

## 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.



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 BALI

### 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

Chinese spiced duck leg

Chinese braised duck leg in star anise, cinnamon and orange broth, served with fragrant rice, baby bok choy, enhanced with spiced fig and orange sauce

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

### SNACKS ON DEMAND

Red Rock Deli honey soy chicken chips

Cobbs salted caramel popcorn

Blains fruit jellies

Lindt chocolate

## BALI TO AUSTRALIA

### DINNER JQ44

#### SOUP

Pumpkin coriander soup

Roasted pumpkin simmered with coriander root in a rich vegetable stock, puréed and enhanced with light cream (v)

#### MAIN COURSE

Ayam assam pedas

Chicken braised in a light sour and spicy sauce. Served with fragrant rice, slow braised Indonesian chilli squash and lightly fried shallots 🌿🌿

Dory fillet with peppercorn jus

Pan fried John Dory fillet, accompanied with potato gratin, roasted red pepper, grilled courgette and a rich peppercorn jus

Penne pasta with creamy mushroom sauce

Penne pasta coated in a creamy mushroom ragout. Accompanied with fresh baby spinach leaves and garden herbs, enhanced with a rich tomato pomodoro sauce (v)

#### BAKERY

Oven warmed kraftkorn bridge bread roll

#### DESSERT

Baked strawberry cheesecake, served with strawberry coulis and butter cream

### SUPPER JQ36, JQ38, JQ58

#### MAIN COURSE

Ayam assam pedas

Chicken braised in a slightly sour and spicy sauce. Served with fragrant rice and slow braised Indonesian chilli squash and lightly fried shallots 🌿🌿

Pumpkin coriander soup

Roasted pumpkin and coriander root simmered in rich vegetable stock, puréed and enhanced with light cream (v)

Toasted milk twist roll

Lightly toasted milk twist roll filled with pastrami, roasted Mediterranean vegetables and dill pickle, enhanced with basil pesto

#### BAKERY

Oven warmed kraftkorn bridge bread roll

#### DESSERT

Baked strawberry cheesecake served with strawberry coulis and butter cream

\* For flights travelling through the night we have created a menu which allows you to maximize your sleep. Please refer to the Supper menu for your onboard dining guide

### SNACKS ON DEMAND

Red Rock Deli honey soy chicken chips

Cobbs salted caramel popcorn

Blains fruit jellies

Lindt chocolate

🌿 - Mild  
🌿🌿 - Medium  
🌿🌿🌿 - Hot  
(v) - Vegetarian

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

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