

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 THAILAND

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

SUPPER

MAIN

Chicken BLT
Toasted sourdough slice accompanied with chicken, pan fried streaky bacon, ripe roma tomatoes and cos lettuce

Mushroom arancini
Panko crusted parmesan risotto, filled with sautéed garlic and wild mushrooms. Served with basil pesto (v)

DESSERT

Premium boxed Mother Meg's vanilla shortbread
Paton's macadamia royals

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

THAILAND TO AUSTRALIA

SUPPER

MAIN COURSE

Steamed fish in banana leaf
Steamed white fish served in a banana leaf enhanced with ginger, garlic and coconut cream. Accompanied with stir fried kailan and carrot 🌿🌿

Tom ka gai soup
Mushroom stock enriched with coconut cream, infused with lemongrass, chilli and kafir lime leaves (v) 🌿

Crispy chicken breast
Pan seared chicken breast served with fettuccini pasta, enhanced with a rich tomato basil sauce and wilted baby spinach, finished with parmesan cheese

BAKERY

Premium grain and oatmeal roll

DESSERT

Please ask your crew for today's selection

CONTINENTAL BREAKFAST

CEREAL

Muesli served with full cream or trim milk

YOGHURT

Natural or fruit salad 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

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