



# Business class menu

FROM AUSTRALIA

## Light

### MAIN COURSE

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#### **Mexican Chicken Quesadilla**

Quesadilla filled with Mexican seasoned chicken breast, sweet corn, and cheese, served with a mini-tabasco sauce

#### **Roasted Vegetable Pie**

Oven roasted vegetables in flaky pastry with a parmesan and herb crumb. Served with Beerenberg tomato chutney (v)

### DESSERT

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Mango cheesecake with freeze-dried raspberry

### BAKERY

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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

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Lavazza Coffee  
English Breakfast Tea  
Green Tea  
Peppermint Tea  
Chamomile Tea  
Earl Grey Tea  
Hot Chocolate  
Spiced Chai Tea

### JUICE

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Orange  
Apple  
Tomato

### SOFT DRINKS

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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

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Furphy Ale  
Hahn Super Dry 3.5  
Byron Bay Lager

### SELTZER

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White Claw Mango

### SPIRITS

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Gin  
Vodka  
Whisky  
Canadian Club  
Bourbon

### LIQUEUR

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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.

