

CHRISTCHURCH
Tramway
Restaurant

Autumn Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer of the day

ENTRÉE

Smoked Akaroa salmon

with maple glaze, whipped goat's cheese, beetroot, spinach cracker and caviar *(GF & DF available)*

Wine pairing – Dog Point Sauvignon Blanc

or

Wild mushroom pâté

with shiitake soil, tamari jus, pickled raspberry and toasted rye *(V, VG & DF; GF available)*

Wine pairing – Akarua Pinot Gris

or

Canterbury lamb carpaccio

with harissa, crispy capers, parmesan and mint salad *(GF; DF available)*

Wine pairing – Spy Valley Riesling

MAIN COURSE

Canterbury pork belly

with cinnamon roasted apple, aubergine caviar, seasonal green salad, black bean sauce and spiced crackling *(GF & DF)*

Wine pairing – Ant Moore Chardonnay

or

Slow cooked local venison Osso Bucco shank

with creamy roasted garlic mash, cherry tomato concasse and seasonal greens *(GF; DF available)*

Wine pairing – Babich Black Label Syrah

or

Seared tiger prawns

with soba noodles, coconut emulsion, pickled cucumber, avocado, passionfruit gel and roasted peanut *(DF; GF available)*

Wine pairing – Man O' War Sauvignon Blanc

or

Chargrilled smoked aubergine

with spiced seasonal vegetables, kumara coconut hummus, sumac and crispy kale *(V, VG, GF & DF)*

Wine pairing – Deliverance Pinot Noir

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DESSERT

Pandan coconut panna cotta

with mango, miso caramel sauce, caramelised pineapple and coconut chips **(V, VG, GF & DF)**

Wine pairing – Forrest Botrytised Riesling

or

Raspberry chocolate mousse

with raspberry confit, chocolate sponge and light raspberry chantilly **(GF)**

Wine pairing – Lustau Pedro Ximenez Sherry

or

New Zealand cheese plate

trio of local cheeses with stuffed bell pepper, honeycomb, candied pecans and crackers **(GF available)**

Wine match – Torlesse Reserve Port

Tea or coffee to finish

Dinner tour lasts approximately 2.5 hours

Wine pairing 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 - <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