



COASTAL PACIFIC

GREAT JOURNEYS NEW ZEALAND

M E N U





MORNING SERVICE
CHRISTCHURCH TO PICTON

BREAKFAST

Choice of hot breakfast food served with a smoothie and pastries

SMOOTHIES

Mango, orange and banana

Boysenberry and strawberry

HOT BREAKFAST

South Island hot smoked salmon – Served with kumara rosti, lemon and mustard crème fraiche, wilted spinach, balsamic glazed cherry tomatoes with pickled shallots (GF)

Coconut and New Zealand Honey chia pudding – Served with kiwifruit, banana, seasonal poached fruit, granola and vanilla yoghurt

Poached eggs and bacon – Served on toasted sourdough, homestyle bean stew, rocket with beetroot hollandaise

LUNCH

Your choice of salad served with finger sandwiches

Canterbury lamb salad – Red and white quinoa, confit tomatoes, roasted beetroot, rocket and mint yoghurt dressing. Served with beef, aged cheddar, sage and onion marmalade and chicken, Kawakawa aioli with New Zealand green tomato chutney sandwiches

Herb haloumi salad – Herb haloumi with red and white quinoa, confit tomatoes, roasted mushrooms, rocket and mint yoghurt dressing. Served with roast pumpkin, feta and basil pesto and Mt Domett double cream brie, roast pepper pesto with caramelised onion sandwiches (V)

DESSERT

Coconut milk panna cotta – Honey gelée, blackberry compote with oat and almond crumble (V, DF)

Lemon cheesecake – With Marlborough Sea Salt Hazelnut Caramel, mulled wine and blueberry compote, blueberry meringue

HOT DRINKS

- | | |
|-------------------------|---------------|
| English breakfast | Long Black |
| Earl Grey | Mochaccino |
| Selection of herbal tea | Hot Chocolate |
| Cappuccino | |
| Flat White | |
| Espresso | |



GREAT JOURNEYS
NEW ZEALAND

Our Scenic Plus menu takes inspiration from the landscape - lands of plenty, nourished by the ocean and rays of sunshine. Your journey today follows the Pacific Ocean, vineyards, salt lakes and lush dairy-producing paddocks.

We are passionate about bringing a taste of this natural pantry to you today, accompanied by a range of drinks produced in the region.



AGRIA POTATOES
Pukekohe or Ashburton

AVOCADOS
Bay of Plenty

BEER
Nelson

WINE
Waipara

WINE
Marlborough

CHICKEN
Christchurch

MELTON ESTATE
Christchurch

MUSHROOMS
Christchurch

CAULIFLOWER
Christchurch and Ashburton

SALMON
Aoraki - Mount Cook

TALBOT FOREST CHEESE
Barry's Bay – Geraldine

BACON/HAM
Christchurch

AFTERNOON SERVICE
PICTON TO CHRISTCHURCH

TASTING PLATTER

Paired with New Zealand wines and beer

Natural smoked Greenshell mussel with herb cream cheese with Horopito tomato chutney (GF)

Roast beef and spicy eggplant chutney on rosemary crostini

Fennel, celery and pickled apple slaw with apple cider vinaigrette (VG, V, GF,DF)

Mango sorbet (VG, V, GF, DF)

DINNER

Braised Canterbury lamb shoulder – Braised Canterbury lamb shoulder with potato gratin, New Zealand honey glazed carrots, local seasonal greens, minted pea puree with Canterbury red wine jus

Pan fried Karengo salted salmon – Smoked cream South Island little neck clams and mussel bouillabaisse served with toasted Focaccia

Horopito chicken – Served with thyme roasted pumpkin polenta, Canterbury wine jus, local seasonal green vegetables, and vine tomatoes (GF)

Portobello mushroom and Mt Domett double cream brie pithivier – With New Zealand honey glazed carrots, local seasonal greens vegetables, minted pea puree with mushroom sauce (V)

DESSERT

Pavlova – With raspberry compote, passionfruit gelée, vanilla mascarpone cream and freeze dried kiwifruit (GF, V)

Chocolate Pave – With rhubarb and orange compote, vegan chocolate sponge cake, cocoa tuile with freeze dried mandarin (V)

DRINKS

Wine

Waipara region

Amie Sparkling Cuvee
Stratum Chardonnay

Marlborough region

Tohu Sauvignon Blanc
Mount Riley Sauvignon Blanc
Tohu Pinot Noir

Seifried Gewurtzraminer
Nelson

Melton Estate Summer Love
Canterbury

Melton Estate Syrah
Canterbury

Alcoholic drinks

Nelson region

Stoke Pale Ale
Stoke Nelson Pale Ale
Stoke Alcoholic Ginger Beer

Moa Mutueka Hazy IPA
Moa Apple Cider
Steinlager Pure

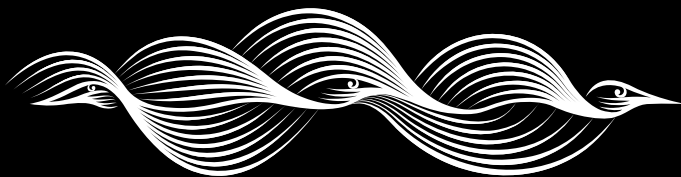
Cassels Milk Stout
Renaissance Empathy Light Beer

Non-alcoholic drinks

Orange juice
Mill Orchard apple juice
Sparkling / still water
Pepsi / Pepsi Max
7 Up
Ginger beer
Lemon, lime and bitters

V - Vegetarian, VG - Vegan, DF - Dairy free, GF - Gluten free

Scenic Trains | Short Break Packages | Guided Tours



GREAT JOURNEYS NEW ZEALAND

AOTEAROA BY TRAIN

www.greatjourneysnz.com

