

CHRISTCHURCH Tramway Restaurant

Winter 5pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's seasonal canape

roasted beetroot, goat cheese mousse, chermoula, sourdough toast **(V & NF)**
Gluten free/vegan option available on request at least 24 hours in advance

MAIN COURSE

Pressed Lumina lamb

with pickled grape mash, seasonal greens, mint jelly, jus **(GF & NF; DFA)**
Wine pairing – Te Mata Estate Merlot Cabernets, Hawke's Bay

or

Oven-baked market fish

with oriental couscous, sundried tomato, seasonal greens, bouillabaisse sauce, linseed **(NF; GFA)**
Wine pairing – Te Mata Estate Chardonnay, Hawke's Bay

or

Aubergine & red pepper cannelloni

with celery leaf & kale ragout, mozzarella, toasted pine nut **(VG; NFA)**
Gluten free option available on request at least 72 hours in advance
Wine pairing – Te Mata Estate Syrah, Hawke's Bay

DESSERT

Blackberry cheesecake

cheesecake mousse, blackberry pieces, crisp shortcrust, coconut white chocolate glaze, blackberry compote **(NF)**
Wine pairing – Forrest Botrytised Riesling, Marlborough

or

Cocoa noir

chocolate cake, chocolate mousse, milk chocolate star anise-infused ganache, cacao nib crunch, chocolate almond crumble **(GF; NFA)**
Wine pairing – Lustau Pedro Ximenez Sherry

or

New Zealand cheese plate

trio of local cheeses with fig compote, honeycomb, candied pecans, crackers **(GFA & NFA)**
Wine pairing – Torlesse Reserve Tawny, Waipara

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 June - August 2025 inclusive.

CHRISTCHURCH Tramway Restaurant

Winter 7:30pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's seasonal canape

roasted beetroot, goat cheese mousse, chermoula, toasted sourdough **(V & NF)**

Gluten free/vegan option available on request at least 24 hours in advance

ENTRÉE

Green-lipped mussel & chorizo chowder

with crispy bacon & onion, garlic crouton **(NF; GFA)**

Wine pairing – Nor'wester Sauvignon Blanc, Waipara

or

Seared Canterbury beef carpaccio

with black pepper crust, roquette, caperberries, parmesan, truffle aioli **(GF & NF; DFA)**

Wine pairing – Deliverance Pinot Noir, Waipara

or

White bean & date salad

with butter bean hummus, pomegranate, beetroot salt, chilli olive oil, wonton crackling **(VG &**

NF; GFA)

Wine pairing – Loveblock Dry Riesling, Marlborough

MAIN COURSE

Confit Canter Valley duck leg

with creamy parsnip puree, caramelised seasonal vegetables, roquette, orange reduction **(GF,**

DF & NF)

Wine pairing – Putangi Pinot Noir, Central Otago

or

Pressed Lumina lamb

with pickled grape mash, seasonal greens, mint jelly, jus **(GF & NF; DFA)**

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

or

Oven-baked market fish

with oriental couscous, sundried tomato, seasonal greens, bouillabaisse sauce, linseed **(NF;**

GFA)

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

or

Aubergine & red pepper cannelloni

with celery leaf & kale ragout, mozzarella, toasted pine nut **(VG; NFA)**

Gluten free option available on request at least 72 hours in advance

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

CHRISTCHURCH
Tramway
Restaurant

DESSERT

Blackberry cheesecake

cheesecake mousse, blackberry pieces, crisp shortcrust, coconut white chocolate glaze, blackberry compote **(NF)**

Wine pairing – Forrest Botrytised Riesling, Marlborough

or

Cocoa noir

chocolate cake, chocolate mousse, milk chocolate star anise-infused ganache, cacao nib crunch, chocolate almond crumble **(GF; NFA)**

Wine pairing – Lustau Pedro Ximenez Sherry

or

New Zealand cheese plate

trio of local cheeses with fig compote, honeycomb, candied pecans, crackers **(GFA & NFA)**

Wine pairing – Torlesse Reserve Tawny, Waipara

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

CHRISTCHURCH Tramway Restaurant

BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
SPARKLING WINE			BEER & CIDER	
Cloudy Bay Pelorus - Marlborough		\$99	Steinlager	\$10
Babydoll Sparkling Rosé *	\$13	\$59	Monteith's Original Ale	\$10
SAUVIGNON BLANC			Three Boys IPA	\$14
Nor'Wester – Waipara *	\$16	\$69	Two Thumb Pilsner	\$13
Dog Point – Marlborough *	\$18	\$79	Cassels Milk Stout	\$12
CHARDONNAY			Three Boys Session IPA (2.5%)	\$11
Ant Moore – Marlborough	\$13	\$59	Steinlager Alcohol Free (0%)	\$10
Te Mata Estate – Hawke's Bay	\$16	\$75	Two Thumb Apple Cider	\$12
RIESLING			SPIRITS (including mixers)	
The Doctors' (9%) - Marlborough *	\$14	\$65	Bourbon – Jim Beam	\$12
Loveblock Dry – Marlborough *	\$16	\$75	Vodka – 42 Below (NZ)	\$12
PINOT GRIS			Gin – Beefeater	\$14
Akarua – Central Otago *	\$17	\$75	Gin – Scapegrace (NZ)	\$18
Greystone – Waipara *	\$18	\$79	Dark Rum – Stolen (NZ)	\$12
ROSÉ			White Rum – Bacardi	\$12
Trinity Hill – Hawke's Bay	\$14	\$65	Brandy – Chatelle Napoleon	\$12
PINOT NOIR			Whisky – Ballantines	\$12
Muddy Water Deliverance – Waipara	\$16	\$75	Whisky – Laphroaig Islay Single Malt (10yr)	\$15
Putangi – Central Otago *	\$18	\$79	NON-ALCOHOLIC	
Greystone – Waipara *		\$99	Apple Juice	\$6
SYRAH			Orange Juice	\$6
Te Mata Estate – Hawke's Bay	\$16	\$75	Coca-Cola	\$5
MERLOT CABERNETS			Coca-Cola Zero Sugar	\$5
Te Mata Estate – Hawke's Bay	\$16	\$75	Sprite	\$5
AFTER DINNER			Ginger Beer	\$7
Forrest Botrytised Riesling (60ml)	\$12		Lemon, Lime and Bitters	\$7
Torlesse Reserve Tawny (60ml)	\$10		Fever Tree Indian Tonic	\$7
Lustau Pedro Ximenez Sherry (60ml)	\$15		Antipodes Sparkling Water (500ml)	\$7
Baileys Irish Cream (30ml)	\$10			
Cognac (30ml)	\$10			

Please note our standard wine pour is approx. 150ml

* Vegan friendly wine

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