

CHRISTCHURCH
Tramway
Restaurant

Spring Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

ENTRÉE

Asparagus soup

with smoked salmon, seaweed, olive crumb and garlic crouton **(DF; GFA & VGA)**

Wine pairing – Amisfield Dry Riesling, Central Otago

or

Cold smoked Tai Tapu venison

with mulled & spiced beetroot, sauerkraut, raspberry puree and spiced dark chocolate **(GF & DF)**

Wine pairing – Chard Farm Pinot Noir, Central Otago

or

Navel orange & witloof salad

with arugula, spiced walnuts, goat cheese, crispy potato sticks and orange vinaigrette **(V, GF & CN; DFA & VGA)**

Wine pairing – Akarua Pinot Gris, Central Otago

MAIN COURSE

Canterbury lamb rump

with duck fat herb roasted potatoes, seasonal greens, red wine jus and mint crisp **(GF & DF)**

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

or

Confit free range duck leg

with wolfberry pangrattato, seasonal greens, smoked plum emulsion and kale crisp **(DF; GFA)**

Wine pairing – Muddy Water Deliverance Pinot Noir, Waipara

or

Baked blue cod

with herb grain salad, seasonal greens, edamame, saffron beurre blanc and crispy potato sticks **(GFA & DFA)**

Wine pairing – Ant Moore Chardonnay, Marlborough

or

Pumpkin ravioli

with butternut & brown butter sauce, spinach, almonds, parmesan and sage crisp **(V & CN;**

VGA & DFA; GFA on request at least 48 hours in advance)

Wine pairing – Te Mata Chardonnay, Hawke's Bay

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DESSERT

Mandarin & mint

Mandarin crèmeux, mint sponge cake and Angostura bitters dry meringue **(GF)**

Wine pairing – Forrest Botrytised Riesling

or

Caramel & chocolate

Caramel mousse, vanilla diplomat cream, chocolate sponge and Callebaut chocolate glaze
(GF)

Wine pairing – Lustau Pedro Ximenez Sherry

or

New Zealand cheese plate

trio of local cheeses with fig parfait, honeycomb, candied pecans and crackers **(GFA & CN)**

Wine pairing – Torlesse Reserve Port

Dairy free/vegan dessert option available on request at least 24 hours in advance

Tea or coffee to finish

\$125 per person

Dinner tour lasts approximately 2-2.5 hours

Wine pairing package available for \$35 per person

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BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
SPARKLING WINE			BEER & CIDER	
Cloudy Bay Pelorus - <i>Marlborough</i>		\$89.00	Steinlager	\$9.00
Babydoll Pinot Gris Sparkling Blush *	\$12.00	\$56.00	Monteith's Original Ale	\$9.00
SAUVIGNON BLANC			Three Boys IPA	\$11.00
Man O' War - <i>Waiheke Island</i>	\$12.00	\$51.00	Cassels Dry Hopped Pilsner	\$11.00
Dog Point - <i>Marlborough</i>	\$17.00	\$72.00	Cassels Milk Stout	\$11.00
CHARDONNAY			Three Boys Session IPA (2.5%)	\$9.00
Ant Moore - <i>Marlborough</i>	\$12.00	\$51.00	Zeffer Apple Cider	\$11.00
Te Mata Estate - <i>Hawke's Bay</i>	\$14.00	\$60.00	SPIRITS (including mixers)	
RIESLING			Bourbon - Jim Beam	\$11.00
Amisfield Dry - <i>Central Otago</i>	\$15.00	\$65.00	Vodka - 42 Below (NZ)	\$11.00
Pegasus Bay - <i>Waipara</i>	\$16.00	\$75.00	Gin - Beefeater	\$11.00
PINOT GRIS			Gin - Scapegrace (NZ)	\$16.00
Greystone - <i>Waipara</i> *	\$15.00	\$69.00	Dark Rum - Stolen (NZ)	\$11.00
Akarua - <i>Central Otago</i> *	\$16.00	\$75.00	White Rum - Bacardi	\$10.00
ROSÉ			Brandy - Chatelle Napoleon	\$10.00
Rabbit Ranch - <i>Central Otago</i> *	\$14.00	\$61.00	Whisky - Ballantines	\$11.00
PINOT NOIR			Whisky - Laphroaig Islay Single Malt (10yr)	\$15.00
Muddy Water Deliverance - <i>Waipara</i>	\$15.00	\$65.00	NON-ALCOHOLIC	
Chard Farm River Run - <i>Central Otago</i> *	\$18.00	\$80.00	Apple Juice	\$5.00
Greystone - <i>Waipara</i> *		\$90.00	Orange Juice	\$5.00
SYRAH			Coca-Cola	\$5.00
Babich Black Label - <i>Hawke's Bay</i>	\$14.00	\$60.00	Coca-Cola No Sugar	\$5.00
MERLOT CABERNETS			Sprite	\$5.00
Te Mata Estate - <i>Hawke's Bay</i>	\$14.00	\$60.00	L&P	\$5.00
AFTER DINNER			Ginger Beer	\$7.00
Forrest Botrytised Riesling (60ml)	\$11.00		Lemon, Lime and Bitters	\$7.00
Torlesse Reserve Port (60ml)	\$10.00		Fever Tree Indian Tonic	\$6.00
Lustau Pedro Ximenez Sherry (60ml)	\$13.00		Antipodes Sparkling Water (500ml)	\$7.00
Baileys Irish Cream (30ml)	\$9.00			

Please note our standard wine pour is approx. 150ml

* Vegan friendly wine

Menu is subject to change. Valid from September to November 2022 inclusive.