

CHRISTCHURCH
Tramway
Restaurant

Autumn 5pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's seasonal canape

Akaroa salmon gravlax, apple mousse, tomato skin, Melba toast **(DF & NF)**
Gluten free/vegetarian/non-seafood option available on request at least 24 hours in advance

MAIN COURSE

Seared Tai Tapu venison loin served medium-rare

with sweet potato mash, roasted seasonal greens, charred shallot, parsnip crisps, jus **(GF, DF & NF)**
Wine pairing – Te Mata Estate Syrah, Hawke's Bay

or

Baked Akaroa king salmon

with toasted cauliflower couscous, charred broccolini, crayfish & citrus beurre blanc, herbs **(GF & NF; DFA)**
Wine pairing – Dog Point Sauvignon Blanc, Marlborough

or

Pumpkin & kawakawa gnocchi

with broccoli & sage cream, parmesan, linseed, sage butter sauce **(V & NF; VGA & DFA)**
Gluten free option available on request at least 72 hours in advance
Wine pairing – Ant Moore Chardonnay, Marlborough

DESSERT

Chocolate & pear pavlova

Chocolate pavlova, milk chocolate & cardamom ganache, spiced poached pear, hazelnut **(GF; NFA)**
Wine pairing – Forrest Botrytised Riesling, Marlborough

or

Matcha & apricot

Matcha almond cake, whipped matcha ganache, apricot & rosemary compote, white chocolate **(GF)**
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 2025 inclusive.

CHRISTCHURCH
Tramway
Restaurant

Autumn 7:30pm Dinner Menu

Welcome drink on arrival

STARTER

Chef's seasonal canape

Akaroa salmon gravlax, apple mousse, tomato skin, Melba toast **(DF & NF)**

Gluten free/vegetarian/non-seafood option available on request at least 24 hours in advance

ENTRÉE

Mussels, pancetta & walnut

cooked in fermented lemon & sake butter, with pickled cucumber, yuzu aioli **(GF)**

Wine pairing – Nor'wester Sauvignon Blanc, Waipara

or

Seared Canterbury lamb loin

sliced with harissa, apricot & verjuice compote, wild rocket & mint salad, mint dressing **(GF, DF & NF)**

Wine pairing – Putangi Pinot Noir, Central Otago

or

Beetroot tartare with pinot noir & rosemary

with black truffle sabayon, tangy mustard emulsion, crispy lavosh **(V, DF & NF; VGA & GFA)**

Wine pairing – Loveblock Dry Riesling, Marlborough

MAIN COURSE

Seared Tai Tapu venison loin served medium-rare

with sweet potato mash, roasted seasonal greens, charred shallot, parsnip crisps, jus **(GF, DF & NF)**

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

or

Roasted Canterbury pork belly

with chicharrón crust, butternut puree, bourbon & brown sugar glazed red cabbage, apple sauce, jus **(GF, DF & NF)**

Wine pairing – Greystone Pinot Gris, Waipara

or

Baked Akaroa king salmon

with toasted cauliflower couscous, charred broccolini, crayfish & citrus beurre blanc, herbs **(GF & NF; DFA)**

Wine pairing – Dog Point Sauvignon Blanc, Marlborough

or

Pumpkin & kawakawa gnocchi

with broccoli & sage cream, parmesan, linseed, sage butter sauce **(V & NF; VGA & DFA)**

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

Wine pairing – Ant Moore Chardonnay, Marlborough

CHRISTCHURCH
Tramway
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DESSERT

Chocolate & pear pavlova

chocolate pavlova, milk chocolate & cardamom ganache, spiced poached pear, hazelnut **(GF; NFA)**

Wine pairing – Forrest Botrytised Riesling, Marlborough

or

Matcha & apricot

matcha almond cake, whipped matcha ganache, apricot & rosemary compote, white chocolate

(GF)

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
Nor'Wester – Waipara *	\$16	\$69	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	Steinlager Alcohol Free (0%)	\$10
Te Mata Estate – Hawke's Bay	\$16	\$75	Two Thumb Apple Cider	\$12
RIESLING			SPIRITS (including mixers)	
The Doctors' (9%) - Marlborough *	\$14	\$65	Bourbon – Jim Beam	\$12
Loveblock Dry – Marlborough *	\$16	\$75	Vodka – 42 Below (NZ)	\$12
PINOT GRIS			Gin – Beefeater	\$14
Akarua – Central Otago *	\$17	\$75	Gin – Scapegrace (NZ)	\$18
Greystone – Waipara *	\$18	\$79	Dark Rum – Stolen (NZ)	\$12
ROSÉ			White Rum – Bacardi	\$12
Trinity Hill – Hawke's Bay	\$14	\$65	Brandy – Chatelle Napoleon	\$12
PINOT NOIR			Whisky – Ballantines	\$12
Muddy Water Deliverance – Waipara	\$16	\$75	Whisky – Laphroaig Islay Single Malt (10yr)	\$15
Putangi – Central Otago *	\$18	\$79	NON-ALCOHOLIC	
Greystone – Waipara *		\$99	Apple Juice	\$6
SYRAH			Orange Juice	\$6
Te Mata Estate – Hawke's Bay	\$16	\$75	Coca-Cola	\$5
MERLOT CABERNETS			Coca-Cola Zero Sugar	\$5
Te Mata Estate – Hawke's Bay	\$16	\$75	Sprite	\$5
AFTER DINNER			Ginger Beer	\$7
Forrest Botrytised Riesling (60ml)	\$12		Lemon, Lime and Bitters	\$7
Torlesse Reserve Tawny (60ml)	\$10		Fever Tree Indian Tonic	\$7
Lustau Pedro Ximenez Sherry (60ml)	\$15		Antipodes Sparkling Water (500ml)	\$7
Baileys Irish Cream (30ml)	\$10			
Cognac (30ml)	\$10			

Please note our standard wine pour is approx. 150ml

* Vegan friendly wine

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