

YOUR MENU

We are delighted that you and your guests have chosen to join us at the Estate Restaurant

Our Wine List features our award winning Tantalus Estate-grown wines and a stunning selection of regional wines, showcasing Marlborough and Hawkes Bay, allowing you to experience our regional diversity

Our menu showcases the diverse and plentiful bounty of ingredients unique to New Zealand. We source seasonal produce, sustainable seafood, free range meats and game; we forage from our island shores

Our Beers are all small batch brewed on-site at Alibi Brewing Co. We use premium international ingredients combined with flora and fauna from our Estate grounds

Produce from our kitchen gardens, fruit trees, olive groves, macadamia trees, apiary, wild flowers and native wetlands feature throughout the menu

On behalf of our owners, viticulturalist, winemaker, chefs, brewer and restaurant team, we do hope you enjoy

Tantalus Estate is a working vineyard...

For your safety and the safety of your children, please stay within designated areas and adhere to signage

If you have any allergies or dietary restrictions, please let your server know. Menu items with an asterisk can be removed to modify the dish for gluten free, dairy free, nut free, vegetarian & vegan options.*

Although we do take allergies very seriously, we are unable to guarantee that any menu item can be completely free of allergens.

(gf) - gluten free (df) - dairy free (nf) - nut free
(v) - vegetarian (vg) - vegan (wf) - wheat free
*if you have celiac disease or an anaphylactic allergy,
please notify your server*

If you would like to enjoy a wine tasting, please visit our beautiful Cellar Door

We have honey bees on the Estate - if you have an allergy to bee stings please take care

For the comfort of those dining and tasting wines, we are a non-smoking venue- please ask your server to guide you to our designated smoking areas

Your final bill may be split by a maximum of 4 ways, thank you for your understanding. A surcharge of 15% applies on Public Holidays

THANK YOU

À LA CARTE OR PRIX FIXE

You may customise your lunch as you wish from the menu or dine from our Prix Fixe menu below.

3 COURSE PRIX FIXE

\$98 per person

Please select one dish from the following courses on the menu

ENTRÉE

x

MAIN

Wild Green Salad & Seasonal Vegetables

For the table

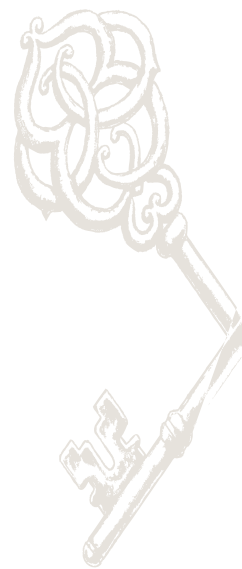
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DESSERT

x

Petit Four

The Prix Fixe menu is designed to be enjoyed by the whole table.



FOR THE TABLE

TE MATUKU BAY SHUCKED OYSTERS	5.5/32/62
<i>Chardonnay, Lemon (df, gf, nf)</i> <i>Each/Half Dozen/Dozen</i>	
WARM OLIVES	9
<i>Herbs, Citrus (gf, nf, v)</i>	
TANTALUS PRETZEL LOAF	14
<i>Matiatia Estate Olive Oil Butter, Onion, Carraway (nf)</i>	
DUCK LIVER PARFAIT	23
<i>Tonka Bean, "Mosbolletjies" Sweet Yeast Dough, Pear, Hakanoa Ginger (wf, nf)</i>	
 ENTRÉE	
BIG GLORY BAY SALMON	28
<i>Watermelon, Poppyseed, Fig Leaf, Tantalus Estate Lemon (nf)</i>	
FREE RANGE PORK NECK	28
<i>Parsnip, Sourdough, Apple, Miso, Rosemary (df, nf)</i>	
PREMIUM GAME WILD VENISON	29
<i>Kawakawa, Gordal Olive, Walnut, Beetroot (gf, df)</i>	
CURIOUS CROPPERS HEIRLOOM TOMATOES	27
<i>Green Strawberry, Cashew Nut Cheese, Vanilla, Horseradish (vg, gf)</i>	
SNAPPER & SCAMPI CAKE	29
<i>Fennel, Dulse Seaweed, Daikon, New Zealand Saffron (gf, nf)</i>	
 MAIN	
LONGLINE MARKET FISH	43
<i>Capsicum, Parsley, Sorghum, Hemp Heart (gf)</i>	
HAWKES BAY LAMB RUMP	43
<i>Kumara, Fenugreek, Feta, Peanut, Nectarine (gf, df, nf)</i>	
AGED DUCK BREAST	43
<i>Carrot, Plum, Koji, Cultured Buttermilk, Quinoa (gf, nf)</i>	
SCORCHED SWEETCORN	39
<i>Polenta, Nasturtium, Salsa Matcha, Oak (vg, gf)</i>	
ANGUS BEEF FILLET	44
<i>Ricotta, Biltong, Alliums, Egg Yolk (gf, nf)</i>	

