

CHRISTCHURCH
Tramway
Restaurant

Summer 5pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

MAIN COURSE

Canterbury lamb rump

with Paris mash, zucchini, pea puree and pan sauce **(GF & DF)**

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

or

Baked Akaroa salmon

with barley salad, asparagus, artichoke puree and burnt butter **(GFA & DFA)**

Wine pairing – Ant Moore Chardonnay, Marlborough

or

Teriyaki tofu

with charred broccolini, pickled radish, spiced coconut sauce and curry puffed rice **(VG, DF & GF)**

Wine pairing – Loveblock Dry Riesling, Marlborough

DESSERT

Summer berry

Yoghurt mousse, mixed berry compote, coconut orange cake and dried lemon meringue **(GF)**

Wine pairing – Forrest Botrytised Riesling

or

Tiramisu au chocolat

Mascarpone mousse, lady finger cake, espresso syrup, white chocolate glaze, Belgian cocoa powder topping and chocolate coffee ganache **(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 December 2023 to February 2024 inclusive.

CHRISTCHURCH
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Summer 7:30pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

ENTRÉE

Akaroa salmon tataki

with black olive crumb, pickled fennel, carrot, whipped sour cream and pomegranate buttermilk dressing **(GF; DFA)**

Wine pairing – Greystone Pinot Gris, Waipara

or

Baby gem lettuce wedge

with saffron mayonnaise, miso caramel popcorn, comté and leek ash **(V & GF; VGA & DFA)**

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

or

Prosciutto crudo

with lightly pickled zucchini, orange whipped ricotta, grilled apricot and toasted Turkish bread **(GFA & DFA)**

Wine pairing – Trinity Hill Rosé, Hawke's Bay

MAIN COURSE

Canterbury lamb rump

with Paris mash, zucchini, pea puree and pan sauce **(GF & DF)**

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

or

Baked Akaroa salmon

with barley salad, asparagus, artichoke puree and burnt butter **(GFA & DFA)**

Wine pairing – Ant Moore Chardonnay, Marlborough

or

Teriyaki tofu

with charred broccolini, pickled radish, spiced coconut sauce and curry puffed rice **(VG, DF & GF)**

Wine pairing – Loveblock Dry Riesling, Marlborough

or

Canterbury beef cheek

with potato gratin, asparagus, horseradish and blueberry **(GF; DFA)**

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

CHRISTCHURCH
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DESSERT

Summer berry

Yoghurt mousse, mixed berry compote, coconut orange cake and dried lemon meringue **(GF)**

Wine pairing – Forrest Botrytised Riesling

or

Tiramisu au chocolat

Mascarpone mousse, lady finger cake, espresso syrup, white chocolate glaze, Belgian cocoa powder topping and chocolate coffee ganache **(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

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

Wine pairing package available for \$40 per person

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

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BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
SPARKLING WINE				
Cloudy Bay Pelorus - Marlborough		\$95.00		
Babydoll Pinot Gris Sparkling Blush *	\$12.00	\$56.00		
SAUVIGNON BLANC				
Man O' War - Waiheke Island *	\$13.00	\$59.00		
Dog Point - Marlborough *	\$17.00	\$76.00		
CHARDONNAY				
Ant Moore - Marlborough	\$13.00	\$59.00		
Te Mata Estate - Hawke's Bay	\$16.00	\$71.00		
RIESLING				
Loveblock Dry - Marlborough *	\$15.00	\$65.00		
Pegasus Bay - Waipara	\$17.00	\$75.00		
PINOT GRIS				
Greystone - Waipara *	\$17.00	\$75.00		
Akarua - Central Otago *	\$17.00	\$75.00		
ROSÉ				
Trinity Hill - Hawke's Bay	\$14.00	\$62.00		
PINOT NOIR				
Muddy Water Deliverance - Waipara	\$16.00	\$70.00		
Gibbston Valley GV - Central Otago *	\$20.00	\$89.00		
Greystone - Waipara *		\$99.00		
SYRAH				
Te Mata Estate - Hawke's Bay	\$16.00	\$71.00		
MERLOT CABERNET				
Te Mata Estate - Hawke's Bay	\$14.00	\$62.00		
AFTER DINNER				
Forrest Botrytised Riesling (60ml)	\$12.00			
Torlesse Reserve Tawny Port (60ml)	\$10.00			
Lustau Pedro Ximenez Sherry (60ml)	\$14.00			
Baileys Irish Cream (30ml)	\$10.00			
BEER & CIDER				
Steinlager			\$9.00	
Monteith's Original Ale			\$9.00	
Three Boys IPA			\$12.00	
Cassels Dry Hopped Pilsner			\$11.00	
Cassels Milk Stout			\$11.00	
Three Boys Session IPA (2.5%)			\$9.00	
Zeffer Apple Cider			\$12.00	
SPIRITS (including mixers)				
Bourbon - Jim Beam			\$12.00	
Vodka - 42 Below (NZ)			\$12.00	
Gin - Beefeater			\$13.00	
Gin - Scapegrace (NZ)			\$17.00	
Dark Rum - Stolen (NZ)			\$12.00	
White Rum - Bacardi			\$12.00	
Brandy - Chatelle Napoleon			\$11.00	
Whisky - Ballantines			\$12.00	
Whisky - Laphroaig Islay Single Malt (10yr)			\$15.00	
NON-ALCOHOLIC				
Apple Juice			\$5.00	
Orange Juice			\$5.00	
Coca-Cola			\$5.00	
Coca-Cola Zero Sugar			\$5.00	
Sprite			\$5.00	
Ginger Beer			\$7.00	
Lemon, Lime and Bitters			\$7.00	
Fever Tree Indian Tonic			\$7.00	
Antipodes Sparkling Water (500ml)			\$7.00	

Please note our standard wine pour is approx. 150ml

* Vegan friendly wine

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