

CHRISTCHURCH  
**Tramway**  
Restaurant

## Autumn 5pm Dinner Menu

*Welcome drink on arrival*

### STARTER

**Chef's seasonal canape**

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

### MAIN COURSE

**Seared Tai Tapu venison rump**

with roasted kumara puree, grilled seasonal vegetables, edamame, blackberry gastrique, jus **(GF & NF; DFA)**

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

*or*

**Oven baked Akaroa salmon**

with barley & sweet pepper salad, roasted parsnip puree, saffron beurre blanc **(NF; GFA)**

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

*or*

**Courgette & pumpkin cannelloni**

with tomato concassé, mozzarella, radish, crispy kale, toasted pumpkin seeds **(VG & NF)**

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

*Wine pairing – Putangi Pinot Noir, Central Otago*

### DESSERT

**Matcha cheesecake**

matcha cheesecake mousse, white chocolate glaze, shortcrust **(NF)**

*Wine pairing – Forrest Botrytised Riesling, Marlborough*

*or*

**Spiced horopito pear**

vanilla spiced mousse, poached pear pieces, caramel, ground almond & horopito crumble **(GF; NFA)**

*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

*Menu is subject to change. Valid from March - May 2026 inclusive.*

CHRISTCHURCH  
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**Autumn 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)**

**ENTRÉE**

**Cocoa-seared Canterbury lamb loin**

with kasundi, roquette & coriander salad, burnt mandarin, mandarin oil **(GF, DF & NF)**

*Wine pairing – Deliverance Pinot Noir, Waipara*

*or*

**Grilled New Zealand octopus**

with fennel & parsley fronds, tomato escabeche, chilli butter dressing, crispy capers **(GF & NF; DFA)**

*Wine pairing – Nor'Wester Sauvignon Blanc, Waipara*

*or*

**Kisir salad**

with lettuce, rice paper crackling, pomegranate, herb oil, puffed amaranth **(VG & NF)**

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

*Wine pairing – Dog Point Sauvignon Blanc, Marlborough*

**MAIN COURSE**

**Seared Tai Tapu venison rump**

with roasted kumara puree, grilled seasonal vegetables, edamame, blackberry gastrique, jus **(GF & NF; DFA)**

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

*or*

**Oven baked Akaroa salmon**

with barley & sweet pepper salad, roasted parsnip puree, saffron beurre blanc **(NF; GFA)**

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

*or*

**Slow-cooked beef brisket**

with roasted garlic pomme puree, roasted kumara medley, seasonal greens, beef fat chimichurri, jus **(GF & NF; DFA)**

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

*or*

**Courgette & pumpkin cannelloni**

with tomato concassé, mozzarella, radish, crispy kale, toasted pumpkin seeds **(VG & NF)**

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

*Wine pairing – Putangi Pinot Noir, Central Otago*

CHRISTCHURCH  
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**DESSERT**

**Matcha cheesecake**

matcha cheesecake mousse, white chocolate glaze, shortcrust **(NF)**

*Wine pairing – Forrest Botrytised Riesling, Marlborough*

*or*

**Spiced horopito pear**

vanilla spiced mousse, poached pear pieces, caramel, ground almond & horopito crumble **(GF; NFA)**

*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

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 March – May 2026 inclusive.*

# CHRISTCHURCH Tramway Restaurant

## BEVERAGE LIST

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