Black
- Simplicitea Organic Green
- Simplicitea Organic Peppermint
- Simplicitea Organic Camomile
- Simplicitea Earl Grey
- Taboo Hot Chocolate

### SOFT DRINKS

- Coke
- Coke Zero
- Dry Ginger Ale
- Sprite
- Soda Water
- Tonic Water
- Still Water
- Sparkling Water

### JUICE

- Orange
- Apple
- Tomato

## FROM THE BAR

### BEER

- Crown Lager
- Carlton Dry
- Peroni Nastro Azzurro
- Strongbow Apple Cider

### SPIRITS

- Bundaberg Rum
- Jim Beam Bourbon
- Smirnoff Vodka
- Beefeater Gin
- Chivas Regal Scotch

### LIQUEUR

- All Saints
- Rutherglen Muscadelle
- Baileys Irish Cream

## WINE SELECTION

Our Business Class wines are hand-picked by our expert wine panel – Matt Skinner, Lisa McGuigan and Usher Tinkler. Please refer to the wine guide in your seat pocket for tasting notes and ask your cabin crew for today's selection of premium Australian & New Zealand wines.

We practise responsible service of alcohol for the safety & comfort of all our customers. We will only serve alcohol to persons aged 18 years and over and you may be requested to provide ID to our crew. You may be refused service of alcohol on board at our crew's discretion and you are only permitted to consume alcohol sold on board or served by crew.



**SILVER**  
Best Business Class  
White Wine  
JETSTAR BUSINESS CLASS



**SILVER**  
Best Business Class  
Cellar  
JETSTAR BUSINESS CLASS



**BRONZE**  
Best Business Class  
White Wine  
JETSTAR BUSINESS CLASS

The annual Business Traveller Cellars in the Sky Awards have been running since 1985, recognising the best business and first class wines served by airlines worldwide.

2014 included over 260 submissions from across 35 airlines.



## AUSTRALIA TO HONOLULU

### DINNER

#### CANAPÉS

Mini toast served with thinly sliced beef bresaola, basil pesto and dehydrated tomato

Roasted butternut pumpkin and thyme infused goat's feta tart (v)

#### SALAD

Selected salad greens with balsamic and olive oil dressing

#### MAIN COURSE

Teriyaki salmon fillet

Pan fried salmon fillet served with creamy mashed potato and haricot vert, finished with rich teriyaki glaze

Smoked paprika chicken breast

Roasted smoked paprika chicken breast, served with wholegrain pappardelle pasta and salsa verde, accompanied with a fresh tomato and soy bean salsa

Stuffed mushroom

Field mushroom cap stuffed with goat's cheese and toasted pine nuts, accompanied with Sicilian cous cous and a rich vegetable ratatouille (v)

#### BAKERY

Oven warmed multigrain roll

#### DESSERT

Chocolate orange tart

Orange custard set in sweet short crust pastry, lined with premium dark chocolate and topped with crystallized orange peel

Australian cheese plate

Featuring cheese from local farms across Australia, served with red grapes, dried apricots and falwasser crackers

### CONTINENTAL BREAKFAST

#### CEREAL

Brookfarm muesli served with full cream or trim milk

#### YOGHURT

Natural or mixed berry yoghurt

#### FRUIT

Selection of seasonal sliced fruit

#### BAKERY

Oven warmed traditional breakfast breads

### SNACKS ON DEMAND

Red Rock Deli honey soy chicken chips

Cobbs salted caramel popcorn

Blains fruit jellies

Lindt chocolate



Please accept our apologies if your first choice of meal is not available  
Please note all food contained on this menu may contain nuts, dairy and gluten

## HONOLULU TO AUSTRALIA

### BRUNCH

#### APPETISER

Seasonal fruit  
Selection of freshly sliced fruit

#### MAIN

Roast beef toasted sandwich

Toasted bap with cream cheese and premium roasted sous vide beef

Leek and mushroom tart

Oven baked short crust pastry shell filled with savoury leek and mushroom, served with tomato salsa (v)

### SNACKS ON DEMAND

Red Rock Deli honey soy chicken chips

Cobbs salted caramel popcorn

Blains fruit jellies

Lindt chocolate



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### DINNER

#### CANAPÉS

Grilled zucchini slice accompanied with roasted red pepper and cream cheese filling (v)

Salmon tartar served on a cucumber disc, enhanced with cream cheese and red pepper.

#### MAIN COURSE

Beef provencal

Beef brisket braised in a rich bordelaise sauce, accompanied with creamy garlic potato mash, fava beans, green beans and truss cherry tomato

Teriyaki chicken thigh

Grilled chicken thigh glazed in a sweet teriyaki sauce. Served with edamame Japanese rice, stir fried shanghai pak choy and red pepper

Vegetable dumplings

Steamed vegetable dumplings, served with stir fried egg noodles enhanced with ginger, garlic and soy sauce. Accompanied with baby bok choy and oriental sauce (v)

#### BAKERY

Oven warmed sourdough roll

#### DESSERT

Premium dark chocolate cake

