

FOOD & DRINKS

KAI & INU

DRINKS

Non-alcoholic

Juice
Water
Sparkling water
Pepsi
Pepsi Max
7 Up
Ginger beer
Lemon, lime and bitters

Beers and other

Monteith's Golden Lager
Monteith's Wayfarer Pilsner
Steinlager Pure
Cassels Milk Stout
Cassels Woolston Pale Ale
Renaissance Empathy Light Beer
Buzz Club Kāmahī Blossom & Lemon Mead
Buzz Club Rata Blossom & Feijoa Mead
Monteith's Crushed Apple Cider

Coffees and tea

English breakfast
Earl Grey
Selection of Herbal Tea
Latte
Cappuccino
Flat White
Espresso
Long Black
Mochaccino
Hot Chocolate

Wine

Melton Estate Summer Love
Oyster Bay Brut
Melton Estate Chardonnay
Tohu Sauvignon Blanc
Tohu Pinot Noir

BREAKFAST

Your choice of hot breakfast food served with a smoothie and baked treats

BAKED TREATS

Pastries, croissants, butter and preserves

SMOOTHIES

Mango, orange and banana

Boysenberry and strawberry

HOT BREAKFAST

Agria potato and herb rosti, served with hellers free range bacon, poached free range eggs, baby spinach, hollandaise and grilled vine tomato *GF*

Brioche “alpine” toast served with vanilla mascarpone, poached pear, local honey, candied ginger crumble *V*

South Island hot smoked salmon hash served with avocado, lemon and mustard crème fraiche and chilli oil *GF*

LIGHT LUNCH

Your choice of salad served with finger sandwiches

Roasted free-range chicken salad - cos, pickled red onions, roasted corn and Culley’s ranch dressing

Smoked salmon and Champagne ham finger sandwiches

Spiced roast cauliflower and kumara salad - couscous, fresh herbs, almonds, burnt butter and lemon yoghurt

Aged cheddar with pickle finger sandwiches *V*

Hummus and red pepper finger sandwiches *V, VG*

DESSERT

Coconut and vanilla panne cotta served with Barker’s peach mango compote *V, VG, DF, GF*

Whittaker’s chocolate mousse with Cookie Time Triple Choc Crumble *V*

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AFTERNOON SERVICE
GREYMOUTH TO CHRISTCHURCH

LIGHT AFTERNOON MEAL

South Island hot smoked salmon, charcuterie, marinated olives, pickled vegetables, marinated feta, pesto served with a warm baguette

DINNER

Breads with olive oil and butter

Followed by

Horopito rubbed chicken, thyme roasted pumpkin polenta, Canterbury red wine jus, local seasonal green vegetables and vine tomatoes *GF*

Slow braised Canterbury lamb shoulder served with buttered potatoes, Canterbury wine jus, local seasonal green vegetables and salsa verde *GF*

Agria potato gnocchi served with sautéed wild mushrooms, baby spinach, gremolata and parmesan *V*

DESSERT

Caramelised Whittaker's white chocolate cheesecake, Black Doris plum gelee and compote with short bread crumble *V*

Canterbury plains rhubarb and berry compote with vegan coconut crème patisserie and Harroway's oat crumb *V, VG, DF*

Talbot Forest gouda, Kapiti brie and Kikorangi blue, wheat crackers, lavosh, Geraldine pear and fig chutney *V*

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