SIDE DISHES

CAULIFLOWER STEMS	14
<i>Pumpkin Hummus, Lemon, Thyme (df, gf)</i>	
WILD GREEN SALAD	14
<i>Beetroot, Orange, Straciatella (gf, nf)</i>	
TRUFFLE FRIES	14
<i>Crème Fraîche, Parmesan (nf, v)</i>	

DESSERT

POACHED BABY PEARS	18
<i>Chai, Coconut, Pineapple, Medjool Dates (vg, gf, nf)</i>	
CRÉME CARAMEL	18
<i>Apricot, Pistachio, Matiatia Estate EVO (gf)</i>	
BERRY RUMTOFF	18
<i>Buffalo Yoghurt, Rooibos, White Balsamic, Violet (gf, nf)</i>	
VALRHONA MANJARI CHOCOLATE	18
<i>Salted Caramel, Espresso, Passionfruit, Cherry (gf, nf)</i>	

CHEESE

All cheese is served in 40g portions with Estate-made accompaniments; of our Walnut Baguette, Gluten Free Ritz Crackers, Lavosh, Fruit Chutneys and Preserves.

AMI DU VOILÉ	18
<i>Cows Milk - Nelson</i>	
<i>A soft cow's milk cheese with a smooth and velvety texture and subtle taste.</i>	
<i>What makes the cheese so interesting is that it has been washed and pressed using Tantalus' syrah grapes from our 2019 harvest, giving it a very distinctive appearance and flavour.</i>	
BRIE DE MOUTERE	16
<i>Cows Milk - Upper Moutere, Nelson</i>	
<i>Also known as Little River Brie, which is made from cow's milk from local farms. Little river brie has a very smooth and creamy texture that is the perfect foil for the subtle earthy flavours from the rind.</i>	
BLACK TIE GOATS CHEESE	18
<i>Goats Milk - Martinborough</i>	
<i>Ash covered goats cheese. This goats cheese has a clean and crisp flavour with herbaceous and citrus notes.</i>	
PECORINO	17
<i>Sheeps Milk - Onewhero, North Waikato</i>	
<i>A firm style cheese with a milky-sweet centre and a nutty crust. This washed curd cheese is aged for at least 3 years.</i>	
LITTLE RIVER BLUE	17
<i>Cows Milk - Nelson</i>	
<i>Classic style blue cheese that is creamy and rich with spicy notes.</i>	
CHEF'S SELECTION, 5 CHEESES, 30G EACH	55

W I N E

GLASS BOTTLE MAGNUM

BUBBLES

<i>Tantalus Methode Traditionnelle, Brut NV</i>	15	70	
<i>Billecart-Salmon, Brut NV, Mareuil-sur-Ay (750ml/1500ml bottles available)</i>	-	130	300
<i>Billecart-Salmon, Rosé NV, Mareuil-sur-Ay (375ml/750ml/1500ml bottles available)</i>	-	155/205	425
<i>Taittinger, Cuvée Prestige Brut NV, Reims (375ml/750ml bottles available)</i>	25	80/140	
<i>Dom Pérignon, 2008, Épernay</i>	-	350	
<i>Cristal, Louis Roederer, 2009, Reims</i>	-	750	
<i>Krug Rosé, 21ème Édition, Reims</i>	-	900	

