

Welcome Onboard

Through our partnership of over 25 years with award-winning Australian chef, Neil Perry AM, we've created a menu that brings the spirit of Neil's celebrated restaurants Margaret and Gran Torino to the sky. Our seasonal menus highlight the richness of Australian produce, offering everything from soul-warming classics to vibrant unique flavours. To complement your journey, Qantas and Neil Perry's expert sommeliers have hand-picked a collection of premium Australian wines, each selected to enhance your inflight experience and showcase Australia's celebrated wine regions.

"When we design our menu, seasonal produce is always the star. Each dish is created to share with you the quality and natural flavour of these ingredients, prepared with care by our Qantas crew. We're proud to bring you a taste of home, or introduce you to Australia's incredible flavours, wherever you're travelling."



Neil Perry

Qantas First

Drinks

CHAMPAGNE

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

BOLLINGER LA GRANDE ANNÉE 2015

Crafted from 60% pinot noir and 40% chardonnay, this vintage is rich and expressive. Aromas of plum, berries, almond, and honey unfold into a textured palate, finishing with a touch of citrus. Bold, generous, and memorable.

CHAMPAGNE
POMMERY
A REIMS-OF-FRANCE

POMMERY CUVÉE LOUISE 2006

A refined blend of 65% chardonnay and 35% pinot noir. Delicate floral and chamomile aromas lead into a creamy, softly spiced profile. The palate is fresh and zesty, with orange peel and clean minerality adding vibrancy and elegance.

COCKTAILS

Jasmine Negroni by Maybe Sammy

Tommy's Margarita by Curatif

Qantas Avro Gin Spritz with Four Pillars gin, lemon and violet

Salted raspberry and chamomile sparkling rosé 0.0% by NON

Mimosa

Bloody Mary

QANTAS WINE PROGRAM

Today's premium Australian wines are carefully selected from over 1,400 wines tasted during our annual Wine Week, where Qantas and Neil Perry sommeliers conduct blind tastings to choose the finest selections. Australia's unique combination of diverse climates and ancient vines produce exceptional styles that we are proud to share with the world.

Our commitment to showcasing Australian wine has been recognised at the Cellars in the Sky Awards, where we have earned top honours including Best Overall Cellar. Our award-winning collection features the finest vines from heritage vineyards to emerging boutique wineries across Australia.

We hope you enjoy our curated wines and invite you to order a selection at home by visiting wine.qantas.com

FREQUENT
FLYER 

QANTAS
WINE



SPIRITS

Campari, Italy

Grey Goose Vodka, France

Four Pillars Rare Dry Gin, Australia

Beachtree Organic Quokka Berry Gin, Australia

Bundaberg Dark Rum, Australia

Woodford Reserve Bourbon, USA

Johnnie Walker Green Label Blended Scotch, Scotland

Singleton 15yo Dufftown Single Malt Scotch, Scotland

Lark Classic Cask Tasmanian Single Malt Whisky, Australia

DIGESTIF

Hine Rare VSOP Cognac, France

Baileys Irish Cream, Ireland

Morris Old Premium Rare Liqueur Topaque, Australia

Morris Old Premium Rare Liqueur Muscat, Australia

BEER

James Boag's Premium Lager, Tasmania

Stone and Wood Pacific Ale, New South Wales

Coopers Pale Ale, South Australia

White Rabbit Dark Ale, Victoria

Heineken 0.0, Netherlands

NON ALCOHOLIC

Juices

Soft drinks

Mineral water

Hot Drinks

LAVAZZA COFFEE

Espresso

Macchiato

Flat white

Cappuccino

French press

FINE DILMAH TEA

English Breakfast

Earl Grey

Ceylon Ginger

Oolong

Jasmine Green

Chamomile

Peppermint

BINJANG INDIGENOUS CRAFTED TEA

Bush Peppermint

Bush Lemon Myrtle and Ginger

HOT CHOCOLATE

With your choice of:

Full cream

Low fat

Oat milk

Featured Producers

Australia is abundant with some of the world's finest produce, renowned for its quality and unmistakable flavour. From artisan cheesemakers to passionate growers across the country, our producers are the heart of our culinary landscape. Their exceptional produce has inspired this menu, a celebration of the spirit of Australia.

COPPERTREE FARMS

CopperTree Farms is a proudly Australian producer dedicated to sustainable, regenerative farming. Their premium butter and beef reflect a commitment to ethical practices, traditional methods and supporting local agriculture for a better future.

