

CHRISTCHURCH
Tramway
Restaurant

Autumn Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

ENTRÉE

Canterbury beef carpaccio

with pickled onion, tomato chipotle sauce, shallot crisp and herb salad *(GF & DF)*

Wine pairing – Akarua Pinot Gris, Central Otago

or

House-cured Akaroa salmon

with goat cheese mousse, beetroot, wasabi nori mayonnaise and caviar *(GF; DFA)*

Wine pairing – Dog Point Sauvignon Blanc, Marlborough

or

Chargrilled stuffed pepper

stuffed with falafel, chickpea, cucumber, tomato and ranch dressing *(V, VG, GF & DF)*

Wine pairing – Amisfield Dry Riesling, Central Otago

MAIN COURSE

Canterbury lamb rump

with herbed potatoes, farro salad and mint yoghurt *(GFA & DFA)*

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

or

Tai Tapu venison sirloin

with vanilla butternut puree, seasonal greens, pickled shallots and blackberry gastrique *(GF & DF)*

Wine pairing – Muddy Water Deliverance Pinot Noir, Waipara

or

Oven-baked market fish

with pea risotto, papadum & almond salad and ginger coriander sauce *(GF, DF & CN)*

Wine pairing – Te Mata Chardonnay, Hawke's Bay

or

Tagliatelle pasta

with artichoke, spinach, pepper, sundried tomato pesto and parmesan *(V; DFA; VG & GF available on request 48 hours in advance)*

Wine pairing – Man O' War Sauvignon Blanc, Waiheke Island

CHRISTCHURCH
Tramway
Restaurant

DESSERT

Blueberry, coconut & ginger

Blueberry compote, ginger mousse and coconut cake **(GF)**

Wine pairing – Forrest Botrytised Riesling

or

Chocolate & coffee

Coffee mousse, chocolate cake and 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

7pm 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 March to May 2023 inclusive.

CHRISTCHURCH Tramway Restaurant

BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
SPARKLING WINE			BEER & CIDER	
Cloudy Bay Pelorus - Marlborough		\$89.00	Steinlager	\$9.00
Babydoll Pinot Gris Sparkling Blush *	\$12.00	\$56.00	Monteith's Original Ale	\$9.00
			Three Boys IPA	\$11.00
SAUVIGNON BLANC			Cassels Dry Hopped Pilsner	\$11.00
Man O' War – Waiheke Island	\$12.00	\$51.00	Cassels Milk Stout	\$11.00
Dog Point – Marlborough	\$17.00	\$72.00	Three Boys Session IPA (2.5%)	\$9.00
			Zeffer Apple Cider	\$11.00
CHARDONNAY			SPIRITS (including mixers)	
Ant Moore – Marlborough	\$12.00	\$51.00	Bourbon – Jim Beam	\$11.00
Te Mata Estate – Hawke's Bay	\$14.00	\$60.00	Vodka – 42 Below (NZ)	\$11.00
			Gin – Beefeater	\$11.00
RIESLING			Gin – Scapegrace (NZ)	\$16.00
Amisfield Dry – Central Otago	\$15.00	\$65.00	Dark Rum – Stolen (NZ)	\$11.00
Pegasus Bay – Waipara	\$16.00	\$75.00	White Rum – Bacardi	\$10.00
			Brandy – Chatelle Napoleon	\$10.00
PINOT GRIS			Whisky – Ballantines	\$11.00
Greystone – Waipara *	\$15.00	\$69.00	Whisky – Laphroaig Islay Single Malt (10yr)	\$15.00
Akarua – Central Otago *	\$16.00	\$75.00		
			NON-ALCOHOLIC	
ROSÉ			Apple Juice	\$5.00
Rabbit Ranch – Central Otago *	\$14.00	\$61.00	Orange Juice	\$5.00
			Coca-Cola	\$5.00
PINOT NOIR			Coca-Cola No Sugar	\$5.00
Muddy Water Deliverance – Waipara	\$15.00	\$65.00	Sprite	\$5.00
Chard Farm River Run – Central Otago *	\$18.00	\$80.00	L&P	\$5.00
Greystone – Waipara *		\$90.00	Ginger Beer	\$7.00
			Lemon, Lime and Bitters	\$7.00
SYRAH			Fever Tree Indian Tonic	\$6.00
Babich Black Label – Hawke's Bay	\$14.00	\$60.00	Antipodes Sparkling Water (500ml)	\$7.00
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			

Please note our standard wine pour is approx. 150ml

* Vegan friendly wine

Menu is subject to change. Valid from Valid from March to May 2023 inclusive.