Business class menu



FROM AUSTRALIA

Breakfast

MAIN COURSE

Vegetable Frittata

Oven finished, with chicken sausage, braised beans & creamed spinach

Feta and Spinach Omelette

With potato hash brown and mushrooms (v)

Breakfast Fruit Platter

Local, seasonal cut fruit

DESSERT

Coconut and raspberry muffin

BAKERY

Warmed sourdough & salted butter

Sweet and savoury snacks

Feeling hungry? Ask one of our crew about the snack options available on today's flight.



(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.



From the café

HOT DRINKS

Lavazza Coffee

English Breakfast Tea

Green Tea

Peppermint Tea

Chamomile Tea Earl Grey Tea

Hot Chocolate

Spiced Chai Tea

JUICE

Orange Apple

Tomato

SOFT DRINKS

Pepsi

Pepsi Max

Solo

Soda Water

Tonic Water

Dry Ginger Ale

Spring Water (still)
Natural Mineral Water (sparkling)

Infused with a hint of blood orange & mango

From the bar

BEER

, LLR

Furphy Ale

Hahn Super Dry 3.5

Byron Bay Lager

SELTZER

White Claw Mango

SPIRITS

Gin

Vodka Whisky

Canadian Club

Bourbon

LIQUEUR

Baileys Irish Cream

Wine selection

Please ask your cabin crew for today's selection of premium red & white Australian & New Zealand wines specifically paired for this menu.

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.