GLACIER 51

Glacier 51 Toothfish, sourced from icy depths near Australia's Heard Island, exemplifies premium sustainable seafood. Certified by the Marine Stewardship Council and carbon neutral under the Australian Government's Climate Active program, it offers a rich, buttery texture and delicate flavour.

WOLLEMI POULTRY

Wollemi Duck, raised in Tennyson, NSW, is an Aylesbury Pekin cross known for its rich flavour and tender texture. Produced with a focus on animal welfare and sustainability, it reflects Australia's commitment to ethical farming practices.

MARGRA

Margra Lamb is premium Australian lamb, sustainably raised in Oberon, NSW. Its fine marbling and low melting fat deliver exceptional tenderness and flavour, reflecting generations of careful breeding and ethical farming.

L'ARTISAN

L'Artisan Cheese is an Australian brand specialising in traditional French-style cheeses using organic Jersey milk sourced from the Great Ocean Road region in Victoria. Founded by third-generation French cheesemaker Matthieu Megard, L'Artisan blends French heritage with Australian terroir to produce unique, hand-made cheeses. Featured on our cheese plate is Marcel, selected for its extravagant creaminess and delicate, buttery texture.

Qantas First

Lunch

We're delighted to offer a flexible dining experience, with Dine on Demand available throughout your journey. Please let our cabin crew know your preferred dining time and we'll curate your meal service around your schedule.

CANAPÉS

Calvisius caviar tartlet with Pepe Saya crème fraîche
Roast duck with pomelo and toasted coconut, cashew and betel leaf

BREAD

White sourdough
Soy and quinoa
Caramelised garlic
Served with CopperTree Farms butter, Cobram Estate Hojiblanca extra virgin olive oil and aged balsamic vinegar.

TO START

Green pea soup with spanner crab and zucchini flowers (GF)
Margaret's tartare of yellowfin tuna with gochujang, toasted sesame and baby cos
Tortellini of ricotta, broad beans and fennel with tomato and basil broth (V)
Our signature steak sandwich with tomato and chilli relish

MAIN

Braised shiitake and king mushrooms with wheat noodles and chrysanthemum greens (VG)
Margaret's seared Glacier 51 Toothfish with macadamia romesco, snow peas, lemon and Cobram estate Hojiblanca extra virgin olive oil (GF)
Roasted Wollemi duck with orange caramel, crisp Chinese greens, golden sesame and jasmine rice (GF)
Crumbed Margra lamb cutlets with shaved fennel, pine nuts, rocket, salsa verde and lemon
Coppertree farms beef fillet with chive potato purée, thyme roasted heirloom carrots, asparagus with your choice of Café de Paris butter, hot English mustard or seeded mustard (GF)

SIDE SALAD

Salad of baby cos lettuce, radicchio and frisée

With your choice of:
Neil's vinaigrette, lemon dressing or aged balsamic vinaigrette

TO FINISH

Selection of cheese served with date and pistachio slice, dried muscatels, wafers and truffle and pepperleaf crackers

Main Ridge Dairy – Capony, semi-hard, goat's milk, Victoria

L'Artisan – Marcel, soft, cow's milk, Victoria

Berrys Creek – Riverine Blue, cow's milk, Victoria

Yarra Valley Dairy – Black Savourine, goat's milk, Victoria

Beignets with lemon ricotta, raspberries and chocolate sauce (V)

Gran Torino's Torta di Verona with amaretto and toasted almonds (V)

Affogato with Pat and Stick's vanilla bean ice cream, muscat, espresso and macadamia biscotti

Pat and Stick's ice cream sandwich

Seasonal fruit

PETITS FOURS

Koko Black handmade chocolates

Pepe Saya salted butter caramels

REFRESHMENTS

Brookfarm dried fruit and nut mix

Koko Black handmade chocolate bar

Fine Fettle vanilla bean biscuits

Red Rock Deli chips

Whole seasonal fruit

(VG) Vegan (V) Vegetarian (GF) Gluten Intolerant*

* Meal prepared without any gluten containing ingredients. Made in the same facility as gluten containing food items and may contain traces of gluten.

Breakfast

We're delighted to offer a flexible dining experience, with Dine on Demand available throughout your journey. Please let our cabin crew know your preferred dining time and we'll curate your meal service around your schedule.