WHITE

<i>Tantalus Sauvignon Blanc, Marlborough, 2018</i>	12	45	
<i>Tantalus Pinot Gris, Marlborough, 2019</i>	13	50	
<i>Tantalus Estate Pinot Gris, Waiheke Island, 2017</i>	16	68	
<i>Tantalus Estate Pinot Gris, Waiheke Island, 2018</i>	-	75	

TANTALUS RESERVE WHITE

<i>Cachette Chardonnay, Waiheke Island, 2017</i>	-	105	
<i>Cachette, Chardonnay, Waiheke Island, 2018</i>	22	120	

ROSÉ

<i>Tantalus Rosé, Hawkes Bay, 2018</i>	-	50	
<i>Tantalus Estate Rosé, Waiheke Island, 2019</i>	15	65	

RED

<i>Tantalus Pinot Noir, Marlborough, 2018</i>	15	65	
<i>Tantalus Estate Merlot Cabernet-Franc, Waiheke Island, 2016</i>	17	75	

TANTALUS ESTATE RESERVE

<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014</i>	22	120	
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015</i>	-	135	
<i>Voilé, Syrah, Waiheke Island, 2015</i>	22	125	
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015</i>	26	145	

WINE

GLASS BOTTLE

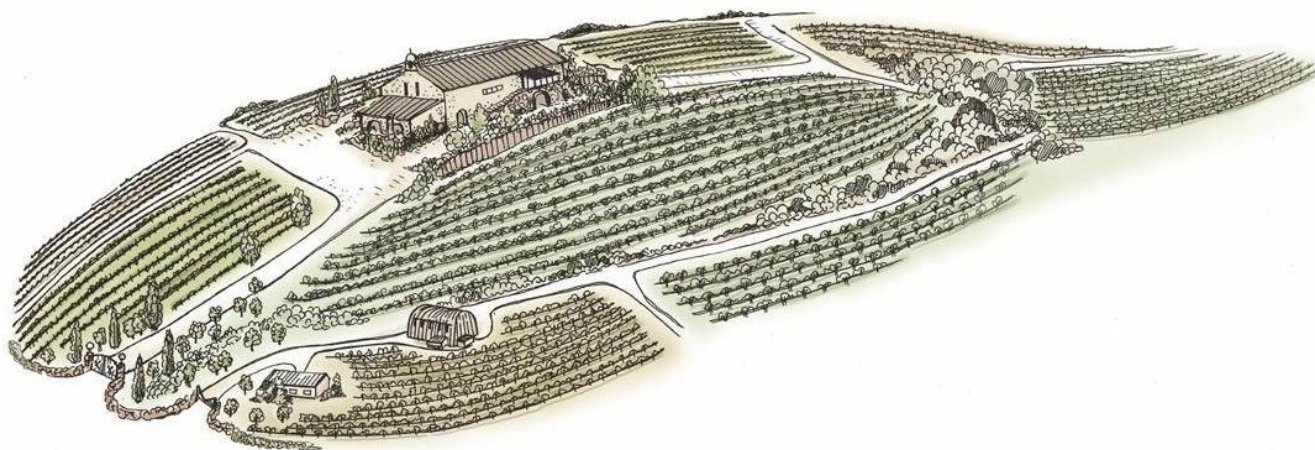
DESSERT WINE & PORT

<i>Tantalus Late Harvest Viognier, Hawkes Bay, 2016</i>	17	75
<i>Ferreira, Quinta Do Porto, 10yr Tawny</i>	14	-
<i>Fernando de Castilla, Jerez, Pedro Ximenez</i>	11	-

FOUNDATION WINE CLUB CELLAR LIST

TANTALUS ESTATE RESERVE WINES

<i>Cachette, Chardonnay, Waiheke Island, 2017</i>	95
<i>Cachette, Chardonnay, Waiheke Island, 2018</i>	95
<i>Voilé, Syrah, Waiheke Island, 2014</i>	120
<i>Voilé, Syrah, Waiheke Island, 2015</i>	120
<i>Voilé, Syrah, Waiheke Island, 2016</i>	120
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014</i>	120
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015</i>	120
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2016</i>	120
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2014</i>	135
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015</i>	135
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2016</i>	135



