



TRANZALPINE

GREAT JOURNEYS NEW ZEALAND

M E N U



MORNING SERVICE
CHRISTCHURCH TO GREYMOUTH

STARTER

Golden danish filled with free-range egg, Blackball salami, and Wairiri buffalo mozzarella. Served warm with house-made tomato relish — a hearty start to your Alpine journey.

Pairing: Hot coffee or tea, selection of juices

HOT BREAKFAST

Buttery brioche loaf baked with West Coast blueberries, served with whipped cranberry cream cheese and strawberry compote — a bright celebration of coastal freshness.

Pairing: Hunters MiruMiru NV

LUNCH

Canterbury lamb rump paired with roasted baby beetroot, fresh watercress, and Wairiri buffalo mozzarella. Finished with beetroot salt, crisp game chips, and smoked paprika oil — flavours connecting the plains to the peaks.

Pairing: Te Mata Syrah

DESSERT

Blueberry, strawberry, and cranberry infused cheesecake on a blackened biscuit base, dusted with berry powder and edible flowers — inspired by the black stone beaches of the West Coast.

Pairing: Hunters MiruMiru NV

Please refer to the drinks menu for a full selection of alcoholic beverages available.



GREAT JOURNEYS®
NEW ZEALAND

Immerse yourself in a culinary journey through the South Island of Aotearoa New Zealand, where golden Canterbury fields meet the misty Southern Alps and the rugged West Coast shores.

We are passionate about bringing a taste of this natural pantry to you through our ‘Paddock to Plate’ concept, accompanied by a range of drinks synonymous with the region. With over 90% of our products used grown in Aotearoa New Zealand, many of which are sourced along this very journey you are travelling today.

We look forward to sharing our slice of Aotearoa New Zealand with you. Thank you for sharing your journey with us.



You are able to swap your paired beverages with a selection of beers and non-alcoholic beverages should you wish. Please speak to your customer host.

AFTERNOON SERVICE
GREYMOUTH TO CHRISTCHURCH

AFTERNOON TEA

Wagyu and caramelised onion sausage roll wrapped in buttery puff pastry, served with smoky tomato relish — a refined take on a Kiwi classic.

Pairing: Peregrine Saddleback Pinot Noir

GRAZING PLATTER

A showcase of artisan produce — Blackball pepperoni, venison salami, thyme cranberry jelly, marinated mushrooms, A2 sheep cheese, and duck liver pâté. Served with warmed ciabatta.

Pairing: Sherwood Family Collection Pinot Gris

DINNER

Tender chicken glazed with West Coast Mānuka honey and thyme, nestled on a medley of earthy mushroom ragout and finished with a touch of truffle fungi salt. A dish celebrating the warmth from the Coast with depth from the Alps.

Pairing: Main Divide Chardonnay

DESSERT

Blueberry crème fraîche torte layered with wild West Coast blueberries, crowned with coconut agar pearls and a delicate tuille net — a playful finale inspired by the region's shimmering rivers.

Pairing: Hunters MiruMiru NV

DRINKS

Apple Juice	Sparkling Water	Lemonade
Orange Juice	Pepsi	Ginger Beer
Water	Pepsi Max	Lemon, lime and bitters

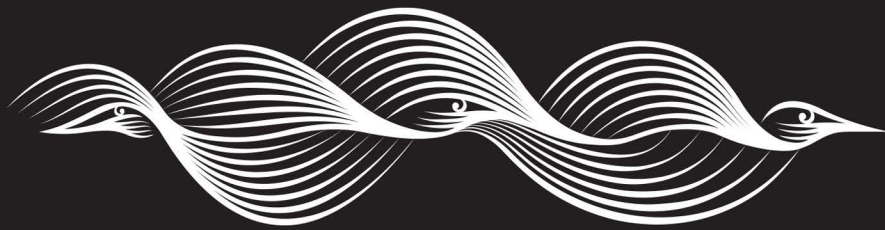
Ask our friendly crew about the teas, coffees and hot chocolate served on board.

Selection of wine and beers available, please ask our friendly crew.

PLEASE FEEL FREE TO TAKE ME HOME

We are able to cater to a range of dietary requirements. Please mention any specific needs at the time of booking.

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GREAT JOURNEYS[®] NEW ZEALAND

AOTEAROA BY TRAIN

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