

CHRISTCHURCH
Tramway
Restaurant

Winter Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer of the day

ENTRÉE

Caramelised onion tart

with candied walnuts, roasted pear, creamy Kikorangi blue cheese and petit salad (*V; GF, DF & VG available*)

Wine match – Sanctuary Chardonnay

or

Chicken liver parfait

with bread and butter pickles and toasted brioche (*GF available*)

Wine match – Greystone Pinot Gris

or

Cold smoked Akaroa salmon

with cream cheese mousse and pumpnickel toast (*GF available*)

Wine match – Carrick Rosé

MAIN COURSE

Canterbury lamb rump

with parsnip puree, parsnip crisps, baby peas, pancetta and red wine jus (*GF & DF*)

Wine match – Te Mata Merlot Cabernets

or

Roasted butternut risotto

with baby spinach, toasted pine nuts, shaved parmesan, pumpkin relish and garlic and herb ficelle (*V, GF available*)

Wine match – Pegasus Bay Riesling

or

Confit duck leg

with dauphinoise potato, baby carrots, barley and lentils with rich demiglace jus (*GF*)

Wine match – Chard Farm Pinot Noir

or

Fisherman's pot pie

with local market seafood, smoky béchamel sauce, creamy mashed potato crust and seasonal greens (*GF*)

Wine match: Ant Moore Chardonnay

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DESSERT

Sticky date pudding

with salted caramel dulce de leche, cinnamon spiced cream and brulée banana

Wine match: Forrest Botrytised Riesling

or

Tiramisu

with espresso sauce anglaise and whipped Belgium chocolate ganache **(GF)**

Wine match: Lustau Pedro Ximenez Sherry

or

New Zealand cheese plate

a selection of local cheeses with fig chutney, crisp lavosh and toasted walnut and fig bread

(GF available)

Wine match: Cockburn's Special Reserve Port

Tea or coffee to finish

\$109 per person

Dinner tour lasts approximately 2.5 hours

Wine match package available for \$30 per person

Dietary Key: V=Vegetarian, GF=Gluten Free, DF= Dairy Free, VG=Vegan

Menu is subject to change

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BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
METHODE CHAMPENOISE & CHAMPAGNE			BEER & CIDER	
Veuve Clicquot NV - France		\$98.00	Steinlager	\$8.00
Peter Yealand's Sparkling Blush	\$9.00	\$40.00	Stoke Gold	\$8.50
SAUVIGNON BLANC			Stoke Pilsner	\$8.50
Carrick – Central Otago	\$10.00	\$45.00	Three Boys IPA	\$9.00
Dog Point – Marlborough	\$13.00	\$60.00	Stoke Amber	\$8.50
CHARDONNAY			Stoke Dark	\$8.50
Sanctuary - Marlborough	\$10.00	\$45.00	Stoke 2Stoke (2%)	\$8.50
Ant Moore – Marlborough	\$13.00	\$55.00	Magners Apple Cider	\$8.50
RIESLING			HOUSE SPIRITS (including mixers)	
Vavasour – Awatere Valley	\$11.00	\$45.00	Bourbon	\$9.00
Pegasus Bay – Waipara	\$14.00	\$58.00	Vodka	\$9.00
PINOT GRIS			Gin	\$9.00
Greystone – Waipara	\$11.00	\$47.00	Whiskey	\$9.00
Chard Farm – Central Otago	\$12.00	\$49.00	Dark Rum	\$9.00
ROSÉ			White Rum	\$9.00
Carrick – Central Otago	\$13.00	\$50.00	Brandy	\$9.00
PINOT NOIR			PREMIUM SPIRITS (including mixers)	
Deliverance – Waipara	\$12.00	\$50.00	Rare Blue Duck Vodka – New Zealand	\$12.00
Chard Farm – Central Otago	\$15.00	\$61.00	Rare Black Robin Gin – New Zealand	\$12.00
Greystone – Waipara		\$75.00	Laphroaig Islay Single Malt (10 yr)	\$15.00
SYRAH			Highland Park Single Malt (12 yr)	\$15.00
Babich Black Label – Hawkes Bay	\$13.00	\$51.00	NON-ALCOHOLIC	
MERLOT CABERNETS			Apple Juice	\$4.50
Te Mata Estate – Hawkes Bay	\$14.00	\$55.00	Orange Juice	\$4.50
AFTER DINNER			Appletiser (275ml)	\$4.50
Forrest Botrytised Riesling (60ml)	\$10.50	\$55.00	Coke	\$4.50
Torlesse Reserve Port (60ml)	\$9.00		Coke Zero	\$4.50
Lustau Pedro Ximenez Sherry (60ml)	\$11.00		Sprite	\$4.50
Baileys Irish Cream (60ml)	\$9.00		Sprite Zero	\$4.50
Courvoisier Cognac VSOP (60ml)	\$15.00		L&P	\$4.50
			Ginger Beer	\$4.50
			Lemon, Lime and Bitters	\$4.50
			Waiwera Sparkling Water (500ml)	\$6.00

Please note our standard wine pour is approx. 185ml