BEER

	GLASS 370ML	IMPERIAL PINT 570ML
CORE RANGE - ALIBI BREWING CO.		
ALIBI BOHEMIAN PILSNER, 5.0% <i>European styled pilsner made using imported Bohemian pilsner malt, European bottom fermenting yeast and traditional saaz hops. Brilliantly bright with a straw hue and thick mousse-like head. Bold and bready rich malt and an intense floral bouquet on the nose.</i>	10	12
ALIBI SESSION PALE ALE, 4.2% <i>An extra sessionable pale ale with a fist full of malts and a zealous amount of New Zealand Nelson Sauvin and Cascades hops. A loud and rambunctious beer wrapped by its dainty little abv.</i>	10	12
ALIBI 'HOP DWELLER' IPA, 7.0% <i>From a strong, dry, golden malt base hangs a bold and resinous hop aroma bursting with dusky peaches, sun licked watermelon rind and grapefruit flavours all with a tongue prickling bitterness.</i>	12	14
ALIBI RYE IPA, 6.0% <i>We have incorporated a gargantuan proportion of New Zealand grown, malted RYE to make this one badonkadonk IPA. The earthy peppery spice of the rye is etched into a crimson backbone made with a blend of Ale, Vienna and the slightest touch of Red Crystal Malt. Powerfully fuelled by a rotating selection of hops. This batch features Centennial, Cryo-Ekuanot, and a blend from Freestyle Farm hops.</i>	12	14
ALIBI APPLE CIDER, 5.2% <i>A bright golden farmhouse cider. Oak-aged with nuances of oven roasted apples and winter spices. Dry, refreshing and complex with natural fruit tartness.</i>	10	12
ALIBI SEASONAL TAP - Ask your server about this weeks featured Alibi brew.		
TASTING PADDLE (4 BEERS)	12	
LOW ALCOHOL BEER, GARAGE PROJECT 'FUGAZI' 2.2%	8.5	

ESTATE COCKTAILS

NORTHERN GARDEN <i>(low alcohol - non-alcoholic option available)</i> <i>Dolin Dry Vermouth, Seedlip Garden, East Imperial Tonic, Cardamom, Bay, Fresh Lime</i>	18
OLIVE BRANCH <i>Estate Olive Oil-Infused Gin, Estate Honey Syrup, Fresh Lime Juice, Egg White, Orange Bitters, Rosemary</i>	21
FRENCH 75 <i>Tantalus NV Methode, Black Robin Gin, Sugar Syrup, Fresh Lemon</i>	18
THE SUNNY SPOT <i>Blue Duck Vodka, Fermented Strawberries, Fig Leaf Syrup, Alibi Cider, Fresh Lime</i>	19

ESTATE COCKTAILS

BLOODY MARY 20
Blue Duck Vodka, Tantalus Merlot Cabernet-Franc, House Spice Mix, Fresh Lemon, Tomato, Alibi IPA Pickle

ESTATE ESPRESSO MARTINI 21
Vodka, Amaro Averna, Island Coffee, West Coast Deluxe Cocoa, Aquafaba (contains légumes)

VIETNAMESE JULEP 20
Templeton Rye Whiskey, Vietnamese Mint, Peppermint, Lemongrass Syrup, Tantalus Methode Traditionnelle

JACK ROSE 18
Laird's Applejack Brandy, House-made Pomegranate Grenadine, Fresh Lime

ESTATE BEVERAGES

ANTIPODES WATER 12
Still/Sparkling 1 litre

OLD FASHIONED LEMONADE 10
Estate Citrus Shrub, Sugar Syrup, Soda

RASPBERRY LIME SODA 10
Estate Raspberry Lime Shrub, Soda

ESTATE ICED TEA 10
Earl Grey Syrup, Estate Citrus Stock

FENTIMANS SODA 4.5
Ginger Beer or Curiosity Cola

EAST IMPERIAL 5.5/5
Tonic/Soda

JUICE 4.5
Apple, Orange, Cranberry

WEST COAST COCOA MERCHANTS 6
Hot Chocolate Deluxe or Peppermint Hot Chocolate

ISLAND COFFEE 4/4.5
Black/Milk

T2 LEAF TEA 4.5
Earl Grey, English Breakfast, Gorgeous Geisha, White Jasmine Peppermint, Chamomile (decaffeinated)