MAIN

Buttermilk pancakes with fresh figs, vincotto, almond granola and honey yoghurt (V)

Meredith Dairy yoghurt bowl with toasted muesli, seasonal berries and honey (V)

Open omelette with San Danielle prosciutto, ricotta, roast cherry tomatoes, sautéed oyster mushrooms and herb salsa

Free range scrambled eggs (V) (GF)

Herbed ricotta and egg white omelette (V)

SIDES

Black Forest Smokehouse bacon

Tasmanian smoked salmon

Pork sausages

Blistered cherry tomatoes

Asparagus

Avocado

Chilli crisp

Salsa verde

BAKERY

Multigrain toast

Croissant

Blueberry and apple Danish

With your choice of:

Vegemite, berry jam, marmalade or honey

FRUIT, CEREAL AND YOGHURT

Neil's healthy Bircher muesli with apple and hazelnuts (V)

Brookfarm wild berry granola

Cereal selection

Seasonal fruit salad

Meredith sheep's yoghurt

BREAKFAST COCKTAILS

Mimosa

Bloody Mary

JUICES

Cold pressed juice with cucumber, apple, celery, pineapple, spinach and kale

Cold pressed juice with apple, lemon, strawberry and mint

Cold pressed Valencia orange juice

Cranberry juice

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Today's Wine Selection

CHAMPAGNE

Bollinger La Grande Année 2015

Champagne, France

This Pinot Noir dominant Champagne is barrel-fermented in oak, some nearly a century old, creating remarkable depth and structure. Hazelnut, peach, and almond mingle with a fine sea-air finish. Notes of cherry, quince, and lemon add complexity, minerality, and intensity.

Pommery Louise 2006

Champagne, France

The purity, velvety texture and finesse of this Champagne expresses Pommery's distinguished femininity. A complex and elegant wine with floral and herbal notes including hawthorn and vanilla. Layers of roasted hazelnuts, mild tobacco and light balsamic bring further depth.

WHITE WINE

Grosset Polish Hill Riesling 2024

Clare Valley, South Australia

Jeffrey Grosset's Polish Hill Riesling is one of Australia's most acclaimed and internationally celebrated examples. True to Clare Valley's dry, racy style, it delivers vibrant floral aromas and ripe citrus layered over a distinctive river-stone minerality, creating elegance and precision.

Longview Whippet Sauvignon Blanc 2024

Adelaide Hills, South Australia

This classic Sauvignon Blanc bursts with vibrant tropical fruit, zesty citrus and subtle herbal notes. It delivers an invigorating and refreshing palate, with crisp acidity and a flinty, mineral-driven finish that highlight Terroir of the region.

De Bortoli single vineyard A7 Chardonnay 2021

Yarra Valley, Victoria

The fourth single vineyard Chardonnay release from the A7 vineyard, this wine represents the delicate style the A7 site is known for. This looks like a gentle nose of mineral, floral and citrus notes, with a textural and savoury palate.

RED WINE

Giant Steps Yarra Valley Pinot Noir 2023

Yarra Valley, Victoria

With fruit sourced from Sexton, Applejack, Tarraford and Primavera vineyards, the aromatic notes are fresh and the earthiness is pronounced. Ripe raspberries, black cherries, savoury herbs and crushed violets. A complex wine that represents some of the finest of the Yarra Valley.

Giant Steps 'Harry's Monster' Merlot Blend 2020

Yarra Valley, Victoria

A unique combination of rich cassis and ripe blood plums, matched with herbal complexity. A style rarely seen in the Yarra Valley, the fine tannins give it great intensity and structure.

Meadowbank Syrah 2022

Tasmania

Meadowbank have been working with Shiraz in cool-climate Tasmania since the 1970s. The result is elegant and refined. Satin like tannins and lifted acidity bring beautiful balance. Notes of black pepper, twigs and ripe cherry fruit round out a juicy and generous wine.

DESSERT AND FORTIFIED WINE

De Bortoli Noble One Botrytis Semillon 2020

Riverina, New South Wales

A decadent and rich style of wine, inspired by French Sauternes. Opulent layers of citrus zest, honey and stonefruit are balanced with refreshing acidity. A perfect match with cheese, or delightful on its own.

Morris of Rutherglen Old Premium Liqueur Muscat & Topaque

Rutherglen, Victoria

Qantas is proud to offer a selection of premium Australian fortified wines. These unique wine styles are made from decades-old grape material and are considered to be amongst the World's finest fortified wine styles. Traditionally served with cheese, richer desserts or as a digestif.