

CHRISTCHURCH  
**Tramway**  
Restaurant

Spring Dinner Menu

*Welcome drink on arrival*

**STARTER**

Chef's appetizer of the day

**ENTRÉE**

**Venison carpaccio**

with chorizo crumb, capsicum salsa, chorizo oil and mesculun *(GF & DF)*

*Wine match – Chard Farm Pinot Gris*

*or*

**Truffled goat's cheese cake**

with beetroot relish, balsamic roasted tomato and beetroot puree *(V, GF available)*

*Wine match – Vavasour Riesling*

*or*

**Poached prawns**

with pickled cucumber, chimichurri sauce and salad *(GF & DF)*

*Wine match – Greystone Pinot Gris*

**MAIN COURSE**

**Braised beef cheek**

with celeriac puree, green beans, glazed baby onions and jus *(GF & DF)*

*Wine match – Te Mata Merlot Cabernets*

*or*

**Confit pork belly**

with dauphinoise potato, caramelised cauliflower puree, seasonal greens, sage butter and jus *(GF)*

*Wine match – Deliverance Pinot Noir*

*or*

**Pan roasted salmon**

with julienned spring vegetables, fried spring onions and aromatic broth *(DF)*

*Wine match – Carrick Rosé*

*or*

**Leek, red onion and ricotta filo parcel**

with braised red cabbage, eggplant relish and balsamic reduction *(V)*

*Wine match – Vavasour Chardonnay*

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**DESSERT**

**Lime cheesecake**

with kalamansi curd, crispy textures and French meringue *(GF)*

*Wine match – Forrest Botrytised Riesling*

*or*

**Milk chocolate and hazelnut mousse**

with burnt butter brulee, scorched hokey pokey and caramel glaze

*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 – Torlesse 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>		
<b>METHODE CHAMPENOISE &amp; CHAMPAGNE</b>			<b>BEER &amp; CIDER</b>	
Veuve Clicquot NV - France		\$98.00	Steinlager	\$8.00
Peter Yealand's Sparkling Blush	\$9.00	\$40.00	Stoke Gold	\$8.50
<b>SAUVIGNON BLANC</b>			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
<b>CHARDONNAY</b>			Cassels Milk Stout	\$9.00
Vavasour – Awatere Valley	\$11.00	\$45.00	Stoke 2Stoke (2%)	\$8.50
Ant Moore – Marlborough	\$13.00	\$55.00	Magners Apple Cider	\$8.50
<b>RIESLING</b>			<b>HOUSE SPIRITS (including mixers)</b>	
Vavasour – Awatere Valley	\$11.00	\$45.00	Bourbon	\$9.00
Pegasus Bay – Waipara	\$14.00	\$58.00	Vodka	\$9.00
<b>PINOT GRIS</b>			Gin	\$9.00
Greystone – Waipara	\$11.00	\$47.00	Whiskey	\$9.00
Chard Farm – Central Otago	\$12.00	\$49.00	Dark Rum	\$9.00
<b>ROSÉ</b>			White Rum	\$9.00
Carrick – Central Otago	\$13.00	\$50.00	Brandy	\$9.00
<b>PINOT NOIR</b>			<b>PREMIUM SPIRITS (including mixers)</b>	
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
<b>SYRAH</b>			Highland Park Single Malt (12 yr)	\$15.00
Babich Black Label – Hawkes Bay	\$13.00	\$51.00	<b>NON-ALCOHOLIC</b>	
<b>MERLOT CABERNETS</b>			Apple Juice	\$4.50
Te Mata Estate – Hawkes Bay	\$14.00	\$55.00	Orange Juice	\$4.50
<b>AFTER DINNER</b>			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