

CHRISTCHURCH  
**Tramway**  
Restaurant

Summer Early Dinner Menu – 5pm Service

*Welcome drink on arrival*

**STARTER**

Chef's appetizer selection of the day

**MAIN COURSE**

**Baked Akaroa salmon**

with kumara cake, seasonal greens, pea puree and lemongrass & passionfruit glaze **(GF & DF)**

*Wine pairing – Ant Moore Chardonnay, Marlborough*

*or*

**Tai Tapu venison rump**

with herb roasted potatoes, seasonal greens, blackberry gastrique and shallot jus **(GF & DF)**

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

*or*

**Pumpkin & spinach lasagne**

with mushroom & beetroot tartare and smoked chipotle sauce **(V, VG, GF & DF)**

*Wine pairing – Ant Moore Chardonnay, Marlborough*

**DESSERT**

**Kiwifruit, citrus & honey**

Kiwifruit honey confit, kiwifruit lemon mousse, coconut citrus cake and honey dry meringue **(GF)**

*Wine pairing – Forrest Botrytised Riesling*

*or*

**Belgian chocolate raspberry**

Dark chocolate cake with raspberry pieces, vanilla mousse and white chocolate cacao nib glaze **(GF & CN)**

*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 1.5 hours*

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

CHRISTCHURCH  
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Summer Dinner Menu – 7:30pm service

*Welcome drink on arrival*

**STARTER**

Chef's appetizer selection of the day

**ENTRÉE**

**Seared Canterbury beef**

with mesclun, bocconcini, beetroot, horseradish cream and aubergine relish **(GF)**

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

*or*

**Asparagus & green-lipped mussel**

with saffron beurre blanc, herb salad & caviar **(GF & DF)**

*Wine pairing – Dog Point Sauvignon Blanc, Marlborough*

*or*

**Roasted pear salad**

with endive, blue cheese mousse, pomegranate, pistachios and hazelnut vinaigrette **(V, GF & CN; DFA & VGA)**

*Wine pairing – Akarua Pinot Gris, Central Otago*

**MAIN COURSE**

**Baked Akaroa salmon**

with kumara cake, seasonal greens, pea puree and lemongrass & passionfruit glaze **(GF & DF)**

*Wine pairing – Ant Moore Chardonnay, Marlborough*

*or*

**Tai Tapu venison rump**

with herb roasted potatoes, seasonal greens, blackberry gastrique and shallot jus **(GF & DF)**

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

*or*

**Slow-roasted pork belly**

with black rice salad, slaw, noodle crisp, crackling and black bean jus **(DF; GFA)**

*Wine pairing – Amisfield Dry Riesling, Central Otago*

*or*

**Pumpkin & spinach lasagne**

with mushroom & beetroot tartare and smoked chipotle sauce **(V, VG, GF & DF)**

*Wine pairing – Ant Moore Chardonnay, Marlborough*

CHRISTCHURCH  
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**DESSERT**

**Kiwifruit, citrus & honey**

Kiwifruit honey confit, kiwifruit lemon mousse, coconut citrus cake and honey dry meringue **(GF)**

*Wine pairing – Forrest Botrytised Riesling*

*or*

**Belgian chocolate raspberry**

Dark chocolate cake with raspberry pieces, vanilla mousse and white chocolate cacao nib glaze **(GF & CN)**

*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 December 2022 to February 2023 inclusive.*

# CHRISTCHURCH Tramway Restaurant

## BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
<b>SPARKLING WINE</b>			<b>BEER &amp; CIDER</b>	
Cloudy Bay Pelorus - Marlborough		\$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 - Waiheke Island	\$12.00	\$51.00	Cassels Dry Hopped Pilsner	\$11.00
Dog Point - Marlborough	\$17.00	\$72.00	Cassels Milk Stout	\$11.00
<b>CHARDONNAY</b>			Three Boys Session IPA (2.5%)	\$9.00
Ant Moore - Marlborough	\$12.00	\$51.00	Zeffer Apple Cider	\$11.00
Te Mata Estate - Hawke's Bay	\$14.00	\$60.00	<b>SPIRITS (including mixers)</b>	
<b>RIESLING</b>			Bourbon - Jim Beam	\$11.00
Amisfield Dry - Central Otago	\$15.00	\$65.00	Vodka - 42 Below (NZ)	\$11.00
Pegasus Bay - Waipara	\$16.00	\$75.00	Gin - Beefeater	\$11.00
<b>PINOT GRIS</b>			Gin - Scapegrace (NZ)	\$16.00
Greystone - Waipara *	\$15.00	\$69.00	Dark Rum - Stolen (NZ)	\$11.00
Akarua - Central Otago *	\$16.00	\$75.00	White Rum - Bacardi	\$10.00
<b>ROSÉ</b>			Brandy - Chatelle Napoleon	\$10.00
Rabbit Ranch - Central Otago *	\$14.00	\$61.00	Whisky - Ballantines	\$11.00
<b>PINOT NOIR</b>			Whisky - Laphroaig Islay Single Malt (10yr)	\$15.00
Muddy Water Deliverance - Waipara	\$15.00	\$65.00	<b>NON-ALCOHOLIC</b>	
Chard Farm River Run - Central Otago *	\$18.00	\$80.00	Apple Juice	\$5.00
Greystone - Waipara *		\$90.00	Orange Juice	\$5.00
<b>SYRAH</b>			Coca-Cola	\$5.00
Babich Black Label - Hawke's Bay	\$14.00	\$60.00	Coca-Cola No Sugar	\$5.00
<b>MERLOT CABERNETS</b>			Sprite	\$5.00
Te Mata Estate - Hawke's Bay	\$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

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