

Dinner

To begin

Smoked salmon, watercress shoots,
toasted almonds, burnt orange mayonnaise
Geoff Scott

From the bakery

Wholegrain sourdough bread, garlic bread, olive bread

Mains

Pan fried cod on smoked potato mash
with wilted spinach and ginger roasted carrots
with water chestnut and caper salsa
Peter Gordon

Caramelised garlic and parsnip soup
with crispy leek and sage
Geoff Scott

Lamb two ways with seared loin and braised
lamb shank with pancetta fried potatoes,
minted peas and confit tomatoes
Rex Morgan

Angus beef burger with salad greens,
red onions, cheese and bacon served
with beetroot and mustard seed chutney

To finish

Ice cream sundae with pineapple
and coconut ice cream, passionfruit
mango coulis, and ginger crunch
Rex Morgan

Meyer lemon meringue tart
with cookie crumb crust
and mascarpone vanilla cream
Peter Gordon

Fresh fruit selection

New Zealand cheese selection of Kapiti Kakariki brie,
Kapiti Kahurangi blue and Kapiti aged cheddar
served with fig relish and a cracker selection

Breakfast

Get yourself started with a strawberry smoothie or your choice of juice

From the pantry

Fresh fruit salad

Wild berry compote

Non fat plain yoghurt

Non fat plain yoghurt with wild berries

Honey nut granola

Raisin Bran

Weet-Bix

Corn Flakes

From the bakery

Croissant

Wholewheat, white or raisin pecan toast with your choice of:

Marmalade

Strawberry jam

Marmite

Vegetemite

From the stove

Waffles with fresh strawberry compote and banana whipped cream

Scrambled eggs with chicken and sun dried tomato sausage, streaky bacon, cherry tomatoes and herbed potatoes

Poached eggs on English muffin with smoked salmon, asparagus, tomato and hollandaise sauce

Hot bacon roll – a warmed roll, buttered and filled with grilled bacon, offered with caramelised onion jam and barbecue sauce

Self-service snacks

Help yourself from our range of snacks available for you to enjoy during your flight