

CHRISTCHURCH  
**Tramway**  
Restaurant

## Winter Dinner Menu

*Welcome drink on arrival*

### STARTER

Chef's appetizer selection of the day

### ENTRÉE

**Scallop & clam chowder**

with garlic croutons and olive crumb *(GFA)*

*Wine pairing – Ant Moore Chardonnay, Marlborough*

*or*

**Beetroot & tomatoes**

with basil cream, avocado and fresh basil *(V & GF; VGA & DFA)*

*Wine pairing – Akarua Pinot Gris, Central Otago*

*or*

**Marbled beef carpaccio**

with lemon yoghurt, pickle, passionfruit gel and parmesan *(GF; DFA)*

*Wine pairing – Chard Farm Pinot Noir, Central Otago*

### MAIN COURSE

**Canterbury lamb shank**

with garlic truffled mash, seasonal greens, cranberries and lamb glaze *(GF; DFA)*

*Wine pairing – Te Mata Merlot Cabernets, Hawke's Bay*

*or*

**Tai Tapu venison**

with potato herb cake, seasonal vegetables and smoked spiced plum sauce *(GF & DF)*

*Wine pairing – Babich Black Label Syrah, Hawke's Bay*

*or*

**Oven-baked Akaroa salmon**

with saffron couscous salad, spinach anise puree and edamame *(GFA & DFA)*

*Wine pairing – Amisfield Dry Riesling, Central Otago*

*or*

**Kūmara & horopito gnocchi**

with wild mushroom, coriander chermoula, walnuts, parmesan and sage crisp *(V & CN; VGA & DFA; GFA on request in advance)*

*Wine pairing – Te Mata Chardonnay, Hawke's Bay*

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**DESSERT**

**Earl Grey, white chocolate & pear**

Earl Grey white chocolate mousse, caramelised pear compote, chocolate sponge and gingerbread crumble **(GF & CN)**

*Wine pairing – Forrest Botrytised Riesling*

*or*

**Orange chocolate entremet**

Dark chocolate mousse, orange crèmeux, chocolate sponge and candied cacao nib glaze **(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*

**\$125 per person**

*Dinner tour lasts approximately 2-2.5 hours*

**Wine pairing package available for \$35 per person**

GF – Gluten Free | DF – Dairy Free | V – Vegetarian | VG – Vegan | A – Available | CN – Contains Nuts

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BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
<b>MÉTHODE CHAMPENOISE</b>			<b>BEER &amp; CIDER</b>	
Cloudy Bay Pelorus - <i>Marlborough</i>		\$89.00	Steinlager	\$9.00
Babydoll Pinot Gris Sparkling Blush *	\$12.00	\$56.00	Monteith's Original Ale	\$9.00
<b>SAUVIGNON BLANC</b>			Three Boys IPA	\$11.00
Man O' War - <i>Waiheke Island</i>	\$12.00	\$51.00	Cassels Dry Hopped Pilsner	\$11.00
Dog Point - <i>Marlborough</i>	\$17.00	\$72.00	Cassels Milk Stout	\$11.00
<b>CHARDONNAY</b>			Three Boys Session IPA (2.5%)	\$9.00
Ant Moore - <i>Marlborough</i>	\$12.00	\$51.00	Zeffler Apple Cider	\$11.00
Te Mata Estate - <i>Hawke's Bay</i>	\$14.00	\$60.00	<b>SPIRITS (including mixers)</b>	
<b>RIESLING</b>			Bourbon - Jim Beam	\$11.00
Amisfield Dry - <i>Central Otago</i>	\$15.00	\$65.00	Vodka - 42 Below (NZ)	\$11.00
Pegasus Bay - <i>Waipara</i>	\$16.00	\$75.00	Gin - Beefeater	\$11.00
<b>PINOT GRIS</b>			Gin - Scapegrace (NZ)	\$16.00
Greystone - <i>Waipara</i> *	\$15.00	\$69.00	Dark Rum - Stolen (NZ)	\$11.00
Akarua - <i>Central Otago</i> *	\$16.00	\$75.00	White Rum - Bacardi	\$10.00
<b>ROSÉ</b>			Brandy - Chatelle Napoleon	\$10.00
Rabbit Ranch - <i>Central Otago</i> *	\$14.00	\$61.00	Whisky - Ballantines	\$11.00
<b>PINOT NOIR</b>			Whisky - Laphroaig Islay Single Malt (10yr)	\$15.00
Muddy Water Deliverance - <i>Waipara</i>	\$15.00	\$65.00	<b>NON-ALCOHOLIC</b>	
Chard Farm River Run - <i>Central Otago</i> *	\$18.00	\$80.00	Apple Juice	\$5.00
Greystone - <i>Waipara</i> *		\$90.00	Orange Juice	\$5.00
<b>SYRAH</b>			Coca-Cola	\$5.00
Babich Black Label - <i>Hawke's Bay</i>	\$14.00	\$60.00	Coca-Cola No Sugar	\$5.00
<b>MERLOT CABERNETS</b>			Sprite	\$5.00
Te Mata Estate - <i>Hawke's Bay</i>	\$14.00	\$60.00	L&P	\$5.00
<b>AFTER DINNER</b>			Ginger Beer	\$7.00
Forrest Botrytised Riesling (60ml)	\$11.00		Lemon, Lime and Bitters	\$7.00
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

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