

CHRISTCHURCH  
**Tramway**  
Restaurant

Summer Lunch / Early Dinner Menu

*Welcome drink on arrival*

**STARTER**

Chef's appetizer selection of the day

**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*

**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***

*Lunch / early dinner tour lasts approximately 1.5 hours*

*Menu package includes a welcome drink, starter, main, dessert and tea or coffee. Wine pairing option additional.*

Dietary Key: V=Vegetarian, GF=Gluten Free, DF= Dairy Free, VG=Vegan

*Menu is subject to change*