

AUTUMN BREAKFAST MENU

In the Melbourne First Lounge we bring the market's inspirations to our seasonal menus along with great producers that understand the Qantas & Rockpool philosophies. We have always taken great pride in being able to offer the freshest free range eggs & when possible, free range organic eggs. This not only means that they are delicious, but that they are produced using humane & sustainable farming methods enabling the hens to have a happy & healthy life & the surrounding environment to remain chemical free.

"The cornerstone of good cooking is to source the finest produce"

Neil Perry

BREAKFAST available until 11AM

Seasonal fruit salad

House toasted muesli

Bircher muesli

Shaw River buffalo milk yoghurt with fresh fig, hazelnut & white clover honey

Ricotta pancakes with banana, strawberries, whipped butter & maple syrup

Wholegrain toast with tahini yoghurt, avocado, tomato & sumac

Sweetcorn fritters with bacon, avocado, crème fraiche & tomato jam

Wholegrain toasted sandwich with bacon, lettuce, tomato & aioli

BREAD

Your selection of toasted Brasserie Bread with condiments

Sourdough, Quinoa & soya, New York rye, Ciabatta or Sour cherry

Triple berry, Pawpaw, Lime & passionfruit or Apricot jam

Orange & lime marmalade, Honey or Vegemite

FREE RANGE ORGANIC EGGS

Eggs Florentine

Eggs Benedict with smoked salmon or leg ham

Whole egg omelette with sautéed leek, leg ham & Gruyère

Egg white omelette with portobello & porcini mushrooms, spinach & ricotta

Fried egg, bacon & tomato relish on brioche roll

Two eggs poached, scrambled or fried with your selection of sides

Roast tomato, Wilted spinach, Roasted field mushrooms, Hash brown,

Smoked salmon, Bacon, Pork chipolatas

AVAILABLE FROM 11AM

Seasonal soup of the day

Buffalo mozzarella with tomatoes, basil, olive oil & balsamic

Salt & pepper squid with red chilli dipping sauce & aioli

Club sandwich with chicken, slow roasted tomatoes, bacon & aioli

Grass fed Black Angus minute steak with chimichurri & chips

Mixed leaves with palm sugar vinaigrette

Bowl of chips

BEVERAGES

COFFEE Cinqve Stelle by Vittoria

Short black

Long black

Cappuccino

Flat white

Café latte

Chocochino chai latte

Vittoria hot chocolate

TEA by T2

English breakfast

Earl grey

Peppermint

Chamomile

Sencha

China jasmine

Chai

Lemongrass & ginger

COLD DRINKS

Fruit energizer

Freshly squeezed juice

COCKTAILS

Pablos – Pineapple and pink grapefruit juice with soda & bitters

Bloody Maria – Tequila, with spicy tomato juice

CHAMPAGNE

Delamotte Brut

Taittinger Brut Reserve

Veuve Clicquot Ponsardin

BEER

Beck's

Heineken

Crown Lager

Hahn / Hahn light

Coopers pale ale

Pure Blonde

WHITE WINE AND ROSÉ

Cartei Pinot Gris 2011, *Cardinia Ranges, Victoria*

Squealing Pig Sauvignon Blanc 2012, *Marlborough, New Zealand*

Lethbridge Riesling 2011, *Geelong, Victoria*

Wolf Blass White Label Chardonnay 2009, *Adelaide Hills, South Australia*

Chapel Hill Rosé Sangiovese 2012, *McLaren Vale, South Australia*

RED WINE

Coldstream Hills Pinot Noir 2011, *Yarra Valley, Victoria*

Rockbare Shiraz 2011, *McLaren Vale, South Australia*

Penfolds Seventy Six Shiraz Cabernet 2010, *Koonunga Hill, South Australia*

Wynn's Black Label Cabernet Sauvignon 2010, *Coonawarra, South Australia*

DESSERT WINE

De Bortoli Noble One 2008, *Riverina, New South Wales*

Qantas is aware of the challenges of food allergy sufferers. However, we are unable to guarantee an allergen free environment in our lounges. Peanuts, tree nuts, eggs, milk, wheat, fish, shellfish and other potential allergens may be present in the food and beverages offered in this lounge. Please ask our staff if you require further information.

