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# Delicious experiences to pop up in Qantas Clubs

By **Rick Lundstrom** on September, 6 2013 | Airline & Terminal News



Sydney Qantas Club members will be treated to a prize gourmet pie as part of a new trial that will bring pop-up dining events in Qantas Clubs across the country. The first will be held September 12 in Sydney.

Qantas Club members will enjoy signature creations from a cross section of the country's best chefs and restaurateurs. The first trial will be held in partnership with hospitality and entertainment group, Merivale, and give members an exclusive tasting of their latest business venture, [Bert's Pies](#) a signature creation designed by Alex Woolley, head chef at the Sydney restaurant *est*.

The dish was the winner in a competition Merivale held between their chefs to create the ultimate meat pie. The Sydney Qantas Club will be the only site outside select Merivale venues to stock the pie in a special one off tasting event.

"We're really excited to introduce the pop-up restaurant initiative to our Qantas Club members," said Qantas Domestic Executive Manager Customer Experience Samantha Taranto.

"Pop-up restaurants are just another way Qantas is pushing the boundaries in how they source, prepare and serve food to ensure customers enjoy a quality and unique dining experience while travelling."

Taranto said following a successful pilot with Merivale, the pop-up dining events are scheduled to appear in other lounges including Melbourne, Brisbane and Perth throughout the year.

"We're looking forward to holding the next event in one of our other flagship lounges and partnering with more talented chefs including our own Qantas Consulting Chef, Neil Perry.

Qantas Club will be working closely with Qantas epiQure to match the food offering with wine selected by the Qantas Wine Panel.