

CHRISTCHURCH  
**Tramway**  
Restaurant

## Autumn Dinner Menu

*Welcome drink on arrival*

### STARTER

Chef's appetizer selection of the day

#### ENTRÉE

##### Beef bresaola

with salted olives, bocconcini, pinot noir figs, arugula salad, candied pistachio and balsamic reduction *(GF; DF available)*

*Wine match – Ant Moore Chardonnay*

*or*

##### Herb-crusted shrimp & pepper mousseline

with grapefruit, fennel, radicchio salad, avocado emulsion and citrus vinaigrette *(GF)*

*Wine match – Man O' War Sauvignon Blanc*

*or*

##### Portobello & beetroot tartare

with truffle cream, marinated caper berries, crispy mint and activated charcoal lavosh *(V, VG & DF)*

*Wine match – Spy Valley Riesling*

### MAIN COURSE

##### Confit duck leg

with carrot orange puree, herb-crusted potatoes, roasted beetroot, arugula salad and mustard raisin gel *(GF & DF)*

*Wine match – Chard Farm Pinot Noir*

*or*

##### Venison rump

with celeriac puree, herbed potatoes, seasonal greens and spiced plum sauce *(GF & DF)*

*Wine match – Babich Syrah*

*or*

##### Pan-fried market fish

with mango salsa, scallion salad and Thai red curry sauce *(GF & DF)*

*Wine match – Dog Point Sauvignon Blanc*

*or*

##### Kumara seeded loaf

with chickpea & horopito tomato relish, goat cheese and zucchini salad *(V, GF; VG & DF available)*

*Wine match – Te Mata Merlot Cabernets*

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**DESSERT**

**Vanilla cremeux with blueberry**

vanilla mousse, blueberry compote, light spiced cake and raspberry lemon glaze **(GF)**

*Wine match – Forrest Botrytised Riesling*

*or*

**Chocolate orange choux au craquelin**

choux pastry filled with orange blossom custard and paired with dark chocolate mousse and orange chocolate ganache

*Wine match – 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*

*Dairy free/vegan dessert option available on request: please ask our team for details.*

*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 - <i>Marlborough</i>		\$80.00	Steinlager	\$8.00
Babydoll Pinot Gris Sparkling Blush	\$9.00	\$40.00	Three Boys IPA	\$9.00
<b>SAUVIGNON BLANC</b>			Three Boys Pilsner	\$9.00
Man O' War – <i>Waiheke Island</i>	\$11.00	\$45.00	Cassels Milk Stout	\$9.00
Dog Point – <i>Marlborough</i>	\$13.00	\$60.00	Three Boys Session IPA (2.5%)	\$9.00
<b>CHARDONNAY</b>			Zeffler Apple Cider	\$9.00
Lake Chalice The Raptor – <i>Marlborough</i>	\$12.00	\$49.00	<b>HOUSE SPIRITS (including mixers)</b>	
Ant Moore – <i>Marlborough</i>	\$13.00	\$55.00	Bourbon	\$9.00
<b>RIESLING</b>			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
<b>PINOT GRIS</b>			Dark Rum	\$9.00
Greystone – <i>Waipara</i>	\$12.00	\$50.00	White Rum	\$9.00
Akarua – <i>Central Otago</i>	\$13.50	\$55.00	Brandy	\$9.00
<b>ROSÉ</b>			<b>PREMIUM SPIRITS (including mixers)</b>	
Chard Farm – <i>Central Otago</i>	\$13.00	\$58.00	Rare Blue Duck Vodka – <i>New Zealand</i>	\$12.00
<b>PINOT NOIR</b>			Rare Black Robin Gin – <i>New Zealand</i>	\$12.00
Deliverance – <i>Waipara</i>	\$12.00	\$50.00	Laphroaig Islay Single Malt (10 yr)	\$15.00
Chard Farm – <i>Central Otago</i>	\$15.00	\$61.00	Highland Park Single Malt (12 yr)	\$15.00
Greystone – <i>Waipara</i>		\$75.00	<b>NON-ALCOHOLIC</b>	
<b>SYRAH</b>			Apple Juice	\$4.50
Babich Black Label – <i>Hawkes Bay</i>	\$13.00	\$51.00	Orange Juice	\$4.50
<b>MERLOT CABERNETS</b>			Coke	\$4.50
Te Mata Estate – <i>Hawkes Bay</i>	\$14.00	\$55.00	Diet Coke	\$4.50
<b>AFTER DINNER</b>			Sprite	\$4.50
Forrest Botrytised Riesling (60ml)	\$10.50	\$55.00	L&P	\$4.50
Torlesse Reserve Port (60ml)	\$9.00		Ginger Beer	\$4.50
Lustau Pedro Ximenez Sherry (60ml)	\$11.00		Lemon, Lime and Bitters	\$4.50
Baileys Irish Cream (60ml)	\$9.00		Antipodes Sparkling Water (500ml)	\$6.00
Courvoisier Cognac VSOP (60ml)	\$15.00			

Please note our standard wine pour is approx. 150ml