

CHRISTCHURCH  
**Tramway**  
Restaurant

Summer Dinner Menu

*Welcome drink on arrival*

**STARTER**

Chef's appetizer of the day

**ENTRÉE**

**Smoked Akaroa salmon**

with mandarin gel, fennel, red onion and mesclun *(GF & DF)*

*Wine match – Vavasour Riesling*

*or*

**Roasted baby beets**

with radish, marinated feta and beet gel *(V & GF, VG & DF available)*

*Wine match – Pegasus Bay Riesling*

*or*

**Smoked chicken**

with prosciutto, cos lettuce, soft boiled egg and sourdough mayo *(DF)*

*Wine match – Chard Farm Pinot Gris*

**MAIN COURSE**

**Canterbury lamb rump**

with mint garlic labneh, seasonal greens, caponata and jus *(GF)*

*Wine match – Chard Farm Pinot Noir*

*or*

**Venison rump**

with baby carrot, roasted shallots, broccoli puree and jus *(GF & DF)*

*Wine match – Deliverance Pinot Noir*

*or*

**Pan roasted monkfish**

with roquette, mango, chorizo and chimichurri *(GF & DF)*

*Wine match – Ant Moore Chardonnay*

*or*

**Summer gnocchi**

with cherry tomatoes, roasted capsicum, toasted pine nuts, parmesan and basil pesto *(V)*

*Wine match – Wild Earth Rose*

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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 honeycomb, candied walnuts and crackers **(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	Eagle APA	\$9.00
<b>SAUVIGNON BLANC</b>			Eagle Helles	\$9.00
Carrick – Central Otago	\$10.00	\$45.00	Three Boys IPA	\$9.00
Dog Point – Marlborough	\$13.00	\$60.00	Eagle Pilsner	\$9.00
<b>CHARDONNAY</b>			Cassels Milk Stout	\$9.00
Vavasour – Awatere Valley	\$11.00	\$45.00	Three Boys Session IPA (2.5%)	\$9.00
Ant Moore – Marlborough	\$13.00	\$55.00	Zeffer Apple Cider	\$9.00
<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
Wild Earth – Central Otago	\$13.00	\$56.00	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>			Coke	\$4.50
Forrest Botrytised Riesling (60ml)	\$10.50	\$55.00	Coke Zero	\$4.50
Torlesse Reserve Port (60ml)	\$9.00		Sprite	\$4.50
Lustau Pedro Ximenez Sherry (60ml)	\$11.00		Sprite Zero	\$4.50
Baileys Irish Cream (60ml)	\$9.00		L&P	\$4.50
Courvoisier Cognac VSOP (60ml)	\$15.00		Ginger Beer	\$4.50
			Lemon, Lime and Bitters	\$4.50
			Antipodes Sparkling Water (500ml)	\$6.00

Please note our standard wine pour is approx. 185ml