



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	
Cheddar cheese scone V	6.5
Golden cheddar scone baked in the classic Kiwi style	
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	
Vegetarian pie DF V VG	8.9
Black bean & kidney bean filling with capsicum, tomato & corn in flaky 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	
Proper Crisps GF V	4.5
Old fashioned, wave-cut potato chips	
Kāpiti ice cream	5.9

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*



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

PRE-MIXED

Coruba Rum & Cola	12.0
Jack Daniel's Tennessee Whiskey & Coke	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	
Duncan's Pilsner - 4.9% (Kāpiti Coast)	12.0
A crisp, dry pilsner with bright citrus notes & a gentle spice from the hops	
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	
Panhead Supercharger APA - 5.7% (Wellington)	12.0
A bold, vibrant hop profile balanced by light malt & a smooth, satisfying bitterness	
ParrotDog Birdseye Hazy IPA - 5.8% (Wellington)	12.0
Juicy citrus & stonefruit sit over a mellow, soft palate with a silky finish	
Ruapehu Brewing Co 'Lord of Darkness' Stout - 5.8% (Ohakune)	13.0
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		
Joüy 'The Gryphon' Pinot Noir - (Central Otago)	250ml	15.0
Youthful & earthy with notes of violet and ripe cherries		
Hunter's MiruMiru NV - (Marlborough)	750ml	70.0
Creamy berry fruit & biscuity richness with fine, lingering bubbles		
Dog Point Sauvignon Blanc - (Marlborough)	750ml	65.0
A classically dry Sauvignon Blanc — bright, zesty, and wonderfully expressive		
Kumeu Village Pinot Gris - (Kumeu)	750ml	38.0
A refreshing drop with notes of pear & apple, offering a smooth & elegant finish		
Clearview Coastal Chardonnay - (Hawke's Bay)	750ml	55.0
Bright aromas of citrus, apricot & toasted cashew with subtle hessian & flinty notes		
Te Hera Pinot Noir - (Martinborough)	750ml	65.0
Dark cherry & berry fruit with subtle smoky oak, flecked with violet & spice		
Te Mata Syrah - (Hawke's Bay)	750ml	65.0
Elegant, silky syrah with layers of red plum & beautifully balanced spice		