

CHRISTCHURCH
Tramway
Restaurant

Summer 5:00pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer of the day

MAIN COURSE

Canterbury lamb rump

with roasted pumpkin hummus, aubergine relish, crispy leek and pomegranate dressing **(GF & DF)**

Wine match – Te Mata Merlot Cabernets

or

Baked Akaroa salmon

with matchstick potato and horseradish salad, dill, cucumber and salmon caviar **(GF)**

Wine match – Ant Moore Chardonnay

or

Baked chickpea, kumara and cumin loaf

with crumbled goat's cheese, tomato & fennel seed chutney and zucchini salad **(V & GF; VG & DF available)**

Wine match – Babich Syrah

DESSERT

Flourless chocolate torte

with fresh summer berries and sweetened mascarpone **(GF)**

Wine match – Lustau Pedro Ximenez Sherry

or

Coconut & pandan leaf panna cotta

with caramelised pineapple and toasted coconut **(VG, GF & DF)**

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

Tea or coffee to finish

\$85 per person

Dinner tour lasts approximately 1.5 hours

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

CHRISTCHURCH
Tramway
Restaurant

Summer 7:30pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer of the day

ENTRÉE

Award-winning Euro Gourmet Meats' Coppa di Parma
with bocconcini, roquette, dried fig and walnut salad *(GF)*

Wine match – Pegasus Bay Riesling

or

Beetroot and apple mille-feuille

with cherry tomato, avocado, smoked hazelnuts and balsamic glaze *(V, VG, GF & DF)*

Wine match – Vavasour Riesling

or

Cured market fish

with curried pickled cauliflower, fresh citrus & herb salad and miang drizzle *(GF & DF)*

Wine match – Chard Farm Rosé

MAIN COURSE

Slow cooked pork belly

with crispy pork crackling, apple slaw, potato gratin and smoked tomato & horopito puree
(GF & DF)

Wine match – Deliverance Pinot Noir

or

Canterbury lamb rump

with roasted pumpkin hummus, aubergine relish, crispy leek and pomegranate dressing *(GF & DF)*

Wine match – Te Mata Merlot Cabernets

or

Baked Akaroa salmon

with matchstick potato and horseradish salad, dill, cucumber and salmon caviar *(GF)*

Wine match – Ant Moore Chardonnay

or

Baked chickpea, kumara and cumin loaf

with crumbled goat's cheese, tomato & fennel seed chutney and zucchini salad *(V & GF; VG & DF available)*

Wine match – Babich Syrah

CHRISTCHURCH
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DESSERT

Flourless chocolate torte

with fresh summer berries and sweetened mascarpone *(GF)*

Wine match – Lustau Pedro Ximenez Sherry

or

Coconut & pandan leaf panna cotta

with caramelised pineapple and toasted coconut *(VG, GF & DF)*

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

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

CHRISTCHURCH Tramway Restaurant

BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
METHODE CHAMPENOISE & CHAMPAGNE				
Cloudy Bay Pelorus - Marlborough		\$80.00		
Peter Yealand's Sparkling Blush	\$9.00	\$40.00		
SAUVIGNON BLANC				
Carrick – Central Otago	\$10.00	\$45.00		
Dog Point – Marlborough	\$13.00	\$60.00		
CHARDONNAY				
Allan Scott Generations – Marlborough	\$11.50	\$49.00		
Ant Moore – Marlborough	\$13.00	\$55.00		
RIESLING				
Vavasour – Awatere Valley	\$11.00	\$45.00		
Pegasus Bay – Waipara	\$14.00	\$60.00		
PINOT GRIS				
Greystone – Waipara	\$12.00	\$50.00		
Akarua – Central Otago	\$13.50	\$55.00		
ROSÉ				
Chard Farm – Central Otago	\$13.00	\$58.00		
PINOT NOIR				
Deliverance – Waipara	\$12.00	\$50.00		
Chard Farm – Central Otago	\$15.00	\$61.00		
Greystone – Waipara		\$75.00		
SYRAH				
Babich Black Label – Hawkes Bay	\$13.00	\$51.00		
MERLOT CABERNETS				
Te Mata Estate – Hawkes Bay	\$14.00	\$55.00		
AFTER DINNER				
Forrest Botrytised Riesling (60ml)	\$10.50	\$55.00		
Torlesse Reserve Port (60ml)	\$9.00			
Lustau Pedro Ximenez Sherry (60ml)	\$11.00			
Baileys Irish Cream (60ml)	\$9.00			
Courvoisier Cognac VSOP (60ml)	\$15.00			
BEER & CIDER				
Steinlager			\$8.00	
Eagle APA			\$9.00	
Eagle Helles			\$9.00	
Three Boys IPA			\$9.00	
Eagle Pilsner			\$9.00	
Cassels Milk Stout			\$9.00	
Three Boys Session IPA (2.5%)			\$9.00	
Zeffler Apple Cider			\$9.00	
HOUSE SPIRITS (including mixers)				
Bourbon			\$9.00	
Vodka			\$9.00	
Gin			\$9.00	
Whiskey			\$9.00	
Dark Rum			\$9.00	
White Rum			\$9.00	
Brandy			\$9.00	
PREMIUM SPIRITS (including mixers)				
Rare Blue Duck Vodka – New Zealand			\$12.00	
Rare Black Robin Gin – New Zealand			\$12.00	
Laphroaig Islay Single Malt (10 yr)			\$15.00	
Highland Park Single Malt (12 yr)			\$15.00	
NON-ALCOHOLIC				
Apple Juice			\$4.50	
Orange Juice			\$4.50	
Coke			\$4.50	
Diet Coke			\$4.50	
Sprite			\$4.50	
L&P			\$4.50	
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