

CHRISTCHURCH  
**Tramway**  
Restaurant

## Spring 5pm Dinner Menu

*Welcome drink on arrival*

### STARTER

Chef's appetizer selection of the day

### MAIN COURSE

#### Canterbury lamb rump

with herb portobello, seasonal greens, gremolata and jus **(GF & DF)**

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

*or*

#### Dukkah-spiced pumpkin

with courgette, aubergine, feta, crispy chickpeas and honey balsamic dressing **(VG, DF, GF, CN)**

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

*or*

#### Confit Akaroa salmon

with braised fennel, baby peas, salsa verde and baconnaise **(GF; DFA)**

*Wine pairing – Ant Moore Chardonnay, Marlborough*

### DESSERT

#### Caramel & orange

Orange mousse, orange Cointreau caramel cream, caramel almond cake and white chocolate glaze

**(GF & CN)**

*Wine pairing – Forrest Botrytised Riesling*

*or*

#### Black Forest

Cherry meringue mousse, sour cherry compote, chocolate cake, dark chocolate glaze and vanilla

Chantilly **(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***

*5pm dinner service lasts approximately 1.5 hours*

GF – Gluten Free | DF – Dairy Free | VG – Vegan | A – Available Upon Request | CN – Contains Nuts

*Menu is subject to change. Valid from September to November 2023 inclusive.*

CHRISTCHURCH  
**Tramway**  
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Spring 7pm/7:30pm Dinner Menu

*Welcome drink on arrival*

**STARTER**

Chef's appetizer selection of the day

**ENTRÉE**

**Chilled green soup**

with feta, toasted almonds and sourdough *(VG, DF, CN; GFA)*

*Wine pairing – Dog Point Sauvignon Blanc, Marlborough*

*or*

**Lemon basil chicken**

with couscous salad and toasted pine nuts *(DF, CN)*

*Wine pairing – Akarua Pinot Gris, Central Otago*

*or*

**New Zealand green-lipped mussels**

with charred leek, avocado puree and beurre blanc sauce *(GF)*

*Wine pairing – Loveblock Dry Riesling, Marlborough*

**MAIN COURSE**

**Canterbury lamb rump**

with herb portobello, seasonal greens, gremolata and jus *(GF & DF)*

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

*or*

**Canterbury pork loin**

with smoked tomato puree, seasonal greens, red onion jam and jus *(GF & DF)*

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

*or*

**Dukkah-spiced pumpkin**

with courgette, aubergine, feta, crispy chickpeas and honey balsamic dressing *(VG, DF, GF, CN)*

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

*or*

**Confit Akaroa salmon**

with braised fennel, baby peas, salsa verde and baconnaise *(GF; DFA)*

*Wine pairing – Ant Moore Chardonnay, Marlborough*

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**DESSERT**

**Caramel & orange**

Orange mousse, orange Cointreau caramel cream, caramel almond cake and white chocolate glaze  
**(GF & CN)**

*Wine pairing – Forrest Botrytised Riesling*

*or*

**Black Forest**

Cherry meringue mousse, sour cherry compote, chocolate cake, dark chocolate glaze and  
vanilla Chantilly **(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***

*7pm/7:30pm dinner service lasts approximately 2-2.5 hours*

**Wine pairing package available for \$40 per person**

GF – Gluten Free | DF – Dairy Free | VG – Vegan |  
A – Available Upon Request | CN – Contains Nuts

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# CHRISTCHURCH Tramway Restaurant

## BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
<b>SPARKLING WINE</b>			<b>BEER &amp; CIDER</b>	
Cloudy Bay Pelorus - Marlborough		\$95.00	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	\$12.00
Man O' War - Waiheke Island *	\$13.00	\$59.00	Cassels Dry Hopped Pilsner	\$11.00
Dog Point - Marlborough *	\$17.00	\$76.00	Cassels Milk Stout	\$11.00
<b>CHARDONNAY</b>			Three Boys Session IPA (2.5%)	\$9.00
Ant Moore - Marlborough	\$13.00	\$59.00	Zeffer Apple Cider	\$12.00
Te Mata Estate - Hawke's Bay	\$16.00	\$71.00	<b>SPIRITS (including mixers)</b>	
<b>RIESLING</b>			Bourbon - Jim Beam	\$12.00
Loveblock Dry - Marlborough *	\$15.00	\$65.00	Vodka - 42 Below (NZ)	\$12.00
Pegasus Bay - Waipara	\$17.00	\$75.00	Gin - Beefeater	\$13.00
<b>PINOT GRIS</b>			Gin - Scapegrace (NZ)	\$17.00
Greystone - Waipara *	\$17.00	\$75.00	Dark Rum - Stolen (NZ)	\$12.00
Akarua - Central Otago *	\$17.00	\$75.00	White Rum - Bacardi	\$12.00
<b>ROSÉ</b>			Brandy - Chatelle Napoleon	\$11.00
Trinity Hill - Hawke's Bay	\$14.00	\$62.00	Whisky - Ballantines	\$12.00
<b>PINOT NOIR</b>			Whisky - Laphroaig Islay Single Malt (10yr)	\$15.00
Muddy Water Deliverance - Waipara	\$16.00	\$70.00	<b>NON-ALCOHOLIC</b>	
Gibbston Valley GV - Central Otago *	\$20.00	\$89.00	Apple Juice	\$5.00
Greystone - Waipara *		\$99.00	Orange Juice	\$5.00
<b>SYRAH</b>			Coca-Cola	\$5.00
Te Mata Estate - Hawke's Bay	\$16.00	\$71.00	Coca-Cola Zero Sugar	\$5.00
<b>MERLOT CABERNET</b>			Sprite	\$5.00
Te Mata Estate - Hawke's Bay	\$14.00	\$62.00	Ginger Beer	\$7.00
<b>AFTER DINNER</b>			Lemon, Lime and Bitters	\$7.00
Forrest Botrytised Riesling (60ml)	\$12.00		Fever Tree Indian Tonic	\$7.00
Torlesse Reserve Tawny Port (60ml)	\$10.00		Antipodes Sparkling Water (500ml)	\$7.00
Lustau Pedro Ximenez Sherry (60ml)	\$14.00			
Baileys Irish Cream (30ml)	\$10.00			

Please note our standard wine pour is approx. 150ml

\* Vegan friendly wine

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