

CHRISTCHURCH
Tramway
Restaurant

Autumn 5pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

MAIN COURSE

12-hour Canterbury Lumina lamb presse

with pumpkin, pickles, sweet corn, lemon yoghurt and jus **(GF & NF; DFA)**

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

or

Baked Akaroa salmon

with pickle mash, bacon & pea salad and saffron porcini sauce **(GF & NF)**

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

or

Moroccan tofu

with charred carrot, coconut yoghurt, burnt orange habanero sauce, date puree, cashew dukkha and rice crisp **(VG & GF; NFA)**

Wine pairing – Loveblock Dry Riesling, Marlborough

DESSERT

Apricot & honey

Apricot compote, honey bavarois mousse, cinnamon cake and white chocolate glaze **(NF)**

Wine pairing – Forrest Botrytised Riesling

or

Chocolate caramel

Caramel chocolate mousse, chocolate cake, vanilla caramel sauce and crunchy hazelnut 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 & NFA)**

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 | V – Vegetarian | VG – Vegan | NF – Nut Free | A – Available On Request

Menu is subject to change. Valid from March to May 2024 inclusive.

CHRISTCHURCH
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Autumn 7:30pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

ENTRÉE

Canter Valley duck

with poached autumn fruit, beetroot, goat cheese, butter soil and frisée *(GF & NF; DFA)*

Wine pairing – Muddy Water Deliverance Pinot Noir, Waipara

or

Smoked mussel éclair

with avocado, chilli sauce, pickled beet, marmite butter and fried yeast *(NF)*

Wine pairing – Greystone Pinot Gris, Waipara

or

Beetroot & citrus salad

with sheep milk yoghurt, macadamia, rosé reduction, basil oil and root crisp *(V & GF; VGA & NFA)*

Wine pairing – Trinity Hill Rosé, Hawke's Bay

MAIN COURSE

12-hour Canterbury Lumina lamb presse

with pumpkin, pickles, sweet corn, lemon yoghurt and jus *(GF & NF; DFA)*

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

or

Baked Akaroa salmon

with pickle mash, bacon & pea salad and saffron porcini sauce *(GF & NF)*

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

or

Canterbury venison loin

with potato gratin, charred seasonal greens, grilled peach, root puree and jus *(GF & NF; DFA)*

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

or

Moroccan tofu

with charred carrot, coconut yoghurt, burnt orange habanero sauce, date puree, cashew dukkha and rice crisp *(VG & GF; NFA)*

Wine pairing – Loveblock Dry Riesling, Marlborough

CHRISTCHURCH
Tramway
Restaurant

DESSERT

Apricot & honey

Apricot compote, honey bavarois mousse, cinnamon cake and white chocolate glaze **(GF & NF)**

Wine pairing – Forrest Botrytised Riesling

or

Chocolate caramel

Caramel chocolate mousse, chocolate cake, vanilla caramel sauce and crunchy hazelnut 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 & NFA)**

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 | NF – Nut Free | A – Available On Request

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