

CHRISTCHURCH  
**Tramway**  
Restaurant

**Spring Early Dinner Menu – 5pm Service**

*Welcome drink on arrival*

**STARTER**

Chef's appetizer selection of the day

**MAIN COURSE**

**Canterbury lamb rump**

with duck fat herb roasted potatoes, seasonal greens, red wine jus and mint crisp **(GF & DF)**

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

*or*

**Baked blue cod**

with herb grain salad, seasonal greens, edamame, saffron beurre blanc and crispy potato sticks **(GFA & DFA)**

*Wine pairing – Ant Moore Chardonnay, Marlborough*

*or*

**Pumpkin ravioli**

with butternut & brown butter sauce, spinach, almonds, parmesan and sage crisp **(V & CN;**

**VGA & DFA; GFA on request at least 48 hours in advance)**

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

**DESSERT**

**Mandarin & mint**

Mandarin crèmeux, mint sponge cake and Angostura bitters dry meringue **(GF)**

*Wine pairing – Forrest Botrytised Riesling*

*or*

**Caramel & chocolate**

Caramel mousse, vanilla diplomat cream, chocolate sponge and Callebaut chocolate 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 at least 24 hours in advance*

*Tea or coffee to finish*

**\$99 per person**

*5pm early dinner service lasts approximately 2-2.5 hours*

**Wine pairing package available for \$24 per person**

CHRISTCHURCH  
**Tramway**  
Restaurant

Spring Dinner Menu – 7:30pm service

*Welcome drink on arrival*

**STARTER**

Chef's appetizer selection of the day

**ENTRÉE**

**Asparagus soup**

with smoked salmon, seaweed, olive crumb and garlic crouton *(DF; GFA & VGA)*

*Wine pairing – Amisfield Dry Riesling, Central Otago*

*or*

**Cold smoked Tai Tapu venison**

with mulled & spiced beetroot, sauerkraut, raspberry puree and spiced dark chocolate *(GF & DF)*

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

*or*

**Navel orange & witloof salad**

with arugula, spiced walnuts, goat cheese, crispy potato sticks and orange vinaigrette *(V, GF & CN; DFA & VGA)*

*Wine pairing – Akarua Pinot Gris, Central Otago*

**MAIN COURSE**

**Canterbury lamb rump**

with duck fat herb roasted potatoes, seasonal greens, red wine jus and mint crisp *(GF & DF)*

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

*or*

**Confit free range duck leg**

with wolfberry pangrattato, seasonal greens, smoked plum emulsion and kale crisp *(DF; GFA)*

*Wine pairing – Muddy Water Deliverance Pinot Noir, Waipara*

*or*

**Baked blue cod**

with herb grain salad, seasonal greens, edamame, saffron beurre blanc and crispy potato sticks *(GFA & DFA)*

*Wine pairing – Ant Moore Chardonnay, Marlborough*

*or*

**Pumpkin ravioli**

with butternut & brown butter sauce, spinach, almonds, parmesan and sage crisp *(V & CN;*

*VGA & DFA; GFA on request at least 48 hours in advance)*

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

CHRISTCHURCH  
**Tramway**  
Restaurant

**DESSERT**

**Mandarin & mint**

Mandarin crèmeux, mint sponge cake and Angostura bitters dry meringue **(GF)**

*Wine pairing – Forrest Botrytised Riesling*

*or*

**Caramel & chocolate**

Caramel mousse, vanilla diplomat cream, chocolate sponge and Callebaut chocolate 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 at least 24 hours in advance*

*Tea or coffee to finish*

**\$125 per person**

*7:30pm dinner service 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

*Menu is subject to change. Valid from September to November 2022 inclusive.*

# CHRISTCHURCH Tramway Restaurant

## BEVERAGE LIST

*Glass    Bottle*

### SPARKLING WINE

Cloudy Bay Pelorus - Marlborough		\$89.00
Babydoll Pinot Gris Sparkling Blush *	\$12.00	\$56.00

### SAUVIGNON BLANC

Man O' War – Waiheke Island	\$12.00	\$51.00
Dog Point – Marlborough	\$17.00	\$72.00

### CHARDONNAY

Ant Moore – Marlborough	\$12.00	\$51.00
Te Mata Estate – Hawke's Bay	\$14.00	\$60.00

### RIESLING

Amisfield Dry – Central Otago	\$15.00	\$65.00
Pegasus Bay – Waipara	\$16.00	\$75.00

### PINOT GRIS

Greystone – Waipara *	\$15.00	\$69.00
Akarua – Central Otago *	\$16.00	\$75.00

### ROSÉ

Rabbit Ranch – Central Otago *	\$14.00	\$61.00
--------------------------------	---------	---------

### PINOT NOIR

Muddy Water Deliverance – Waipara	\$15.00	\$65.00
Chard Farm River Run – Central Otago *	\$18.00	\$80.00
Greystone – Waipara *		\$90.00

### SYRAH

Babich Black Label – Hawke's Bay	\$14.00	\$60.00
----------------------------------	---------	---------

### MERLOT CABERNETS

Te Mata Estate – Hawke's Bay	\$14.00	\$60.00
------------------------------	---------	---------

### AFTER DINNER

Forrest Botrytised Riesling (60ml)	\$11.00
Torlesse Reserve Port (60ml)	\$10.00
Lustau Pedro Ximenez Sherry (60ml)	\$13.00
Baileys Irish Cream (30ml)	\$9.00

### BEER & CIDER

Steinlager	\$9.00
Monteith's Original Ale	\$9.00
Three Boys IPA	\$11.00
Cassels Dry Hopped Pilsner	\$11.00
Cassels Milk Stout	\$11.00
Three Boys Session IPA (2.5%)	\$9.00
Zeffer Apple Cider	\$11.00

### SPIRITS (including mixers)

Bourbon – Jim Beam	\$11.00
Vodka – 42 Below (NZ)	\$11.00
Gin – Beefeater	\$11.00
Gin – Scapegrace (NZ)	\$16.00
Dark Rum – Stolen (NZ)	\$11.00
White Rum – Bacardi	\$10.00
Brandy – Chatelle Napoleon	\$10.00
Whisky – Ballantines	\$11.00
Whisky – Laphroaig Islay Single Malt (10yr)	\$15.00

### NON-ALCOHOLIC

Apple Juice	\$5.00
Orange Juice	\$5.00
Coca-Cola	\$5.00
Coca-Cola No Sugar	\$5.00
Sprite	\$5.00
L&P	\$5.00
Ginger Beer	\$7.00
Lemon, Lime and Bitters	\$7.00
Fever Tree Indian Tonic	\$6.00
Antipodes Sparkling Water (500ml)	\$7.00

Please note our standard wine pour is approx. 150ml

\* Vegan friendly wine

Menu is subject to change. Valid from September to November 2022 inclusive.