PLEASE NOTE THAT MIXES ARE ADDITIONAL

VODKA

- BLUE DUCK - FIORDLANDS, NZ** 11
Batch distilled seven times and blended with pristine New Zealand spring water for a polished, smooth texture. Gentle notes of charcoal and wheat on the nose with hints of lemon zest and peppery spice.
- BELVEDERE - MAZOVIA, POLAND** 12
The Polmos Żyrdów distillery boasts a century-old tradition of vodka distillation using distinctive Polish Dankowskie Rye. Distilled four times, this award-winning vodka is mildly aromatic with spicy rye notes, a touch of sweetness on the palate, and a peppery finish.

GIN

- BLACK ROBIN - CHATHAM ISLANDS, NZ** 11
Derived from whey and infused with ten exotic botanicals including locally sourced horopito, one of the world's most ancient flowering plants. A fresh, complex nose bursting with candied lemon and lime zest, and fresh notes of chervil, parsley, and mint.
- HENDRICK'S - SCOTLAND, UK** 15
A double-gold metal award winning gin, artfully crafted by blending spirits created through two different distillation methods and finished with Dutch cucumbers and Bulgarian rose petals. Crisp, zesty juniper and coriander on the nose with a clean, dry taste and lingering finish of refreshing cucumber and rose.

RUM

- EL DORADO 3 YEAR - GEORGETOWN, GUYANA** 11
Aged for three years in spent Bourbon barrels and twice filtered through charcoal for clarity and purity. Crisp notes of coconut and confectioner's sugar, with tart citrus and buttered toffee.
- DIPLOMÁTICO RESERVA EXCLUSIVA - LARA, VENEZUELA** 12
One of the worlds most awarded rums, with over twenty awards to its name. This rich and fruity rum is aged for 12 years, displaying luscious aromas of caramelised oranges and cinnamon. Exceptionally smooth texture finishing with bittersweet cocoa and oak spice.

TEQUILA

- ESPOLÓN BLANCO - JALISCO, MÉXICO** 11
Made from 100% Blue Weber Agave grown in Los Altos, an area prized for its rich soils and superior agave. Twice distilled in small batches, this gold medal award-winning tequila exhibits zesty floral and tropical fruit aromas with an elegant mouthfeel and mild peppery spice.
- ESPOLÓN REPOSADO - JALISCO, MÉXICO** 13
Aged between three and five months in first-fill American oak barriques with a slight char, for a subtle caramel and vanilla note. Full bodied with a bold, round palette full of baked tropical fruit and spice.

WHISK(E)Y

- WOODFORD RESERVE BOURBON - KENTUCKY, USA** 12
Woodford Reserve produces a range of hand-crafted, small batch whiskeys from the oldest operating distillery in Kentucky. Distilled in copper pot stills with a high percentage of rye to enhance spice characters and matured in new, charred white oak barrels. Rich dried fruits and tobacco on the nose with a round palette of sweet maple syrup, cherries, almonds, and toasty oak.
- WOODFORD RESERVE RYE - KENTUCKY, USA** 13
Produced using a mash-bill of 53% rye, this whiskey shows off its spice up front and balances it well with notes of fresh pear and cherry, chopped mint, and a sweet touch of honey.
- MONKEY SHOULDER BLENDED MALT- SCOTLAND, UK** 12
A blend of three of William Grant & Son's Speyside - Balvenie, Glenfiddich, and Kininvie. Malty, toasty flavors sweetened with honey and butterscotch. Medium finish with a slight gingery spice.
- TULLIBARDINE 228 - HIGHLANDS, SCOTLAND, UK** 14
Aged in first-fill Bourbon barrels and finished for twelve months in 228-litre Red Burgundy wine casks from Chateau de Chassagne-Montrachet. Rich and spiced with notes of nutty sweet custard, berry jam, and allspice.
- THE BALVENIE DOUBLEWOOD - SPEYSIDE, SCOTLAND, UK** 16
Matured for twelve years in spent bourbon barrels, then finished in Oloroso sherry casks for an additional nine months. Smooth and mellow with dried fruit and sherry notes layered with honey, vanilla, and nutmeg.
- ARDBEG 'AN OA' - ISLAY, SCOTLAND, UK** 14
A combination of spirit aged in Pedro Ximénez sherry casks and first-fill bourbon barrels, then blended in French oak marrying vats. Nicely rounded and subtly smoky with hints of creamy toffee, aniseed, orange and tea leaves.

