

WINE

Qantas is proud to offer our First customers one of the most highly awarded selections of wine in the skies. The Qantas Wine Panel is comprised of Australia's top winemakers and wine show judges, Stephen Pannell, Tom Carson and Vanya Cullen, and every year they select an extensive range of premium wine to showcase the pinnacle of champagne and Australian fine wine.

CHAMPAGNE

In the highest echelons of prestige, the very finest champagne houses painstakingly craft small quantities of cuvées that epitomise the most sublime sparkling wines in the world. After more than a decade deep in Champagne's ancient cellars, the 2000 vintage has emerged as one of the most enticing and thrilling of all. Qantas is privileged to have in its cellar two of Champagne's most revered prestige cuvées from the celebrated 2000 vintage.

TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS 2000

Inimitable, irresistible and arresting, Comtes de Champagne holds an enviable place among the finest blanc de blancs on the planet. Intricately spun mineral texture is toned by rumbling depths of silky softness and crystalline assertiveness. A high-pitched harmony of vibrant lemon and white peach is touched with enchanting wisps of gunsmoke and flint.

POL ROGER SIR WINSTON CHURCHILL 2000

Pol Roger's mandate of desperately precise, intricately delicate and flawlessly pristine champagne is epitomised in Sir Winston Churchill. As sophisticated and polished as the great man himself, this ultra-refined champagne sings with a deeply-penetrating chalk mineral texture and an elegant tension between youthful white peach and the roast nut nuances of maturity.



Tyson Stelzer is the author of *The Champagne Guide* and the winner of the International Champagne Writer of the Year in the Louis Roederer International Wine Writers' Awards 2011.

WHITE WINE

Picardy Chardonnay 2009

Pemberton, Western Australia

Named after a region east of Paris, Picardy is one of Australia's premium boutique wine producers. Picardy is a traditional "Burgundian style" of Chardonnay with impressive aromatics and profound fruit character. The viticulture approach at Picardy underpins the quality of the wines, as does the Burgundy heritage of the clones. This wine possesses lovely floral and fine grassy characters with great texture and solid structure.

Lost Valley Cortese 2011

Upper Goulburn, Victoria

Lost Valley Winery is one of Australia's most respected cool-climate boutique wineries, nestled in Victoria's high country, just below the snowline at 430 metres. Cortese is a rare northern-Italian varietal used to make the legendary Gavi di Gavi wine from that area. This Cortese features a similar botanical lift on the nose to Sauvignon Blanc, with pristine passionfruit and herbal complexity. The palate is quite textural and unctuous like Viognier, though with better acidity, making it an excellent food partner.

Bay of Fires Sauvignon Blanc 2011

Pipers River, Tasmania

Nestled in lush towering woodlands along the banks of the gentle Pipers River, Bay of Fires was born of a desire to make cool climate wines of classical structure. This wine is exceptional. Pale yellow with a slight green hue, this brilliantly clear, crisp Sauvignon Blanc displays abundant aromas of kiwi fruit and fresh citrus. The palate is finely textured, displaying the classic characters of lychee and passion fruit.

RED WINE

St Hallett Old Block Shiraz 2008

Barossa Valley, South Australia

One of the Barossa Valley's flagship wines. Sure it's an old fashioned style with lashings of 'coconutty' American oak but the fruit is drop-dead gorgeous and the whole package, whilst undeniably bold, is impossible not to love. Liqueurice, plummy fruit, and chocolate.

Yabby Lake Vineyard Pinot Noir 2010

Mornington Peninsula, Victoria

A truly outstanding wine. Inspired by the classic wines of Burgundy, Yabby Lake Vineyard wines are a tribute to the uniqueness of the Mornington Peninsula, and the skills and experience of winemaker Tom Carson. This wine exhibits a great depth of colour. The bouquet is of ripe black cherry, dark forest berries and Asian spice with perfumed oak aromas. The palate displays a complex array of ripe small berry characters and spicy oak.

Howard Park Abercrombie Cabernet Sauvignon 2009

Great Southern, Western Australia

Howard Park is amongst the top producers in West Australia's Margaret River region, an area famed for world class cabernet sauvignon and chardonnay. The Abercrombie is their icon cabernet and is made with fruit from both Margaret River and Great Southern regions. A powerful cabernet with layers of fine grained tannins. 96 points James Halliday.

DESSERT WINE

De Bortoli Noble One Botrytis Semillon 2007

Riverina, New South Wales

The release of the 2007 vintage of Noble One marks the 25th Vintage of this outstanding dessert wine. Created by Darren De Bortoli at the family winery in Bilbul, Noble One has gone on to be one of the most awarded wines in history. Brilliant green-gold, it has all the luscious intensity expected of the wine.



NEIL PERRY

Neil Perry is Australia's most exciting chef, having built an international reputation with his renowned Rockpool Restaurant group. Neil lends his expertise to bring restaurant style dining to Qantas, showcasing contemporary Australian cuisine and our multicultural country brimming with quality produce.

