

CHRISTCHURCH
Tramway
Restaurant

Spring 5pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

MAIN COURSE

Grilled Tai Tapu venison

with potatoes au gratin, carrot puree, broccolini, blueberry, cocoa soil, jus **(GF & NF; DFA)**

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

or

Provençal crusted market fish

with potato cake, tropical salad, spring greens, prawn bisque, charcoal oil **(GF, DF & NF)**

Wine pairing – Man O' War Sauvignon Blanc, Waiheke Island

or

Turmeric roasted cauliflower

with green pea & spinach risotto, chermoula potatoes, burnt capsicum sauce, crispy leek

(VG, GF & NF)

Wine pairing – Trinity Hill Rosé, Hawke's Bay

DESSERT

Cherry blossom

orange blossom mousse, orange & cherry cake, hazelnut crumble, cherry Chantilly **(GF; NFA)**

Wine pairing – Forrest Botrytised Riesling

or

White chocolate, lemon & blueberry

white chocolate & lemon cremeux, blueberry compote, Angostura Bitters meringue **(GF &**

NF)

Wine pairing – Forrest Botrytised Riesling

or

New Zealand cheese plate

trio of local cheeses with fig compote, honeycomb, candied pecans, 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

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

Menu is subject to change. Valid from September – November 2024 inclusive.

CHRISTCHURCH
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Spring 7:30pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

ENTRÉE

Tuna escabeche

seared tuna, amaranth & shallot salad, gherkin & pickled pear, Kewpie mayo, avocado **(GF, DF & NF)**

Wine pairing – Loveblock Dry Riesling, Marlborough

or

Canterbury lamb carpaccio

with beetroot & gremolata, Kashmiri chilli mint yoghurt, raspberry, fava greens **(GF & NF; DFA)**

Wine pairing – Muddy Water Deliverance Pinot Noir, Waipara

or

Mediterranean mezze

with grilled flatbread, falafel, butter bean hummus, pickled cabbage, radish, coriander, sumac

(VG & NF; GFA)

Wine pairing – Ant Moore Chardonnay, Marlborough

MAIN COURSE

Confit Canter Valley duck leg

with beetroot puree, spring greens, lychee, edamame, duck glaze **(GF, DF & NF)**

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

or

Grilled Tai Tapu venison

with potatoes au gratin, carrot puree, broccolini, blueberry, cocoa soil, jus **(GF & NF; DFA)**

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

or

Provençal crusted market fish

with potato cake, tropical salad, spring greens, prawn bisque, charcoal oil **(GF, DF & NF)**

Wine pairing – Man O' War Sauvignon Blanc, Waiheke Island

or

Turmeric roasted cauliflower

with green pea & spinach risotto, chermoula potatoes, burnt capsicum sauce, crispy leek **(VG, GF & NF)**

Wine pairing – Trinity Hill Rosé, Hawke's Bay

CHRISTCHURCH
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DESSERT

Cherry blossom

orange blossom mousse, orange & cherry cake, hazelnut crumble, cherry Chantilly **(GF; NFA)**

Wine pairing – Forrest Botrytised Riesling

or

White chocolate, lemon & blueberry

white chocolate & lemon cremeux, blueberry compote, Angostura Bitters meringue **(GF & NF)**

Wine pairing – Forrest Botrytised Riesling

or

New Zealand cheese plate

trio of local cheeses with fig compote, honeycomb, candied pecans, 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 | 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 - Marlborough		\$99	Steinlager	\$10
Babydoll Sparkling Rosé *	\$13	\$59	Monteith's Original Ale	\$10
SAUVIGNON BLANC			Three Boys IPA	\$14
Man O' War – Waiheke Island *	\$13	\$59	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	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	\$14
PINOT GRIS			Gin – Scapegrace (NZ)	\$18
Akarua – Central Otago *	\$17	\$75	Dark Rum – Stolen (NZ)	\$12
Greystone – Waipara *	\$18	\$79	White Rum – Bacardi	\$12
ROSÉ			Brandy – Chatelle Napoleon	\$12
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	\$6
Greystone – Waipara *		\$99	Orange Juice	\$6
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	\$16	\$75	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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