

CHRISTCHURCH
Tramway
Restaurant

Summer 5pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

MAIN COURSE

Canterbury lamb rump

served medium rare with summer vegetable salad, kūmara, crème fraîche, tomato & mint kasundi, jus **(GF & NF; DFA)**

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

or

Baked Akaroa king salmon

with summer bulgur salad, calamari carbonara, green salad, crispy kūmara **(NF; GFA & DFA)**

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

or

Roasted cauliflower

with smoked aubergine purée, crispy kale, pickled grapes, hazelnut, celery dressing **(VG & GF; NFA)**

Wine pairing – Greystone Pinot Gris, Waipara

DESSERT

Mānuka honeycomb & spice

speculoos almond spice cake dipped in milk chocolate, mānuka honey mousse, caramel, honeycomb crunch **(GF)**

Wine pairing – Forrest Botrytised Riesling, Marlborough

or

Kiwifruit & strawberry pavlova

crunchy pavlova, kiwifruit white chocolate ganache, strawberry compote, kiwifruit gel **(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

Menu is subject to change. Valid from December 2024 - February 2025 inclusive.

CHRISTCHURCH
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Summer 7:30pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

ENTRÉE

Charred octopus & squid

with Thai mango salad, chilli mayo, 'nduja sauce, caviar **(GF, DF & NF)**

Wine pairing – Loveblock Dry Riesling, Marlborough

or

Seared Tai Tapu venison

with beetroot, charred onion, asparagus, parsley aioli, raspberry oil **(GF, DF & NF)**

Wine pairing – Muddy Water Deliverance Pinot Noir, Waipara

or

Sumac watermelon

with strawberry, heirloom tomato & cucumber salad, herb whipped ricotta, basil, puff pastry **(V & NF; VGA & GFA)**

Wine pairing – Trinity Hill Rosé, Hawke's Bay

MAIN COURSE

Grass fed New Zealand beef brisket

with kūmara, summer greens, tamarillo & plum sauce, horseradish, jus **(GF & NF; DFA)**

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

or

Canterbury lamb rump

served medium rare with summer vegetable salad, kūmara, crème fraîche, tomato & mint kasundi, jus **(GF & NF; DFA)**

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

or

Baked Akaroa king salmon

with summer bulgur salad, calamari carbonara, green salad, crispy kūmara **(NF; GFA & DFA)**

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

or

Roasted cauliflower

with smoked aubergine purée, crispy kale, pickled grapes, hazelnut, celery dressing **(VG & GF; NFA)**

Wine pairing – Greystone Pinot Gris, Waipara

CHRISTCHURCH
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DESSERT

Mānuka honeycomb & spice

speculoos almond spice cake dipped in milk chocolate, mānuka honey mousse, caramel, honeycomb crunch **(GF)**

Wine pairing – Forrest Botrytised Riesling, Marlborough

or

Kiwifruit & strawberry pavlova

crunchy pavlova, kiwifruit white chocolate ganache, strawberry compote, kiwifruit gel **(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

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 (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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