

CHRISTCHURCH
Tramway
Restaurant

Autumn Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer of the day

ENTRÉE

Euro Gourmet Meats' wagyu bresaola

with salata mashwiya, parmesan crisp and sourdough croutons *(GF & DF available)*

Wine match – Pegasus Bay Riesling

or

Smoked salmon rilette

with pickled cucumber and rye Melba toast *(GF available)*

Wine match – Akarua Pinot Gris

or

Date & walnut tart

with blue cheese mousse, pear salad and balsamic glaze *(V; VG, GF & DF available if requested in advance)*

Wine match – Allan Scott Generations Chardonnay

MAIN COURSE

Confit duck leg

with Waipara pinot noir steeped figs, carrot & orange puree, fondant beetroot and roquette *(GF & DF)*

Wine match – Deliverance Pinot Noir

or

Venison medallions

with blackberry gastrique, roasted butternut squash, shallots and parsnip crisps *(GF & DF)*

Wine match – Te Mata Merlot Cabernets

or

Baked market fish

with fragrant pesto, sticky ginger rice cake and mango & edamame bean salsa *(GF & DF)*

Wine match – Chard Farm Rosé

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

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DESSERT

Chocolate orange torte

with shortbread base and saffron mascarpone *(GF)*

Wine match – Lustau Pedro Ximenez Sherry

or

Coconut & pandan leaf panna cotta

with caramelised mango and miso caramel sauce *(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

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BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
METHODE CHAMPENOISE & CHAMPAGNE			BEER & CIDER	
Cloudy Bay Pelorus - Marlborough		\$80.00	Steinlager	\$8.00
Peter Yealand's Sparkling Blush	\$9.00	\$40.00	Eagle APA	\$9.00
			Eagle Helles	\$9.00
SAUVIGNON BLANC			Three Boys IPA	\$9.00
Carrick – Central Otago	\$10.00	\$45.00	Eagle Pilsner	\$9.00
Dog Point – Marlborough	\$13.00	\$60.00	Cassels Milk Stout	\$9.00
			Three Boys Session IPA (2.5%)	\$9.00
CHARDONNAY			Zeffler Apple Cider	\$9.00
Allan Scott Generations – Marlborough	\$11.50	\$49.00	HOUSE SPIRITS (including mixers)	
Ant Moore – Marlborough	\$13.00	\$55.00	Bourbon	\$9.00
			Vodka	\$9.00
RIESLING			Gin	\$9.00
Spy Valley – Marlborough	\$13.00	\$50.00	Whiskey	\$9.00
Pegasus Bay – Waipara	\$14.00	\$60.00	Dark Rum	\$9.00
			White Rum	\$9.00
PINOT GRIS			Brandy	\$9.00
Greystone – Waipara	\$12.00	\$50.00	PREMIUM SPIRITS (including mixers)	
Akarua – Central Otago	\$13.50	\$55.00	Rare Blue Duck Vodka – New Zealand	\$12.00
			Rare Black Robin Gin – New Zealand	\$12.00
ROSÉ			Laphroaig Islay Single Malt (10 yr)	\$15.00
Chard Farm – Central Otago	\$13.00	\$58.00	Highland Park Single Malt (12 yr)	\$15.00
			NON-ALCOHOLIC	
PINOT NOIR			Apple Juice	\$4.50
Deliverance – Waipara	\$12.00	\$50.00	Orange Juice	\$4.50
Chard Farm – Central Otago	\$15.00	\$61.00	Coke	\$4.50
Greystone – Waipara		\$75.00	Diet Coke	\$4.50
			Sprite	\$4.50
SYRAH			L&P	\$4.50
Babich Black Label – Hawkes Bay	\$13.00	\$51.00	Ginger Beer	\$4.50
			Lemon, Lime and Bitters	\$4.50
MERLOT CABERNETS			Antipodes Sparkling Water (500ml)	\$6.00
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			

Please note our standard wine pour is approx. 185ml