

CHRISTCHURCH
Tramway
Restaurant

Winter 7:30pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's seasonal canape

toasted rye, sun-dried tomato mousse, pickled cucumber, za'atar (**V; GFA, VGA & NFA**)

ENTRÉE

Za'atar & sumac seared Canterbury beef striploin

with dill-infused cream, fresh herb salad, red cabbage agrodolce, crispy onion, spiced seeds (**GF; DFA**)

Wine pairing – Nor'Wester Pinot Noir, Waipara

or

Marinara seafood & tiger prawn bisque

with fried leek & nori, smoked paprika drizzle, toasted brioche (**NF; GFA & DFA**)

Wine pairing – Nor'Wester Sauvignon Blanc, Waipara

or

Trio of beetroot carpaccio

with beet aioli, goat cheese, pea feathers, toasted walnut, sherry vinegar gel, red wine reduction (**V & GF; VGA & NFA**)

Wine pairing – Ant Moore Chardonnay, Marlborough

MAIN COURSE

Canterbury lamb rump served medium rare

with Dijon Paris mash, seasonal greens, pea & spinach puree, crispy golden nest, jus (**GF & NF; DFA**)

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

or

Confit Canter Valley duck leg

with miso-glazed root vegetables, seasonal greens, silky carrot & ginger puree, poached prunes, juniper red wine jus (**GF & NF; DFA**)

Wine pairing – Putangi Pinot Noir, Central Otago

or

Oven-baked market fish

with bulghur wheat salad, seasonal greens, spiced harissa beurre blanc, green herb crumb, micro herbs (**NF; GFA & DFA**)

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

or

Horopito pumpkin gnocchi

with lemon coconut yoghurt, wilted kale, sun-dried tomato, seed crumb, chilli oil (**VG & NF**)

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

Wine pairing – Spy Valley Rosé, Marlborough

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DESSERT

Limoncello blueberry mousse

Lemon mousse, white chocolate glaze, blueberry compote, limoncello gel, lavender dried meringue **(GF & NF)**

Wine pairing – Forrest Botrytised Riesling, Marlborough

or

Coffee, chocolate & caramel tart

Coffee almond cake, 54% dark Belgian chocolate whipped ganache, caramel **(GF)**

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 (3 glasses of wine)

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 June - August 2026 inclusive.

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BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
SPARKLING WINE			BEER & CIDER	
Cloudy Bay Pelorus – Marlborough	\$19	\$89	Steinlager	\$10
Babydoll Sparkling Rosé * – Marlborough	\$13	\$59	Monteith's Original Ale	\$10
SAUVIGNON BLANC			Three Boys IPA	\$14
Nor'Wester – Waipara *	\$16	\$75	Cassels Hazy	\$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	Seasonal Beer – ask our staff for details	\$14
RIESLING			Two Thumb Apple Cider	\$12
The Doctors' (9%) - Marlborough *	\$14	\$65	SPIRITS (including mixers)	
Loveblock Dry – Marlborough *	\$16	\$75	Bourbon – Jim Beam	\$12
PINOT GRIS			Vodka – 42 Below (NZ)	\$12
Akarua – Central Otago *	\$17	\$75	Gin – Scapegrace (NZ)	\$18
Greystone – Waipara *	\$18	\$79	Dark Rum – Stolen (NZ)	\$12
ROSÉ			White Rum – Bacardi	\$12
Spy Valley – Marlborough *	\$15	\$69	Brandy – Chatelle Napoleon	\$12
PINOT NOIR			Whisky – Ballantines	\$12
Nor'Wester – Waipara *	\$16	\$75	Whisky – Scapegrace Single Malt Vanguard (NZ)	\$15
Putangi – Central Otago	\$18	\$79	COCKTAILS	
SYRAH			Batched Espresso Martini	\$16
Te Mata Estate – Hawke's Bay	\$16	\$75	Batched Strawberry & Rhubarb Gin Sour	\$16
MERLOT CABERNETS			Hand-mixed Tramway Orchard	\$16
Te Mata Estate – Hawke's Bay	\$16	\$75	<i>(dark rum or whisky)</i>	
MALBEC MERLOT			NON-ALCOHOLIC	
TW Makauri – Gisborne*	\$18	\$79	Apple Juice	\$6
AFTER DINNER			Orange Juice	\$6
Forrest Botrytised Riesling (60ml)	\$12		Coca-Cola	\$5
Torlesse Reserve Tawny (60ml)	\$10		Coca-Cola Zero Sugar	\$5
Baileys Irish Cream (30ml)	\$10		Sprite	\$5
Cognac (30ml)	\$10		Soda Water	\$5
			Ginger Ale	\$5
			Ginger Beer	\$7
			Lemon, Lime and Bitters	\$7
			Fever Tree Indian Tonic	\$7
			Antipodes Sparkling Water (500ml)	\$7

Please note our standard wine pour is approx. 150ml

* Vegan friendly wine

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