

CHRISTCHURCH Tramway Restaurant

Summer 5pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's seasonal canape

rustic toast, with avocado mousse, peach & mango salsa, balsamic drizzle (VG, NF, GFA, DFA)

MAIN COURSE

Lumina Lamb Rump served Medium Rare

with smashed baked potato, date chermoula, seasonal greens, parsnip crisps & jus (GF, DF, NF)

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

or

Baked Akaroa Salmon

with quinoa tabbouleh, herb salad, turmeric & coconut cream sauce, & dill tips (DF, NF, GFA)

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

or

Tagliatelle Pasta

with basil pesto, heirloom cherry tomatoes, asparagus & artichoke, pickled onion, parmesan (VG, NF, DFA,

GFA – available 48 hours in advance)

Wine pairing – Ant Moore Chardonnay – Marlborough

DESSERT

Summer Berry

hibiscus mousse, mixed berry compote, berry powder, rose' champagne gel (GF, NF)

Wine pairing – Forrest Botrytised Riesling, Marlborough

or

Exotic Pavlova

pavlova filled with exotic pineapple compote, white chocolate ganache, kiwifruit sauce, berry powder (GF, NF)

Wine pairing – Forrest Botrytised Riesling, Marlborough

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

Please ask our staff for a full list of allergens present in our menu options. While our staff have processes in place to limit cross-contamination, please note that this may occur due to the presence of allergens in our kitchens

Menu is subject to change. Valid from December 2025- February 2026 inclusive.

CHRISTCHURCH **Tramway** Restaurant

Summer 7:30pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's seasonal canape

rustic toast, avocado mousse, peach & mango salsa, balsamic drizzle (VG, NF, GFA, DFA)

ENTRÉE

Coffee Crusted Tai Tapu Venison Rump

with blackberry gel, smoked velvet mayonnaise, apricot verjuice (DF, GF, NF)

Wine pairing – Deliverance Pinot Noir, Waipara

or

Grilled Prawns

with tropical pineapple salsa, wasabi mayonnaise, oelek chilli butter oil (GF, NF, DFA)

Wine pairing – Loveblock Dry Riesling, Marlborough

or

Saffron Poached Pear

with strawberry & mesclun salad, avocado mousse, wonton cracker, blue cheese, candied pistachios (VGA, GFA, DFA, NFA)

Wine pairing – Greystone Pinot Gris, Waipara

MAIN COURSE

Canterbury Angus Beef Cheek

with kumara puree, baby corn & asparagus medley, crispy leek, jus (GF, NF, DFA)

Wine pairing – Putangi Pinot Noir, Central Otago

Lumina Lamb Rump served Medium Rare

with smashed baked potato, date chermoula, seasonal greens, parsnip crisps & jus (GF, DF, NF)

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

or

Baked Akaroa Salmon

with quinoa tabbouleh, herb salad, turmeric & coconut cream sauce, & dill tips (DF, NF, GFA)

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

or

Tagliatelle Pasta

with basil pesto, heirloom cherry tomatoes, asparagus & artichoke, pickled onion, parmesan (VG, NF, DFA, GFA – available 48 hours in advance)

Wine pairing – Ant Moore Chardonnay – Marlborough

CHRISTCHURCH Tramway Restaurant

DESSERT

Summer Berry

hibiscus mousse, mixed berry compote, berry powder, rose' champagne gel (GF, NF)

Wine pairing – Forrest Botrytised Riesling, Marlborough

or

Exotic Pavlova

pavlova filled with exotic pineapple compote, white chocolate ganache, kiwifruit sauce, berry powder (GF, NF)

Wine pairing – Forrest Botrytised Riesling, Marlborough

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

GF – Gluten Free | DF – Dairy Free | V – Vegetarian | VG – Vegan | NF – Nut Free | A – Available on Request

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CHRISTCHURCH Tramway Restaurant

BEVERAGE LIST

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

Please note our standard wine pour is approx. 150ml

* Vegan friendly wine

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