
DINING MENU

Neil Perry AM is one of Australia's leading and most influential chefs, committed to using quality produce and the best of local ingredients.

As the Creative Director of Food, Beverage and Service, Neil is proud to have worked closely with Qantas to develop restaurant quality experiences across the globe since 1997.

This is the longest partnership of its kind in aviation history that is constantly evolving to nurture our customers while travelling.

ALL DAY DINING

Buffalo mozzarella with marinated cherry tomatoes, cucumber, soybeans and pea shoots

Tea smoked duck breast with pickled cabbage and Chinese mustard

Grilled skate in browned sambal butter with capers and calamansi

Salt and pepper squid with green chilli dipping sauce and aioli

Club sandwich with chicken, slow roasted tomato, bacon and aioli

Poached eggs with mushrooms and salsa verde on sourdough

Pappardelle with zucchini, cherry tomatoes, green olive, basil and parmesan

Grilled barramundi with charred lettuce, croutons and caper, anchovy and parsley butter

Signature laksa with crayfish, rice noodles, bean sprouts and egg

Chicken with crispy eggplant salad, mustard greens, sesame and shallot oil

Stir fried black pepper beef with onion, red capsicum and jasmine rice

Bowl of chips

Mixed leaves with Neil's vinaigrette

Local greens with oyster sauce

Steamed rice

Seasonal fruit plate

Coconut and mango sorbet with toasted coconut flakes

Torta di Verona with blueberries and toasted almonds

Chocolate fudge cake with sesame sorbet, pocky sticks and milo

COCKTAILS

Designed by the Qantas Rockpool Mixologists

Calamansi Mojito – white rum, calamansi and mint

Merlion Blush – vodka, cranberry and grapefruit

Tamarind Talisman – Jameson whiskey, tamarind and lemon

QANTAS ROCKPOOL FOUR PILLARS GIN

Gin Spritz – Aperol, gin and sparkling wine

COLD DRINKS

House Lemonade – from Spice Temple

Barley water – pearl barley, rock sugar and lemon

Remedy kefir coconut water

Remedy ginger and lemon kombucha

Remedy apple crisp kombucha

CHAMPAGNE

Joseph Perrier Brut NV *Champagne FR*

Taittinger Brut Reserve NV *Reims FR*

Taittinger Prestige Rosé NV *Reims FR*

WHITE WINE

Leo Buring Riesling 2017 *Clare Valley SA*

Shaw + Smith Sauvignon Blanc 2019 *Adelaide Hills SA*

Pierro LTC Blend 2018 *Margaret River WA*

Henschke Tilly's Vineyard Blend 2016 *Multiple Regions SA*

Vasse Felix Filius Chardonnay 2017 *Margaret River WA*

ROSÉ

Brokenwood Rosato Nebbiolo 2019 *Beechworth VIC*

RED WINE

Yering Station Little Yering Pinot Noir 2017 *Yarra Valley VIC*

Torres Altos Tempranillo 2015 *Rioja SP*

Torbreck Old Vine GSM 2016 *Barossa Valley SA*

Parker Estate Cabernet Sauvignon 2017 *Coonawarra SA*

Wolf Blass Shiraz 2016 *McLaren Vale SA*

DESSERT WINE

Yalumba Botrytis Viognier 2017 *Wrattonbully SA*

BEER

James Squire 150 Lashes pale ale Tiger

Little Creatures Bright Ale Tiger Crystal

Stella Artois Hahn Ultra*

James Squire Orchard Crush Cider