

CHRISTCHURCH
Tramway
Restaurant

Spring Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer of the day

ENTRÉE

Beef carpaccio

with pickled red onion, crispy shallots and tomato puree *(GF & DF)*

Wine match – Pegasus Bay Riesling

or

Smoked salmon

with beetroot, radish and roquette pesto *(GF & DF)*

Wine match – Ant Moore Chardonnay

or

Tomato tartlet

with basil, feta and balsamic reduction *(V; GF & DF available)*

Wine match – Akarua Pinot Gris

MAIN COURSE

Venison rump

with smoked plum puree, caramelised shallots, seasonal greens and jus *(GF & DF)*

Wine match – Te Mata Merlot Cabernets

or

Canterbury lamb

with parsnip puree, baby carrot, salsa verde and jus *(GF & DF)*

Wine match – Babich Syrah

or

Pan-fried monkfish

with tabbouleh salad, seasonal greens and chimichurri *(DF)*

Wine match – Chard Farm Rosé

or

Spring gnocchi

with capsicum, red onion, capers, sauce vierge and parmesan *(V; VG, GF & DF available)*

Wine match – Greystone Pinot Gris

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DESSERT

Chocolate toffee cheesecake
with salted caramel and hazelnut praline
Wine match – Lustau Pedro Ximenez Sherry

or

Classic lemon tart
with rhubarb berry compote and mascarpone
Wine match – Forrest Botrytised Riesling

or

New Zealand cheese plate
a selection of local cheeses with honeycomb, candied pecans and crackers **(GF available)**
Wine match – Torlesse Reserve Port

Gluten free, dairy free and vegan desserts are available on request – please order in advance

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	Eagle APA	\$9.00
SAUVIGNON BLANC			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
CHARDONNAY			Cassels Milk Stout	\$9.00
Allan Scott Generations – Marlborough	\$11.50	\$49.00	Three Boys Session IPA (2.5%)	\$9.00
Ant Moore – Marlborough	\$13.00	\$55.00	Zeffer Apple Cider	\$9.00
RIESLING			HOUSE SPIRITS (including mixers)	
Vavasour – Awatere Valley	\$11.00	\$45.00	Bourbon	\$9.00
Pegasus Bay – Waipara	\$14.00	\$60.00	Vodka	\$9.00
PINOT GRIS			Gin	\$9.00
Greystone – Waipara	\$12.00	\$50.00	Whiskey	\$9.00
Akarua – Central Otago	\$13.50	\$55.00	Dark Rum	\$9.00
ROSÉ			White Rum	\$9.00
Chard Farm – Central Otago	\$13.00	\$58.00	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			Coke	\$4.50
Forrest Botrytised Riesling (60ml)	\$10.50	\$55.00	Diet Coke	\$4.50
Torlesse Reserve Port (60ml)	\$9.00		Sprite	\$4.50
Lustau Pedro Ximenez Sherry (60ml)	\$11.00		L&P	\$4.50
Baileys Irish Cream (60ml)	\$9.00		Ginger Beer	\$4.50
Courvoisier Cognac VSOP (60ml)	\$15.00		Lemon, Lime and Bitters	\$4.50
			Antipodes Sparkling Water (500ml)	\$6.00

Please note our standard wine pour is approx. 185ml