

Kia ora

Our menu is an expression of who we are and is inspired by manaakitanga – the Māori tradition of hospitality.

Our menu is a celebration of Aotearoa, showcasing the freshest seasonal ingredients to bring you the authentic taste of New Zealand. Our talented culinary team has crafted each meal with care and aroha, ensuring your enjoyment. Kia pai te kai.

A taste of Aotearoa

Experience the unparalleled flavours of New Zealand with our exclusive “A Taste of Aotearoa” menu offerings. Take flight on a culinary journey where indigenous ingredients meet contemporary cuisine.

Kawakawa, a New Zealand native plant, commonly found in the North Island and the top of the South Island, is used in traditional Māori cuisine. Its heart-shaped leaves can be brewed into tea or dried for a peppery taste. It also has anti-inflammatory properties for rongoā Māori healing.

Horopito, the New Zealand pepper tree, is a plant with red leaves commonly found in the country’s lush forests. It may be used as a natural preservative for food products and also has antiseptic properties. Horopito is a unique ingredient that is native to New Zealand and found in forests on the North Island and the top of the South Island.

Please accept our apologies should your first choice no longer be available due to previous customer selection.



Rārangi Kai

Menu



A STAR ALLIANCE MEMBER 

businesspremier™

Hapa Dinner

Amuse-bouche: Marlborough hot smoked salmon with chive crème fraîche and bloody mary jelly
From the bakery: <i>Your choice of:</i> <ul style="list-style-type: none">Parmesan rollsKūmara and kawakawa sourdough loafConfit garlic flat bread <i>served with:</i> Hawke’s Bay extra virgin olive oil
Appetiser: <ul style="list-style-type: none">Mixed tasting plate - peppered smoked salmon with beetroot relish, buffalo mozzarella with tomato confit, prosciutto with rock melon, <i>or</i>Minted pea, leek and kūmara soup with crispy pancetta
Mains: <ul style="list-style-type: none">Lemon kelp dusted hāpuka with tomato and smoked mussel risotto, parsley and lemon gremolataFreekeh, chickpea and roasted grape tabbouleh salad with goji berries, toasted walnuts and pomegranate dressing<ul style="list-style-type: none"><i>Customise</i> <ul style="list-style-type: none">Za’atar spiced free-range roasted chicken breastSeared haloumi cheeseNew Zealand lamb cooked two ways with seared zucchini and mint salsa verde<ul style="list-style-type: none"><i>Customise</i> <ul style="list-style-type: none">Warm new potato and pea salad with garlic chives and horopito butterCucumber and cherry tomato salad with chopped cos and Dijon lemon vinaigrette
Dessert: <ul style="list-style-type: none">Chocolate brownie and salted caramel cashew ice cream with chocolate sauce, brownie and honey snap crumb, <i>or</i>Warm raspberry friand with crushed raspberry cream and vanilla bean custard
Cheese: A selection of fine New Zealand cheese served with relish and crackers.
Bliss Sleep Ritual: We invite you to wind down with our curated sleep ritual experience of sleepy tea, bliss mix and exclusive sleep balm. Kia au te moe.

Paramanawa | Mid-flight snacks:

Ask your Flight Attendant for a pretzel roll filled with pastrami, Swiss cheese, sauerkraut and Thousand Island dressing.
Or help yourself from our range of snacks available throughout the flight.

Parakuihi Breakfast

Sleep-in breakfast: Before going to sleep, please advise your Flight Attendant you wish to sleep in and we will wake you as late as possible and offer fresh fruit, overnight oats, bakery and a beverage of your choice.
Mixed berry smoothie, or
Cold-pressed pear and apple juice
Freshly brewed coffee and tea, or
Flat white, single or double shot espresso <i>*espresso coffee available on B787 and select B777 aircraft</i>
From the bakery: <i>Your choice of:</i> <ul style="list-style-type: none">Vogel’s mixed grain toastFruit toastCroissants <i>With your choice of:</i> <ul style="list-style-type: none">Fresh seasonal fruitVogel’s Café-style cereal selectionOvernight oats with hazelnuts and blueberry fig compôteChorizo and agria potato hashcake with red pepper and tomato confit, scrambled eggs and hollandaiseTarragon, chive and goat cheese omelette with sautéed potatoes and creamy mushrooms<ul style="list-style-type: none"><i>Customise</i> <ul style="list-style-type: none">Free range streaky baconBrioche French toast with spiced Black Doris plums, lemon ricotta and toasted almondsGourmet pretzel roll filled with pastrami, Swiss cheese and sauerkraut served with Thousand Island dressing

Inu Drinks

Champagne: <i>Laurent-Perrier Brut NV</i> Fresh and well balanced with hints of citrus and white fruits. The fruit progressively emerges to reveal a finely balanced Champagne displaying great length on the finish. <i>*premium substitutions may occur due to availability</i>
Wine: The premium New Zealand wine selection on board has been chosen by our wine consultants and internationally recognised wine judges. For details of wines available on your flight today please ask your Flight Attendant.
Beer and Cider: A selection of New Zealand lager, craft, alcohol-free beer and cider is available. Please ask your Flight Attendant for details.
Spirits, Port and Liqueur: <ul style="list-style-type: none">VodkaGinRumBourbonBlended whiskySingle malt whiskyCognacPortIrish cream <i>*premium substitutions may occur due to availability</i>
Soft drinks: Coke, Coke Zero Sugar, Diet Coke, ginger ale, soda water, Sprite, tonic water, still and sparkling mineral water
Juice: Apple, cranberry, orange, tomato
Hot drinks: <ul style="list-style-type: none">Freshly brewed coffee and tea, decaffeinated coffee, hot chocolate.Flat white, single or double-shot espresso <i>*espresso coffee available on B787 and select B777 aircraft</i> <i>Tea selection:</i> <ul style="list-style-type: none">English BreakfastCamomile FlowersElegant Earl GreyExceptional BerryJasmine GreenLively Lime & OrangePeppermint with CinnamonRose with French Vanilla