

BREAKFAST

Creamy chia pudding DF GF V VG	8.5
Served with almond milk, black cherry, pear & vanilla compote	
Fresh fruit salad DF GF V VG	9.9
A refreshing mix of apple, grape, mandarin & pineapple	
Pancakes with maple syrup V	12.5
Fluffy pancakes served with maple syrup & butter	
Breakfast croissant	13.5
Buttery croissant filled with ham, cheese & fresh tomato	
Growers' breakfast DF V VG	18.5
Plant-based breakfast with vegan sausage, hash brown, mushrooms & tomato relish	
Big breakfast GF	22.5
Gluten friendly breakfast with sausages, bacon, hash brown, mushrooms & tomato relish	

BAKERY

Fudge brownie V	7.5
Mrs Higgins choc fudge brownie	
Carrot cake	7.5
Moist carrot cake with crunchy walnut, hint of lemon & spice	
Freshly baked muffins V	6.5
Favourites include blueberry, lemon curd, double chocolate & white chocolate-raspberry	
Availability varies daily	
Scone of the day V	6.5
Cheddar or date, baked in the classic Kiwi style. Ask our crew what's on today.	
Cookie Time chocolate chunk cookie	5.5
Baked in Christchurch since 1983 and loaded with big chunks of real chocolate. A proper Kiwi classic.	
Original Gluten free	

PIES

Steak & cheese pie	8.9
Seasoned prime beef in rich gravy with New Zealand cheese, encased in flaky pastry	
Vegan Mexican pie VG	8.9
A taste of Mexico: beans, capsicum, corn and tomato in flaky golden pastry	

SANDWICHES

Freshly made sandwiches & wraps	11.0—13.5
Today's selection is on display in the Café Car	
Ham & cheese toastie	13.5
Sliced ham, melted cheddar cheese, tomato & onion on golden toasted bread	
Cheese & onion toastie V	13.5
Melted cheddar & Swiss cheese with sliced onion on golden toasted bread	

MAINS

Mac & cheese V	15.0
Macaroni folded through with a rich, golden cheese sauce	
Vegetable lasagne V	22.0
Roast eggplant, zucchini, capsicum & mushroom in tomato ragù	
Roast chicken GF	25.0
Free-range New Zealand chicken breast, simply roasted & served with broccoli, potato & pumpkin	
Slow-cooked lamb GF	25.0
Gently braised until meltingly tender, served with broccoli, potato & pumpkin	
Beef cheek GF	25.0
Grass-fed New Zealand beef, slow-cooked until rich & tender, served with broccoli, potato & carrots	

SALADS

Light leafy salad DF GF V VG	14.5
Crisp lettuce, tomato, cucumber & capsicum with pumpkin seeds & zesty Italian dressing	
Smoked chicken pasta salad	15.0
Smoked chicken, pasta, crisp vegetables & parmesan in a creamy herb dressing	

CHEESE BOARD

Cheese board GF V	17.5
Premium New Zealand cheeses with dried apricots, grapes, crisp rice crackers & relish	

SNACKS

Whittaker's chocolate bar	2.9
Milk Dark (VG)	
ETA Peanuts GF	4.0
Lightly seasoned roasted peanuts	
Frooze Balls GF V	5.0
Fruit & seed energy bites	
Heartland Chips GF V	4.5
Old-fashioned, wave-cut potato chips	
Kāpiti ice cream	5.9
Flavours available in the Café Car	

DF - Dairy free **GF** - Gluten friendly **V** - Vegetarian **VG** - Vegan

Gluten-friendly options are prepared without gluten ingredients, but we cannot guarantee they are free from cross-contamination. Please advise our crew of any allergies or dietary requirements.

Prices include GST & are in NZD.
Menu items and prices may change.

*Tell us about your
experience on board*



V-CP0826

DRINKS

INU

HOT DRINKS

Tea Earl Grey, English Breakfast, Herbal	5.5
Coffee Espresso, Long black, Chai Flat white, Latte, Cappuccino, Mochaccino	R 5.9
Hot chocolate	R 5.9
Extra shot / Syrup (Vanilla & Caramel)	1.0
We have a range of milks available at no extra charge, including dairy, oat and soy	

NON-ALCOHOLIC

Pump Still Water	5.0
Pumped Water Sparkling	5.5
Orange Juice	5.0
Coke, Coke Zero, Sprite, L&P	5.9
L&P Ginger Beer	5.5
Schweppes Lemon Lime & Bitters	5.5
BOSS Coffee	5.9

PRE-MIXED

Coruba Rum & Cola	12.0
Jack Daniel's Tennessee Whiskey & Coka	12.5
Scapegrace Gin, Soda with Yuzu Lemon	12.0
Pals Vodka & Soda	12.0
Cider	12.0
AF Drinks (alcohol-free)	12.0

BEER

Steinlager Ultra Low Carb - 4.2% (Auckland)	11.0
Clean, crisp & refreshing with a touch of hop flavour & gentle bitterness	
Sawmill Nimble Pale Ale - 2.5% (Matakana, Auckland)	12.0
Light, tropical aromas meet sweet malt & a smooth, full hop flavour	
Garage Project Tiny XPA - 0.5% (Wellington)	11.5
A bright, non-alcoholic XPA bursting with hoppy goodness & a soft hint of pineapple	
Cassels Milk Stout - 5.2% (Christchurch)	12.0
Obsidian-black stout layered with bittersweet chocolate, coffee & a creamy finish	
Parrot dog Birdseye Hazy IPA - 5.8% (Wellington)	12.0
Juicy citrus & stonefruit sit over a mellow, soft palate with a silky finish	
Brew Moon Pale Ale - 4% (Canterbury)	12.0
A rich, dark stout layered with hints of chocolate & roasted coffee	

WINE

Matahiwi Estate Cuvée - (Wairarapa)	250ml	14.0
Fresh melon & brioche aromas with a biscuity nectarine finish		
The Ned Sauvignon Blanc - (Marlborough)	250ml	14.0
Perfumed with lime, lemongrass & passionfruit, with a crisp finish perfect for summer		
Brancott Estate Chardonnay - (Marlborough)	187ml	13.0
Dominant fruit flavours with subtle oak overtones		
Joiy 'The Gryphon' Pinot Noir - (Central Otago)	250ml	15.0
Youthful & earthy with notes of violet & ripe cherries		
Hunter's MiruMiru NV - (Marlborough)	750ml	70.0
Creamy berry fruit & biscuity richness with fine, lingering bubbles		
Kono Sauvignon Blanc - (Marlborough)	750ml	38.0
Zesty grapefruit, passionfruit & lemongrass with a fresh, crisp citrus finish		
Main Divide Chardonnay - (North Canterbury)	750ml	55.0
Roasted stone fruit & hazelnut with bright acidity & a long grapefruit finish		
Sherwood Family Collection Pinot Gris - (Waipara)	750ml	38.0
Rich & dry with floral, fruit-forward notes from Waipara's glacial riverbed soils		
Peregrine Saddleback Pinot Noir - (Central Otago)	750ml	65.0
Wild strawberry, black cherry & spice leading into a supple, fruit-focused palate		
Te Mata Syrah - (Hawke's Bay)	750ml	65.0
Elegant silky syrah, layers of red plum, spice beautifully balanced		