

CHRISTCHURCH
Tramway
Restaurant

Spring Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer of the day

ENTRÉE

Chicken liver pâté

with redcurrant jelly and toasted brioche *(GF available)*

Wine match – Pegasus Bay Riesling

or

Lemon lime cured market fish

with mandarin segment, pickled cucumber, mango gel, chilli dressing and coconut chips *(GF & DF)*

Wine match – Chard Farm Rosé

or

Roasted pear and avocado mousse

with pastry square, spicy apricot sauce and herb salad *(V & DF; VG available)*

Wine match – Greystone Pinot Gris

MAIN COURSE

Lamb rump

with feta & quinoa cake, baby carrots, basil pesto, red wine jus and parsnip crisps *(GF; DF available)*

Wine match – Chard Farm Pinot Noir

or

Venison medallions

with kumara rosti, blackberry gastrique and seasonal greens *(GF & DF)*

Wine match – Babich Syrah

or

Dukkah spiced pumpkin

with courgette, aubergine, feta, crispy chickpeas and honey balsamic dressing *(V & GF; VG & DF available)*

Wine match – Deliverance Pinot Noir

or

Oven-baked Akaroa salmon

with compressed baby beetroot, tabbouleh salad and coconut herb dressing *(DF; GF available)*

Wine match – Ant Moore Chardonnay

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DESSERT

Blueberry lemon cheesecake

with blueberry confit, joconde cake and vanilla lemon Chantilly *(GF)*

Wine match – Forrest Botrytised Riesling

or

Chocolate passionfruit mousse

with passionfruit confit, exotic fruit compote, chocolate crumb and chocolate glaze *(GF, DF & VG)*

Wine match – Lustau Pedro Ximenez Sherry

or

New Zealand cheese plate

duo 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
Babydoll Pinot Gris Sparkling Blush	\$9.00	\$40.00	Eagle APA	\$9.00
			Eagle Lager	\$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			Zeffer 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. 150ml