

CHRISTCHURCH
Tramway
Restaurant

Winter 5pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

MAIN COURSE

Canterbury Lumina lamb rump

with Dijon mash, seasonal greens, chimichurri, parsnip crisps and jus **(GF, DF & NF)**

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

or

Baked Akaroa salmon

with saffron pesto couscous, roast onion and herbed butter sauce **(NF; GFA & DFA)**

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

or

Tandoori carrot

with aubergine hummus, edamame, pine nut dukkha, mint and chilli oil **(VG & GF; NFA)**

Wine pairing – Trinity Hill Rosé, Hawke's Bay

DESSERT

Winter spice

vanilla lime mousse, spiced joconde almond cake, lime & ginger caramel sauce and crunchy almonds **(GF)**

Wine pairing – Forrest Botrytised Riesling

or

Chocolate banana

chocolate banana brownie cake, dark chocolate mousse, milk chocolate glaze and cocoa nibs **(GF & NF)**

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

Menu is subject to change. Valid from June to August 2024 inclusive.

CHRISTCHURCH
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Winter 7:30pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

ENTRÉE

Mud crab & prawn bisque

with seaweed dust and homemade brioche *(GFA & NF)*

Wine pairing – Ant Moore Chardonnay, Marlborough

or

House cured venison

with date mole rojo, crème fraiche, edamame, 72% chocolate crumb and onion escabeche

(GF & NF, DFA)

Wine pairing – Muddy Water Deliverance Pinot Noir, Waipara

or

Burrata salad

with spiced tomato sauce, corn pico de gallo, pickled cucumber and basil sago crisps *(V, GF &*

NF; VGA)

Wine pairing – Akarua Pinot Gris, Central Otago

MAIN COURSE

Canterbury Lumina lamb rump

with Dijon mash, seasonal greens, chimichurri, parsnip crisps and jus *(GF, DF & NF)*

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

or

Baked Akaroa salmon

with saffron pesto couscous, roast onion and herbed butter sauce *(NF; GFA & DFA)*

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

or

Slow roasted pork belly

with carrot, winter greens, tamarind sauce, crispy buckwheat and jus *(GF, DF & NF)*

Wine pairing – Putangi Pinot Noir, Central Otago

or

Tandoori carrot

with aubergine hummus, edamame, pine nut dukkha, mint and chilli oil *(VG & GF; NFA)*

Wine pairing – Trinity Hill Rosé, Hawke's Bay

CHRISTCHURCH
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DESSERT

Winter spice

vanilla lime mousse, spiced joconde almond cake, lime & ginger caramel sauce and crunchy almonds **(GF)**

Wine pairing – Forrest Botrytised Riesling

or

Chocolate banana

chocolate banana brownie cake, dark chocolate mousse, milk chocolate glaze and cocoa nibs **(GF & NF)**

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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BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
SPARKLING WINE			BEER & CIDER	
Cloudy Bay Pelorus - Marlborough		\$95	Steinlager	\$9
Babydoll Pinot Gris Sparkling Blush *	\$12	\$56	Monteith's Original Ale	\$9
SAUVIGNON BLANC			Three Boys IPA	\$13
Man O' War - Waiheke Island *	\$13	\$59	Two Thumb Pilsner	\$12
Dog Point - Marlborough *	\$18	\$79	Cassels Milk Stout	\$12
CHARDONNAY			Three Boys Session IPA (2.5%)	\$10
Ant Moore - Marlborough	\$13	\$59	Two Thumb Apple Cider	\$12
Te Mata Estate - Hawke's Bay	\$16	\$75	SPIRITS (including mixers)	
RIESLING			Bourbon - Jim Beam	\$12
The Doctors' (9%) - Marlborough *	\$14	\$65	Vodka - 42 Below (NZ)	\$12
Loveblock Dry - Marlborough *	\$16	\$75	Gin - Beefeater	\$13
PINOT GRIS			Gin - Scapegrace (NZ)	\$17
Akarua - Central Otago *	\$17	\$75	Dark Rum - Stolen (NZ)	\$12
Greystone - Waipara *	\$18	\$79	White Rum - Bacardi	\$12
ROSÉ			Brandy - Chatelle Napoleon	\$11
Trinity Hill - Hawke's Bay	\$14	\$65	Whisky - Ballantines	\$12
PINOT NOIR			Whisky - Laphroaig Islay Single Malt (10yr)	\$15
Muddy Water Deliverance - Waipara	\$16	\$75	NON-ALCOHOLIC	
Putangi - Central Otago *	\$18	\$79	Apple Juice	\$5
Greystone - Waipara *	\$24	\$99	Orange Juice	\$5
SYRAH			Coca-Cola	\$5
Te Mata Estate - Hawke's Bay	\$16	\$75	Coca-Cola Zero Sugar	\$5
MERLOT CABERNETS			Sprite	\$5
Te Mata Estate - Hawke's Bay	\$14	\$65	Ginger Beer	\$7
AFTER DINNER			Lemon, Lime and Bitters	\$7
Forrest Botrytised Riesling (60ml)	\$12		Fever Tree Indian Tonic	\$7
Torlesse Reserve Tawny Port (60ml)	\$10		Antipodes Sparkling Water (500ml)	\$7
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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