

CHRISTCHURCH  
**Tramway**  
Restaurant

Spring Dinner Sample 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*

**\$119 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>		
<b>METHODE CHAMPENOISE &amp; CHAMPAGNE</b>			<b>BEER &amp; CIDER</b>	
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
<b>SAUVIGNON BLANC</b>			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
<b>CHARDONNAY</b>			Zeffer Apple Cider	\$9.00
Allan Scott Generations – Marlborough	\$11.50	\$49.00		
Ant Moore – Marlborough	\$13.00	\$55.00	<b>HOUSE SPIRITS</b> <i>(including mixers)</i>	
			Bourbon	\$9.00
<b>RIESLING</b>			Vodka	\$9.00
Spy Valley – Marlborough	\$13.00	\$50.00	Gin	\$9.00
Pegasus Bay – Waipara	\$14.00	\$60.00	Whiskey	\$9.00
			Dark Rum	\$9.00
<b>PINOT GRIS</b>			White Rum	\$9.00
Greystone – Waipara	\$12.00	\$50.00	Brandy	\$9.00
Akarua – Central Otago	\$13.50	\$55.00		
			<b>PREMIUM SPIRITS</b> <i>(including mixers)</i>	
<b>ROSÉ</b>			Rare Blue Duck Vodka – New Zealand	\$12.00
Chard Farm – Central Otago	\$13.00	\$58.00	Rare Black Robin Gin – New Zealand	\$12.00
			Laphroaig Islay Single Malt (10 yr)	\$15.00
<b>PINOT NOIR</b>			Highland Park Single Malt (12 yr)	\$15.00
Deliverance – Waipara	\$12.00	\$50.00		
Chard Farm – Central Otago	\$15.00	\$61.00	<b>NON-ALCOHOLIC</b>	
Greystone – Waipara		\$75.00	Apple Juice	\$4.50
			Orange Juice	\$4.50
<b>SYRAH</b>			Coke	\$4.50
Babich Black Label – Hawkes Bay	\$13.00	\$51.00	Diet Coke	\$4.50
			Sprite	\$4.50
<b>MERLOT CABERNETS</b>			L&P	\$4.50
Te Mata Estate – Hawkes Bay	\$14.00	\$55.00	Ginger Beer	\$4.50
			Lemon, Lime and Bitters	\$4.50
<b>AFTER DINNER</b>			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