APERITIF & DIGESTIF

CAMPARI - MILAN, ITALY

10

An infusion of bitter herbs, aromatic plants and fruit in alcohol and water. Bracingly bitter with notes of zesty orange and grapefruit peels, rhubarb, rosemary, and clove.

AMARO AVERNA - SICILY, ITALY

10

A bittersweet digestif produced from a secret recipe of herbs, roots, and citrus infused in alcohol. Notes of bitter lemon oil and pomegranate backed by herbal hints of rosemary, sage, and juniper.

VERMOUTH

DOLIN DRY - CHAMBÉRY, FRANCE

8

Fortified and aromatized with herbs and aromatic plants naturally found in the Alpine meadows above Chambéry. A vermouth of remarkable freshness, purity, and complexity, with a bright and citrusy nose and bittersweet palate.

CINZANO ROSSO - TURIN, ITALY

8

A secret recipe of thirty-five aromatic plants sourced from the Italian Alps infused in fortified wine. Herbal notes of thyme and marjoram with bittersweet orange and baking spice.

WINE AWARDS & ACCOLADES

ÉCLUSE 2015

*5 Stars - 97 Points - Sam Kim
5 Stars - 95 Points - Bob Campbell MW
92 Points - Cameron Douglas MS
5 Stars - Michael Cooper 2018
5 Stars - Raymond Chan Wine Reviews
90+ Points - Robert Parker Wine Advocate
Silver London IWC*

A compelling expression, the impressively fragrant and complex bouquet shows come de cassis, spiced plum, dark chocolate, roasted nut and violet characters with hints of game and cigar. The palate is superbly concentrated and opulent, delivering gorgeous fruit flavours together with the seductive oak complexity, wonderfully complemented by velvety texture and supple tannins. - Sam Kim, Wine Orbit 2018

ÉVOQUE 2014

*5 Stars - 96 Points - Bob Campbell MW
5 Stars - 18.5/20 Raymond Chan
5 Stars - 93 Points - Sam Kim
4.5 Stars - Michael Cooper
Silver London IWC*

It is wonderfully fragrant on the nose displaying dark plum, blueberry, floral and smoked meat characters with subtle cedary complexity. The palate shows lovely fruit intensity and weight, beautifully supported by silky texture and fine tannins. The wine is well integrated and rounded, leading to a lingering spicy finish. - Wine Orbit 2016

VOILÉ 2015

*5 Stars - 96 Points - Sam Kim
95 Points - Cameron Douglas MS
5 Stars - Michael Cooper 2018
93 Points & Silver Medal - Decanter Asia Wine Awards*

The deeply coloured, powerful 2015 vintage (4.5) is a very ageworthy Syrah. Estate-grown at Onetangi and matured for a year in French oak barriques, it is fragrant, with concentrated, ripe blackcurrant, plum, spice and nut flavours - less overtly peppery than southern styles - and a well-structured, harmonious finish. Best drinking 2021+.*

- Michael Cooper

CACHETTE 2017

*5 Stars - 95 Points - Sam Kim
18+/20 Raymond Chan
5 Stars - Michael Cooper 2018*

Already delicious, the refined, weighty 2017 vintage (5) is a Chardonnay, estate-grown at Onetangi and barrel-aged for 10 months. Light lemon/green, with a fragrant, biscuity bouquet, it is mouthfilling and well-rounded, with concentrated, ripe, citrusy, peachy flavours, finely integrated oak and excellent structure and harmony. Still youthful, it's well worth cellaring to 2020+. - Michael Cooper*

thank you

TANTALUS ESTATE



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