

CHRISTCHURCH
Tramway
Restaurant

Summer Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

ENTRÉE

Octopus mosaic

with chilli & parsley dressing, saffron aioli, black garlic cream, watercress and lemongrass pearls **(GF & DF)**

Wine pairing – Dog Point Sauvignon Blanc, Marlborough

or

Beetroot smoked venison medallion

with pickled beets, carrot puree, blackcurrant sauce and parsley oil **(GF)**

Wine pairing – Muddy Water Pinot Noir, Waipara

or

Shiitake, portobello and toasted nut parfait

with brioche, pickled grapes, truffle snow and pistachio **(V & CN; VEA & GFA)**

Wine pairing – Greystone Organic Pinot Gris, Waipara

MAIN COURSE

Oven-baked Akaroa salmon

with roasted vegetable cake, spinach puree, fresh & pickled zucchini salad, sundried tomato pesto and olive crumb **(GF & CN)**

Wine pairing – Amisfield Dry Riesling, Central Otago

or

Mediterranean medium-rare lamb rump

with duck fat potatoes, curried green beans, red wine sauce and crispy shallots **(GF & DF)**

Wine pairing – Te Mata Merlot Cabernets

or

Jamaican rum & horseradish spiced organic tofu

with charred corn & green apple slaw, crispy chickpeas and olive crumb **(VE & GF)**

Wine pairing – Rabbit Ranch Rosé, Central Otago

or

Confit duck leg

with potato mash, orange-glazed asparagus, charred witloof, tamarillo sauce and pan jus **(GF & DF)**

Wine pairing – Ant Moore Chardonnay, Marlborough (VG)

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DESSERT

Lemon, blackberry & coconut

Lemon mousse, blackberry confit, coconut almond joconde, and white chocolate glaze with blackberry chantilly **(GF & CN)**

Wine pairing – Forrest Botrytised Riesling

or

Chocolate banana mousse cake

Vanilla mousse, chocolate banana rum ganache, banana mascarpone caramel, chocolate cake, dark chocolate glaze and chocolate cacao nib crumble **(GF)**

Wine pairing – Lustau Pedro Ximenez Sherry

or

New Zealand cheese plate

trio of local cheeses with fig parfait, honeycomb, candied pecans and crackers **(GFA & CN)**

Wine pairing – 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 2-2.5 hours

Wine pairing package available for \$35 per person

CHRISTCHURCH Tramway Restaurant

BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
METHODE CHAMPENOISE & CHAMPAGNE			BEER & CIDER	
Cloudy Bay Pelorus - <i>Marlborough</i>		\$85.00	Steinlager	\$9.00
Babydoll Pinot Gris Sparkling Blush *	\$12.00	\$56.00	Monteith's Original Ale	\$9.00
SAUVIGNON BLANC			Three Boys IPA	\$11.00
Man O' War – <i>Waiheke Island</i>	\$12.00	\$51.00	Cassels Dry Hopped Pilsner	\$10.00
Dog Point – <i>Marlborough</i>	\$16.00	\$70.00	Cassels Milk Stout	\$10.00
CHARDONNAY			Three Boys Session IPA (2.5%)	\$9.00
Ant Moore – <i>Marlborough</i>	\$12.00	\$51.00	Zeffe Apple Cider	\$11.00
Te Mata – <i>Hawkes Bay</i>	\$14.00	\$60.00	SPIRITS (including mixers)	
RIESLING			Bourbon – Jim Beam	\$11.00
Amisfield Dry – <i>Central Otago</i>	\$14.00	\$64.00	Vodka – 42 Below (NZ)	\$11.00
Pegasus Bay – <i>Waipara</i>	\$16.00	\$75.00	Gin – Beefeater	\$11.00
PINOT GRIS			Gin – Scapegrace (NZ)	\$16.00
Greystone – <i>Waipara</i> *	\$14.00	\$64.00	Dark Rum – Stolen (NZ)	\$11.00
Akarua – <i>Central Otago</i> *	\$16.00	\$72.00	White Rum – Bacardi	\$10.00
ROSÉ			Brandy – Chatelle Napoleon	\$10.00
Rabbit Ranch – <i>Central Otago</i> *	\$14.00	\$61.00	Whisky – Ballantines	\$11.00
PINOT NOIR			Whisky – Laphroaig Islay Single Malt (10yr)	\$15.00
Muddy Water Deliverance – <i>Waipara</i>	\$14.00	\$63.00	NON-ALCOHOLIC	
Chard Farm River Run – <i>Central Otago</i> *	\$17.00	\$79.00	Apple Juice	\$5.00
Greystone – <i>Waipara</i> *		\$90.00	Orange Juice	\$5.00
SYRAH			Coca-Cola	\$5.00
Babich Black Label – <i>Hawkes Bay</i>	\$14.00	\$58.00	Coca-Cola No Sugar	\$5.00
MERLOT CABERNETS			Sprite	\$5.00
Te Mata Estate – <i>Hawkes Bay</i>	\$14.00	\$60.00	L&P	\$5.00
AFTER DINNER			Ginger Beer	\$6.00
Forrest Botrytised Riesling (60ml)	\$11.00		Lemon, Lime and Bitters	\$6.00
Torlesse Reserve Port (60ml)	\$10.00		Fever Tree Indian Tonic	\$6.00
Lustau Pedro Ximenez Sherry (60ml)	\$13.00		Antipodes Sparkling Water (500ml)	\$7.00
Baileys Irish Cream (30ml)	\$9.00			

Please note our standard wine pour is approx. 150ml

* Vegan friendly wine