AUSTRALIA TO LOS ANGELES

TASTING MENU

Seared Scallops with Cashew and Chilli, Ponzu Dressing

Grilled Corn Empanada with Coriander Cream

Cream of Broccoli Soup with Croutons

Roasted Beetroot Salad with Goats Curd, Rocket, Peas, Toasted Almonds and Balsamic Vinaigrette

Pan Fried Blue Eye with Black Bean and Chilli, Fragrant Rice and Gai Lan

OR

Rockpool Bar & Grill Style Seared Beef Fillet with Green Beans, Potato and Cabbage Gratin and your choice of Horseradish Cream, Hot English Mustard or Seeded Mustard

Salad of Baby Cos, Radicchio and Frisée with Palm Sugar Vinaigrette

Chocolate Bread and Butter Pudding

Three Seasonal Cheeses served with Accompaniments

Cacao Handmade Chocolates

AUSTRALIA TO LOS ANGELES

LUNCH

CANAPES

Seared Scallops with Cashew and Chilli, Ponzu Dressing

Grilled Corn Empanada with Coriander Cream

SOUP & SALAD

Cream of Broccoli Soup with Croutons

Roasted Beetroot Salad with Goats Curd, Rocket, Peas, Toasted Almonds and Balsamic Vinaigrette

Salad of Yamba Prawns with Perino Tomatoes and Palm Sugar Vinaigrette

SMALL PLATES

Chicken and Rosemary Pot Pie

Celeriac and Farro Soup

Calzone of Beef, Tomato, Mozzarella and Basil with Rocket Salad

Our Signature Steak Sandwich with Tomato and Chilli Relish*

MAIN PLATES

Lasagna of Roasted Pumpkin and Spinach with Tomato Sauce

Steamed Blue Eye Fillet with Lemon and Olive Oil Dressing and Steamed Vegetables

Pan Fried Blue Eye with Black Bean and Chilli, Fragrant Rice and Gai Lan

Cassoulet of Murraylands Lamb with White Beans and Snow Peas

Rockpool Bar & Grill Style Seared Beef Fillet with Green Beans, Potato and Cabbage Gratin and your choice of Horseradish Cream, Hot English Mustard or Seeded Mustard

All main plates served with leaf salad and your choice of Palm Sugar Vinaigrette, Aged Balsamic or Lemon Dressing.

CHEESE

Three Seasonal Cheeses served with Accompaniments

DESSERT

Chocolate Bread and Butter Pudding

Honey, Pistachio and Rosewater Cake with Fig Compote and Mascarpone Cream

Nice Cream Chocolate Coated Vanilla Ice Cream*

Whole or Sliced Seasonal Fruit*

PETITS FOURS

Cacao Handmade Chocolates

Oatmeal Cookie*

*Available anytime throughout your flight

BREAKFAST

BEVERAGES

Orange Juice

Apple Juice

Tomato Juice

Cranberry Juice

Santa Vittoria Peach Nectar

Santa Vittoria Pear Nectar

Passionfruit Energiser

FRUIT & CEREAL

Seasonal Fruit Salad

Bircher Muesli

Cereal Selection

Brookfarm Toasted Muesli

Meredith Farm Yoghurt and Honey

BAKERY

Toast

Croissant

Berry Jam, Marmalade, Honey or Vegemite

Apricot Danish

MAIN PLATES

Organic Scrambled Eggs on Toasted Brioche with Bacon, Braised Beans and Mushrooms

Buttermilk and Honey Pancakes with Pear Compote and Mascarpone Cream

Leg Ham and Gruyère Croissant

HOT BEVERAGES

VITTORIA CINQUE STELLE COFFEE

Vittoria's premiere espresso blend. This blend of premium 100% Arabica coffee delivers a smooth, delicate finish on the palate.

Caffé Latte

Cappuccino

Espresso

Flat White

Long Black

Mocha

Liqueur Coffee

Decaffeinated

VITTORIA CHOCOCHINO

Rich, Italian Style Drinking Chocolate

T2 TEA

Experience the range of beautiful, fragrant teas from around the world.

English Breakfast – A blend of the finest Sri Lankan full bodied teas producing a rich and well rounded flavour

Earl Grey – A full bodied blend of Ceylon orange pekoe and generous amounts of bergamot, producing an all time classic tea

Peppermint – A well rounded peppermint flavour captures the essence of all things 'minty' with a sweet, cool, lingering aroma

Chamomile – Relax and unwind with this fragrant infusion of sweet, golden chamomile flowers

Sencha – A classic green tea grown in Japan with beautiful, emerald green leaves producing a sweet, smooth, grassy flavour

Lemongrass and Ginger – Zesty and bright lemongrass contrasts the spicy flavour of ginger to create a refreshing and wild taste sensation

AUSTRALIA TO LOS ANGELES

BEVERAGES

APERITIF

Bloody Mary
Campari, Italy
Noilly Prat French Dry Vermouth, France

SPIRITS

Absolut Elyx Vodka, Sweden
Bacardi White Rum, Puerto Rico
Beefeater 24 London Dry Gin, England
Jameson Irish Whiskey, Ireland
Chivas Regal 18yo Scotch Whisky, Scotland
The Glenlivet 18yo Single Malt Scotch Whisky, Scotland
Woodford Reserve Bourbon Kentucky, USA
Bundaberg Dark Rum, Australia

COGNAC

Martell Cordon Bleu, France

LIQUEURS

Baileys Irish Cream, Ireland
Cointreau, France

FORTIFIED WINE

Premium Australian Port, Muscat and Tokay

BEER

Crown Lager
Hahn Premium Light
Heineken
James Squire Golden Ale
Little Creatures Pale Ale

SOFT

Juices and Nectars
Soft Drinks
Mineral Water
