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# SUMMER MENU

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In the Sydney First Lounge we bring the market's inspirations to our seasonal menus along with great producers that understand the Qantas and Rockpool philosophies. On this menu we feature Bannockburn chickens from the small town by the same name, just North West of Geelong in Victoria. Processed without chemicals – the only commercially produced free range chickens in the country that do so – using a unique air chilling process, allows the natural flavour, colour and texture of these chickens to be of outstanding quality.

“The cornerstone of good cooking is to source the finest produce”  
Neil Perry

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## ALL DAY DINING available from midday

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Buffalo mozzarella with tomatoes, basil and 20 year old balsamic  
Rustic pâté of blue eye and ocean trout on toast with herb salad & salmon roe  
Tapas plate - piquillo & goat's curd, jamon, artichoke, octopus, black sausage  
Spicy rare beef salad with fragrant herbs, green mango and cashews  
Salt and pepper squid with green chilli sauce and aioli

Tofu, vegetable and udon noodle soup  
Grilled fish with prawn butter, green and white asparagus  
Bannockburn free range chicken schnitzel with Italian coleslaw and aioli  
Veal fillet with wild mushroom sauce, soft polenta, green beans & salsa verde  
Rangers Valley 300 day grain fed tenderloin with béarnaise, harissa and chips

## OUR SIGNATURE SANDWICHES

Club with chicken, slow roasted tomatoes, bacon and aioli  
Beef burger with bacon, Gruyère, Zuni pickle and tomato chilli relish

## SIDE DISHES

Bowl of chips  
Our signature mixed leaf salad  
Wild rocket and parmesan salad  
Slow cooked organic carrots  
Boiled greens with Colonna lemon oil

## DESSERT AND CHEESE

Seasonal fruit plate  
Pavlova in a glass with mango and passionfruit  
Chocolate and vanilla éclair with raspberry salad  
Gelatmassi gelato selection  
Bitter chocolate, Vanilla, Yoghurt, Pistachio or Walnut  
Gelatmassi sorbet selection  
Green apple or Wild berry  
Cheese hand selected by Will Studd  
Healy's Pyengana Cheddar, Dutch goat's cheese and Will Studd's selected Stilton

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## DAILY SPECIALS

\* We use sustainably farmed blue fin tuna

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## BEVERAGES

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### COCKTAILS

Negroni – Gin, Campari, sweet vermouth and orange twist  
French Martini – Vodka, Chambord and pineapple juice

### CHAMPAGNE

Taittinger Brut Reserve  
Veuve Cliquot Ponsardin  
Bollinger Special Cuvée

### WHITE WINE AND ROSE

Carlei Green Vineyards Pinot Gris 2010, *Cardinia Ranges, Victoria*  
Squealing Pig Sauvignon Blanc 2010, *Marlborough, New Zealand*  
Heemskerk Riesling 2010, *Coal River, Tasmania*  
Rockford “Local Growers” Semillon 2006, *Barossa Valley, South Australia*  
Yering Station Chardonnay 2008, *Yarra Valley, Victoria*  
Rockford Alicante Bouchet 2011, *Barossa Valley, South Australia*

### RED WINE

Coldstream Hills Pinot Noir 2010, *Yarra Valley, Victoria*  
Torbreck “Woodcutters” Shiraz 2010, *Barossa Valley, South Australia*  
Wynn's Black Label Cabernet Sauvignon 2009, *Coonawarra, South Australia*  
Devil's Lair Cabernet Sauvignon 2008, *Margaret River, Western Australia*  
Penfolds Seventy Six Shiraz Cabernet 2010, *Koonunga Hill, South Australia*  
Petaluma Merlot 2006, *Coonawarra, South Australia*

### DESSERT WINE

De Bortoli, Noble One 2008, *Riverina, New South Wales*  
Stella Bella, Pink Muscat 2010, *Margaret River, Western Australia*

### BEER

Crown lager  
Cascade  
Cascade light  
Heineken  
Peroni leggera  
James Squire amber ale  
James Squire pilsner

### COFFEE Cinque Stelle by Vittoria

Short black  
Long black  
Cappuccino  
Flat white  
Café latte  
Vittoria hot chocolate

### TEA by T2

English breakfast  
Earl grey  
Peppermint  
Chamomile  
Sencha  
Chai