

Qantas rolls out Australian gins and updated winter menu



Quokka Gin Sour - Beachtree Quokka Gin, Cointreau, mountain pepper and lemon

[Qantas](#) is rolling out new Australian gins and Campari across its international cabins for the first time. The airline has unveiled a revamped spirits selection onboard alongside its seasonal winter menu.

[Four Pillars](#) Rare Dry Gin will be the new standard gin option across the airline's international First, Business and Premium Economy cabins. First Class inflight and lounge customers will be able to enjoy a quarterly rotation of independent Australian gins including [Applewood](#), [Brookies](#), [Beachtree "Quokka" Gin](#) and the [Australian Distilling Co "Bondi" Gin](#).



Campari

Campari will also appear on the menu ahead of the European summer travel period and will be available for international passengers across all cabins for the first time. The aperitif will be served in premium cabins along with a selection of roasted almonds, cashews and hazelnuts.

[LARK Classic Cask](#) whiskey will also make its menu debut in First Class. Meanwhile, Melbourne-based [Starward Nova](#) will be served in Business Class on domestic flights.

Neil Perry, Creative Director of Food, Beverage and Service, Qantas, worked with a team of mixologists and sommeliers to taste and review close to 400 products in designing the updated spirits menu.

Phil Capps, Executive Manager of Product and Service, said the new spirits selection and winter menu showcases Australian suppliers at a global level.

“We began planning for our new spirits selection more than 12 months ago with the intention to offer our customers a more premium choice when they fly with us. With our flights to Rome restarting and Paris taking off soon, a new aperitif is the perfect way to start or end a European summer holiday,” he said.

Updated winter menu offerings



Shaved fennel salad with william pear, pecans and parmigiano reggiano

Perry also designed Qantas' winter menu to showcase seasonal produce. The menu features plant-based offerings for passengers in all cabin classes. Each route has a menu inspired by the destination.

Passengers can expect to see some of the following on the winter menu: Prawn and kimchi dumplings with marinated cucumbers; crudités with wattleseed and beetroot dip, native Australian greens and Persian feta; house made artichoke fagottini pasta with tomato consommé, peas, scallop and tarragon; coconut sticky rice pudding with mango, toasted coconut and sesame.

The Qantas Lounge winter menu will feature Hunan-style snapper with pickled and salted chillies, duck ragu with soft polenta and green beans agro dolce, plant-based dining – roast sweet potato with spinach, olive salsa and preserved lemon and roasted pear with gingerbread, pecans and yogurt sorbet.