

AUCKLAND TO WELLINGTON



WELLINGTON TO AUCKLAND

BAKED TREAT

**Feijoa Loaf** - Freshly baked loaf filled with locally picked feijoas from Palmerston North. Served warm with softened butter from Waikato

**Pairing:** Hot coffee or tea, selection of juices

HOT BREAKFAST

**A Real Kiwi Breakfast** - Full of local produce grown in the Manawatū. Delicious potatoes, zucchini, pumpkin and spinach frittata served with tomato concasse

**Pairing:** Mimosa or Oyster Bay Sparkling Brut

LUNCH

**Grilled Chicken Skewers** - Enjoy the celebration of local produce – grilled marinated Manawatū chicken skewers, served with hotoke risoni, black beans, coriander, mint, corn and lemon vinaigrette and Sriracha aioli

**Pairing:** Esk Valley Pinot Gris

SWEET TREAT

**Orangecello and Dark Chocolate Mousse** - An indulgent treat for a relaxing afternoon – velvety dark chocolate and Gisborne orangecello mousse, served with buttercream and orange zest

**Pairing:** Melton Estate Summer Love

AFTERNOON PLATTER

**Kāpiti Cheese Platter** -The North Island delivers a flavour fusion – cheeses from Kāpiti Coast (Cumin Seed Gouda, Kikorangi Triple Cream Blue and Kāpiti Blue cheese), beetroot and cashew hummus from Auckland, crisp Ōtaki pickled cucumbers, served with Rutherford and Myer crackers from Wellington

**Pairing:** Tohu Sauvignon Blanc or Church Road Merlot Cabernet Sauvignon

DINNER

**Wairarapa Angus Beef** - Succulent Angus beef fillet from the Wairarapa, cooked to perfection, served with Hasselback potatoes, pumpkin puree, broccoli and pinot noir jus

**Pairing:** Te Kairanga Pinot Noir

DESSERT

**Sticky Date Pudding** - Irresistible! A popular dessert in Kiwi kitchens throughout autumn and winter, served with butterscotch sauce and vanilla ice cream sourced from Auckland

