

CHRISTCHURCH
Tramway
Restaurant

Summer 5:00pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer of the day

MAIN COURSE

Lamb rump

with farro & pea salad, roasted herb potatoes, mint yoghurt dressing and crispy parsnip flowers

Wine match – Chard Farm Pinot Noir

or

Lemon rosemary vegetable stack

with beetroot & black bean cake, chargrilled vegetables, lentil salad, hummus and lemon rosemary vinaigrette **(V, VG, GF & DF)**

Wine match – Te Mata Merlot Cabernets

or

Oven-baked monkfish

with crispy papadum, chimichurri and seasonal green salad **(GF & DF)**

Wine match – Akarua Pinot Gris

DESSERT

Raspberry mousse

with raspberry confit, lychee coulis and coconut sponge cake **(GF & DF)**

Wine match – Forrest Botrytised Riesling

or

Kiwifruit & mānuka honey cake

mānuka honey cake base topped with kiwifruit lemon mousse, kiwifruit confit and lemon cream **(GF)**

Wine match – Forrest Botrytised Riesling

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

\$85 per person

Dinner tour lasts approximately 1.5 hours

Wine match package available for \$20 per person

CHRISTCHURCH
Tramway
Restaurant

Summer 7:30pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer of the day

ENTRÉE

Venison carpaccio

with spicy aubergine relish, crispy shallots and roquette *(GF & DF)*

Wine match – Pegasus Bay Riesling

or

Smoked salmon roulade

with soft cheese & gherkins, pickled cucumber, beetroot paint and toasted rye

Wine match – Chard Farm Rosé

or

Beetroot tartare

with smoked candied walnuts, crème fraiche, poached egg and herb salad *(V & GF; VG available)*

Wine match – Greystone Pinot Gris

MAIN COURSE

Confit duck leg

with tangy glaze, warm lentil & cabbage salad and caramelised pear *(GF & DF)*

Wine match – Deliverance Pinot Noir

or

Lamb rump

with farro & pea salad, roasted herb potatoes, mint yoghurt dressing and crispy parsnip flowers

Wine match – Chard Farm Pinot Noir

or

Lemon rosemary vegetable stack

with beetroot & black bean cake, chargrilled vegetables, lentil salad, hummus and lemon rosemary vinaigrette *(V, VG, GF & DF)*

Wine match – Te Mata Merlot Cabernets

or

Oven-baked monkfish

with crispy papadum, chimichurri and seasonal green salad *(GF & DF)*

Wine match – Akarua Pinot Gris

CHRISTCHURCH
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DESSERT

Raspberry mousse

with raspberry confit, lychee coulis and coconut sponge cake *(GF & DF)*

Wine match – Forrest Botrytised Riesling

or

Kiwifruit & mānuka honey cake

mānuka honey cake base topped with kiwifruit lemon mousse, kiwifruit confit and lemon cream *(GF)*

Wine match – Forrest Botrytised Riesling

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

CHRISTCHURCH
Tramway
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BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
METHODE CHAMPENOISE & CHAMPAGNE			BEER & CIDER	
Cloudy Bay Pelorus - <i>Marlborough</i>		\$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
Man O' War – <i>Waiheke Island</i>	\$11.00	\$45.00	Eagle Pilsner	\$9.00
Dog Point – <i>Marlborough</i>	\$13.00	\$60.00	Cassels Milk Stout	\$9.00
			Three Boys Session IPA (2.5%)	\$9.00
CHARDONNAY			Zeffer Apple Cider	\$9.00
Lake Chalice The Raptor – <i>Marlborough</i>	\$12.00	\$49.00		
Ant Moore – <i>Marlborough</i>	\$13.00	\$55.00	HOUSE SPIRITS (<i>including mixers</i>)	
			Bourbon	\$9.00
RIESLING			Vodka	\$9.00
Spy Valley – <i>Marlborough</i>	\$13.00	\$50.00	Gin	\$9.00
Pegasus Bay – <i>Waipara</i>	\$14.00	\$60.00	Whiskey	\$9.00
			Dark Rum	\$9.00
PINOT GRIS			White Rum	\$9.00
Greystone – <i>Waipara</i>	\$12.00	\$50.00	Brandy	\$9.00
Akarua – <i>Central Otago</i>	\$13.50	\$55.00		
			PREMIUM SPIRITS (<i>including mixers</i>)	
ROSÉ			Rare Blue Duck Vodka – <i>New Zealand</i>	\$12.00
Chard Farm – <i>Central Otago</i>	\$13.00	\$58.00	Rare Black Robin Gin – <i>New Zealand</i>	\$12.00
			Laphroaig Islay Single Malt (10 yr)	\$15.00
PINOT NOIR			Highland Park Single Malt (12 yr)	\$15.00
Deliverance – <i>Waipara</i>	\$12.00	\$50.00		
Chard Farm – <i>Central Otago</i>	\$15.00	\$61.00	NON-ALCOHOLIC	
Greystone – <i>Waipara</i>		\$75.00	Apple Juice	\$4.50
			Orange Juice	\$4.50
SYRAH			Coke	\$4.50
Babich Black Label – <i>Hawkes Bay</i>	\$13.00	\$51.00	Diet Coke	\$4.50
			Sprite	\$4.50
MERLOT CABERNETS			L&P	\$4.50
Te Mata Estate – <i>Hawkes Bay</i>	\$14.00	\$55.00	Ginger Beer	\$4.50
			Lemon, Lime and Bitters	\$4.50
AFTER DINNER			Antipodes Sparkling Water (500ml)	\$6.00
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