

MORNING SERVICE
CHRISTCHURCH TO GREYMOUTH

BAKED TREAT

Southern Cross Pastry - Crafted by hand, our signature star-shaped pastry pays homage to the Southern Cross. Filled with a velvety crème anglaise, enriched with West Coast butter and Canterbury cream. At its heart lies a fragrant surprise — slow-poached Central Otago plums.

Pairing: Coffee, tea, or juice

HOT BREAKFAST

A Real Kiwi Breakfast - Southbridge Agria potatoes, hand-formed into crisp hash browns, served with a poached egg, lamb and free-range chicken breakfast sausages and hollandaise sauce. Alongside, enjoy Christchurch’s Meadow portobello mushrooms, grilled vine-ripened tomato, and rashers of streaky bacon, smoked over Greymouth mānuka wood.

Pairing: Coffee, tea, Mimosa, or Oyster Bay Brut

LUNCH

Citrus Rubbed Chicken Salad - Chicken marinated in a blend of New Zealand lemons and limes, gently grilled to succulent perfection. Served atop a warm salad of roasted winter vegetables, beetroot, mizuna and peppery watercress, finished with a zesty citrus and watercress dressing. Sprinkled with beetroot salt.

Pairing: Tohu Chardonnay

SWEET TREAT

Southern Alps Dessert - A warm, golden caramel fondant with a soft, velvety hokey pokey core. Served with hokey pokey ice cream and shards of meringue, evoking the snowy peaks of the Southern Alps.

Pairing: Melton Estate Summer Love

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

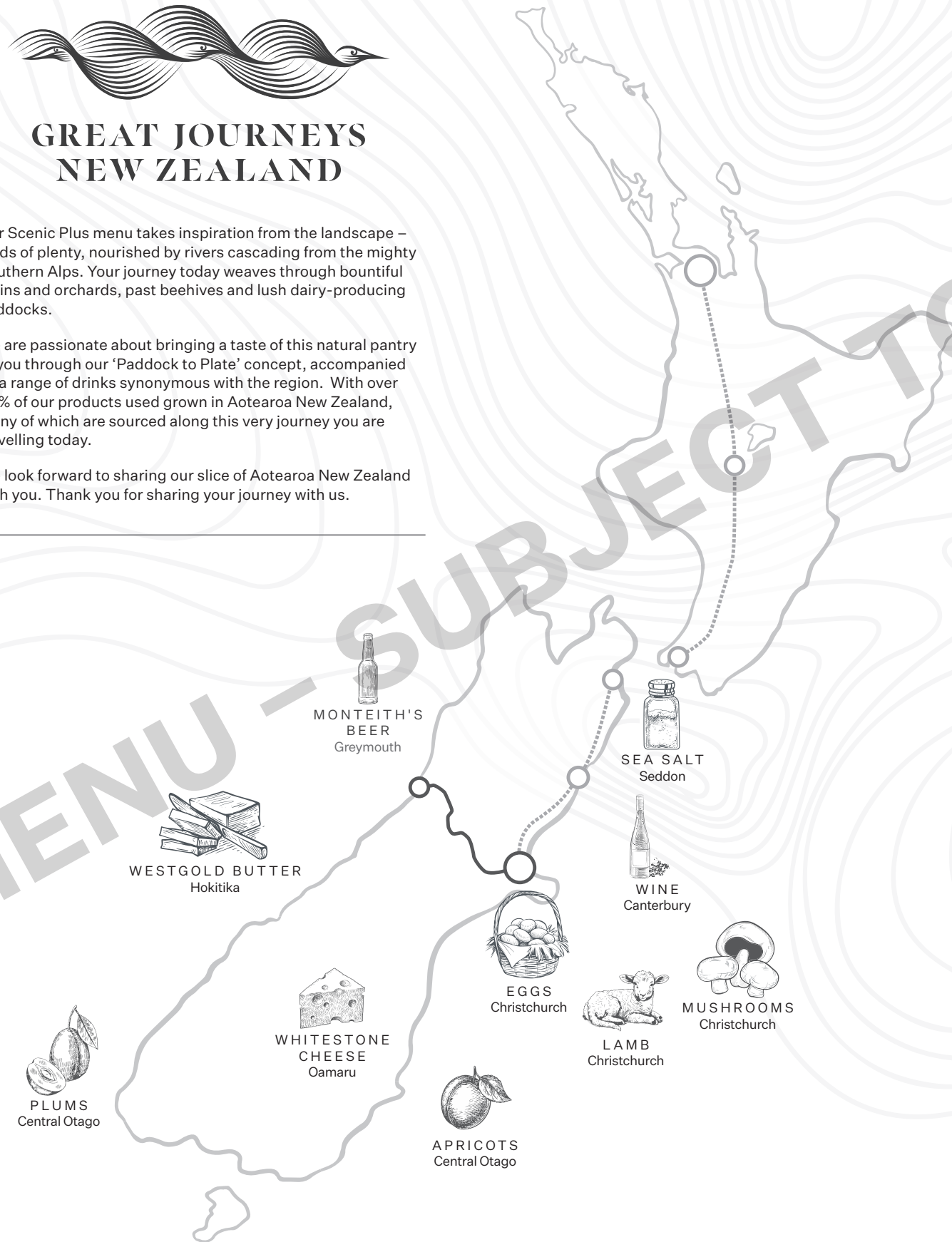


GREAT JOURNEYS
NEW ZEALAND

Our Scenic Plus menu takes inspiration from the landscape – lands of plenty, nourished by rivers cascading from the mighty Southern Alps. Your journey today weaves through bountiful plains and orchards, past beehives and lush dairy-producing paddocks.

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

STARTER

Rakaia Beef and Caramelised Onion Sausage Roll - Crafted with richly marbled Rakaia-raised Wagyu beef mince and sweet, slow-cooked caramelised onions, wrapped in golden, flaky pastry. Served with a house-made smoky tomato sauce for a flavourful finish.

Pairing: Tohu Merlot or Sauvignon Blanc

AFTERNOON PLATTER

South Island Grazing Platter - A celebration of local bounty featuring award-winning Oamaru Whitestone cheeses and house-pickled vegetables grown in the fertile soils between Rolleston and Springfield. Tear into hand-crafted bread made with Canterbury wheat and dip into a nutty Rakaia River olive oil. Enjoy Central Otago plum jelly, artisan salami and pastrami, and an assortment of house-made crackers.

Pairing: Melton Chardonnay or Tohu Pinot Noir

DINNER

Canterbury Lamb - Succulent, slow-braised Canterbury lamb shank served with kumara mash, seasonal greens, and finished with Whitestone aged tasty cheese sauce.

Pairing: Tohu Merlot or Pinot Noir

SWEET TREAT

Otago Apricot Crumble - Poached Central Otago apricots served warm with a golden, buttery crumble, silky custard and a dollop of vanilla crème.

Pairing: Tohu Sauvignon Blanc

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