**Pairing:** Tohu Sauvignon Blanc

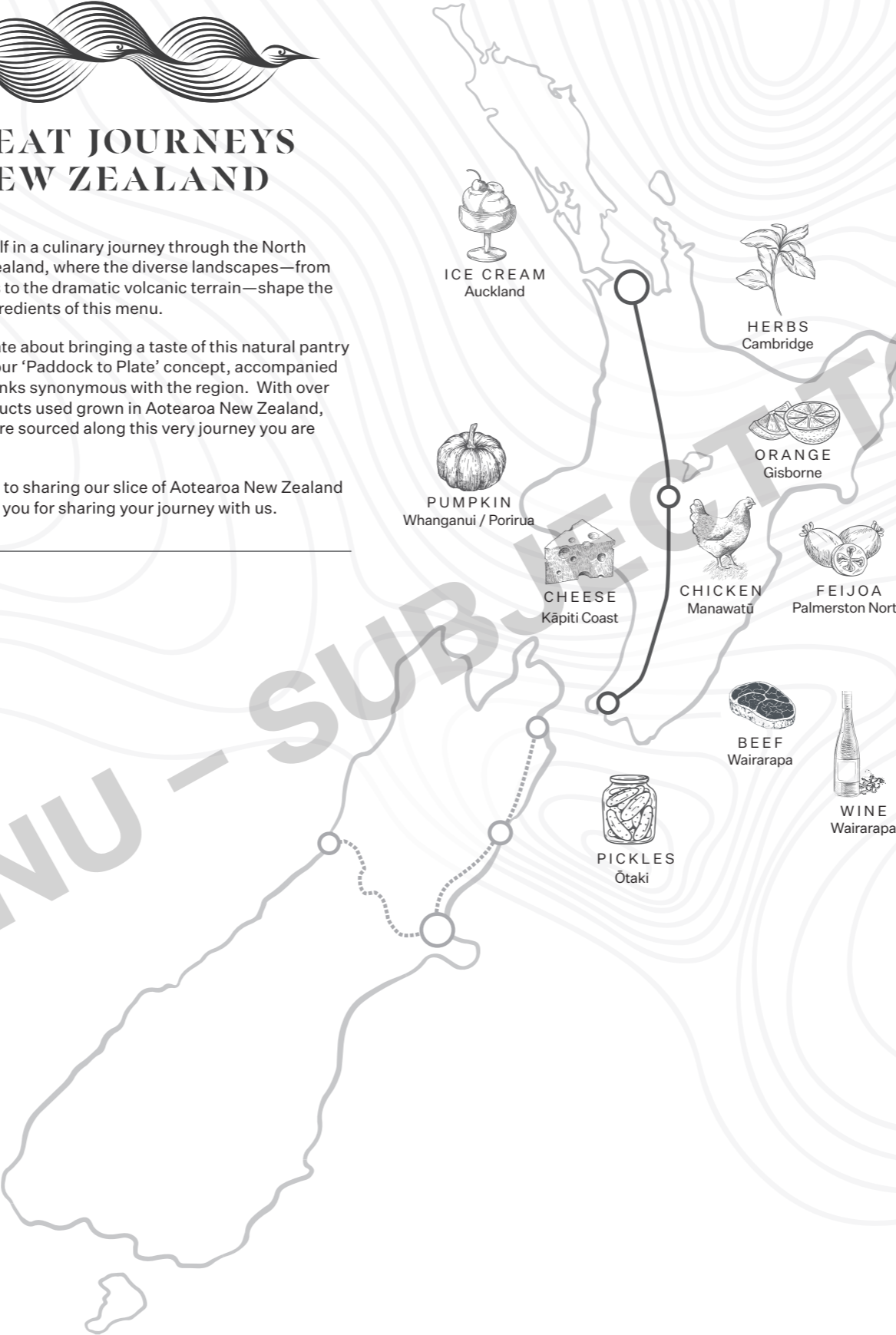


GREAT JOURNEYS  
NEW ZEALAND

Immerse yourself in a culinary journey through the North Island of New Zealand, where the diverse landscapes—from lush, rolling hills to the dramatic volcanic terrain—shape the flavours and ingredients of this menu.

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.

BEVERAGES

WINE

**Melton Estate Summer love Sparkling (Canterbury)** - A signature celebration wine from Melton Estate. Pink in colour, with light floral notes of honey suckle, lychee, strawberries, red fruits and cherry blossom. A real treat for the taste buds; lively and refreshing.

**Oyster Bay Sparkling Brut (Marlborough)** - Elegant cool climate varietal intensity – radiant lime, citrus and white peach, accentuated by a finely bubbled palate with a crisp, refreshing finish.

**Esk Valley Pinot Gris (Hawke’s Bay)** - Attractive spiced red apple and pear aromas that continue through the palate. Rich and seamless with striking balance and finishing with an intriguing honeydew melon flavour. This is the quintessential food wine, great with chicken, fish and vegetarian dishes.

**Tohu Sauvignon Blanc (Marlborough - Awatere Valley)** - A unique expression of our Upper Awatere Valley vineyard with aromas of passionfruit, fresh citrus, and currant-leaf on the nose. A tribute to our South Island Great Journeys New Zealand network.

**Church Road Merlot Cabernet Sauvignon (Hawke’s Bay)** - Big, intense, and bold with lots of everything– fruit, texture and rich tannins coming together as a complete package. Still incredibly youthful, a wine that is drinking well now, but will reward with further ageing.

**Te Kairanga Pinot Noir (Martinborough)** - Classic crimson in colour with ripe berry, plum, and cassis aromas. Delightfully fragrant with vibrant bramble, wild berry spice and hints of earthiness on the nose. The palate is plush with rich fruit, fine flow, and gentle tannins.

BEER

**Tuatara Hazy Pale Ale (Wellington)** - A “lazy ale” with a refreshing and unpretentious flavour profile. It features a light bitterness, an explosion of tropical and citrus fruit flavors and subtle honeyed malt undertones.

**Tuatara Pilsner (Wellington)** - A crisp, refreshingly dry pilsner with citrus and grassy notes, good hop bitterness, and a firm body with a classic bready aroma.

**Parrot dog Lager (Wellington)** - A clean, crisp lager with a balanced malt body and light hop bitterness.

**Monteith’s Apple Cider (Greymouth)** - A light, refreshing, and easy-drinking cider, perfect for those who enjoy a balance of fruity sweetness and a subtle tartness.

**Garage Project 0% (Wellington)** - A clean, balanced, and intensely refreshing, making it a perfect choice for a light and crisp refreshment.

DRINKS

Non-alcoholic drinks

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

A selection of barista coffees, tea, herbal tea and hot chocolate

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.