

CHRISTCHURCH
Tramway
Restaurant

Autumn Dinner Menu

Welcome drink on arrival

STARTER

Chef's Amuse Bouche

ENTRÉE

Akaroa salmon

on toasted bread with lemon and caper sour dressing *(GF & DF)*

Wine match – The Pass Sauvignon Blanc

or

Mille feuille

with braised leek and aged cheddar *(V)*

Wine match – Ant Moore Chardonnay

or

Chicken and bacon terrine

with tamarillo chutney and rocket *(GF & DF)*

Wine match – Greystone Pinot Gris

MAIN COURSE

Slow roasted lamb

with creamy potato gratin and seasonal greens *(GF)*

Wine match – Te Mata Merlot Cabernets

or

Apple and cider marinated pork belly

with crackling, kumara puree and roasted beetroot *(GF & DF)*

Wine match – Carrick Rosé

or

Local market fish

in a smoky béchamel sauce with mashed potato and seasonal greens *(GF)*

Wine match – Chard Farm Pinot Noir

or

Seasonal vegetable medley

with grilled haloumi and crispy kale *(V & GF, VG & DF available)*

Wine match: Main Divide Sauvignon Blanc

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DESSERT

Sticky date pudding

with salted caramel dulce de leche, cinnamon spiced cream and brulée banana

Wine match: Forrest Botrytised Riesling

or

Berry cheesecake

with coconut cream and chocolate wave **(GF & DF)**

Wine match: Forrest Botrytised Riesling

or

New Zealand cheese plate

a selection of local cheeses with seasonal accompaniments, apricot and saffron compote and crackers **(GF available)**

Wine match: Cockburn's Special Reserve Port

Tea or coffee to finish

\$99 per person

Dinner tour lasts approximately 2.5 hours

Wine match package available for \$30 per person

Dietary Key: V=Vegetarian, GF=Gluten Free, DF= Dairy Free, VG=Vegan

Menu is valid until 31 March 2017 and is subject to change

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BEVERAGE LIST

	<i>Glass</i>	<i>Bottle</i>		
METHODE CHAMPENOISE & CHAMPAGNE			BEER & CIDER	
Veuve Clicquot NV - France		\$98.00	Heineken	\$9.00
Oyster Bay Sparkling Brut		\$45.00	Stoke Amber	\$8.50
Peter Yealand's Sparkling Blush	\$9.00	\$40.00	Stoke Gold	\$8.50
			Stoke Pilsner	\$8.50
			Stoke IPA	\$8.50
			Stoke Dark	\$8.50
			Stoke 2Stoke (2%)	\$8.50
			Rochdale Traditional Apple Cider	\$8.50
SAUVIGNON BLANC				
The Pass – Marlborough	\$10.00	\$40.00		
Main Divide – Waipara	\$11.50	\$49.00		
CHARDONNAY			HOUSE SPIRITS (including mixers)	
Sanctuary – Marlborough	\$10.00	\$45.00	Bourbon	\$9.00
Ant Moore – Marlborough	\$13.00	\$55.00	Vodka	\$9.00
			Gin	\$9.00
			Whiskey	\$9.00
			Dark Rum	\$9.00
			White Rum	\$9.00
			Brandy	\$9.00
RIESLING			PREMIUM SPIRITS (including mixers)	
Vavasour – Awatere Valley	\$10.00	\$45.00	Rare Blue Duck Vodka - NZ	\$12.00
Pegasus Bay – Waipara	\$14.00	\$58.00	Rare Black Robin Gin - NZ	\$12.00
			Laphroaig Islay Single Malt (10 yr)	\$15.00
			Highland Park Single Malt (12 yr)	\$15.00
PINOT GRIS			NON-ALCOHOLIC	
Greystone – Waipara	\$11.00	\$47.00	Apple Juice	\$4.50
Chard Farm – Central Otago	\$12.00	\$49.00	Orange Juice	\$4.50
			Appletiser (275ml)	\$4.50
			Coke	\$4.50
			Coke Zero	\$4.50
			Sprite	\$4.50
			Sprite Zero	\$4.50
			L&P	\$4.50
			Ginger Beer	\$4.50
			Lemon, Lime and Bitters	\$4.50
			Waiwera Sparkling Water (500ml)	\$6.00
ROSÉ				
Carrick – Central Otago	\$13.00	\$50.00		
PINOT NOIR				
Sanctuary – Marlborough	\$10.00	\$45.00		
Chard Farm – Central Otago	\$15.00	\$61.00		
Greystone – Waipara		\$75.00		
SYRAH				
Babich Black Label – Hawkes Bay	\$13.00	\$51.00		
MERLOT CABERNETS				
Te Mata Estate – Hawkes Bay	\$14.00	\$55.00		
AFTER DINNER				
Forrest Botrytised Riesling (60ml)	\$10.50	\$55.00		
Cockburn's Special Reserve Port (60ml)	\$9.00			
Baileys Irish Cream (60ml)	\$9.00			
Courvoisier Cognac VSOP (60ml)	\$15.00			

Please note our standard wine pour is approx. 185ml