

# WINTER MENU

In June 1949, a Douglas DC-4 Skymaster propeller aircraft arrived at Kai Tak Airport, marking the first ever Qantas service to Hong Kong. To celebrate 75 years of Qantas connecting Australia and Hong Kong, we invite you to enjoy a special selection of dishes inspired by the vibrancy of the region.

Pork and chive dumplings with black vinegar and sesame chilli oil  
Hong Kong style beef brisket noodle soup with egg noodles

## COCKTAILS

Quokka Gin Sour – Beachtree Quokka Gin, Cointreau, mountain pepper, lemon

Dragon – Aperol, Limoncello, Passionfruit

Winter Paloma – tequila, mezcal, salted sage, ruby grapefruit soda

Paris Spritz – vodka, Chartreuse, Cointreau, tonic

Palomita or 0.0% Bellini by *Everleigh bottling co*

0.0% Herbarium & tonic with yuzu, lemon and basil by *Banks*

## COLD DRINKS

Selection of Allie's Cold-pressed juices – Daily Greens, Heartbeet, Valencia Orange, Watermelon

House Lemonade – ginger, lemongrass, kaffir lime and lemon

Dreaming Highball – jilungin cold brew, honey, lemon, tonic

## WHITE WINE

Seppeltsfield Watervale Riesling 2023 *Clare Valley, SA*

Robert Oatley Signature Series Sauvignon Semillon 2023 *Margaret River, WA*

Amberley Chenin Blanc 2022 *Margaret River, WA*

Lambrook Seed Chardonnay 2023 *Barossa Valley, SA*

## ROSÉ

Penfolds Max's Rosé 2022 *Adelaide Hills, SA*

## RED WINE

Robert Oatley Signature Series Pinot Noir 2023 *Yarra Valley, VIC*

Peter Lehmann 'The Barossan' Grenache 2021 *Barossa Valley, SA*

Penny's Hill 'Skeleton Key' Single vineyard Shiraz 2021 *McLaren Vale, SA*

Wynns Coonawarra V&A Lane Cabernet Shiraz 2018 *Coonawarra, SA*

Seppeltsfield Mataro 2021 *Barossa Valley, SA*

## DESSERT WINE

Lillypilly Noble Blend Harvest 2016 *Riverina NSW*

De Bortoli Noble One Botrytis Semillon 2019 *Bilbul, NSW*

Hollick 'The Nectar' Botrytis 2019 *Coonawarra, SA*

## BEER AND CIDER

Heineken Zero

Stone and Wood Pacific Ale

James Boag Premium

Birra Moretti

Coopers Pale Ale

Kirin Ichiban

Kosciuszko Pale Ale

Little Creatures Rogers

James Squire Orchard Crush Apple Cider

## ALL DAY DINING

Marinated olives with fennel and orange

Cauliflower soup with parsley oil

Shaved fennel salad with william pear, pecans and parmigiano reggiano

Buffalo mozzarella with heirloom tomatoes, basil, balsamic vinegar and Cobram Estate extra virgin olive oil

Salt and pepper squid with green chilli dipping sauce and aioli

Gua bao with braised pork, chilli paste, sesame and pickles

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

Grass fed beef cheeseburger

Plant based dining - roast sweet potato with spinach, olive salsa, preserved lemon and cashew nut feta

Hunan style snapper with pickled and salted chillies served with jasmine rice

Duck ragu with soft polenta and green beans agro dolce

Grilled sumac lamb with chickpeas, mint, parsley and garlic sauce

Bowl of chips

Mixed leaves with Neil's vinaigrette

Wild rocket and parmesan salad

Steamed seasonal greens with lemon and extra virgin olive oil

Seasonal fruit plate

Signature pavlova with rhubarb and orange

Roasted pear with gingerbread, pecans and yoghurt sorbet

Warm chocolate brioche custard pudding with vanilla pouring cream

Pat and Stick's ice cream selection:

Belgian chocolate Vanilla bean Wild strawberry Salted caramel

