



The Alibi Brewer's Lounge is located on Tantalus Estate, 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 may be modified 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

(df) - dairy free (nf) - nut free
(gf) - gluten free * if you are a celiac please notify your server *
(v) - vegetarian (vg) - vegan

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

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

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

ALIBI BREWER'S LOUNGE MENU

Warm Olives, <i>Estate Herbs & Citrus (gf, df, nf, v, vg)</i>	9
Pickled NZ Green Lip Mussels <i>New Zealand Saffron Skordalia & Fennel (gf, nf, df)</i>	12
Wagyu Beef Slider <i>Caramelised Onion Jam, Horseradish Mayo, Swiss Cheese, Jus</i>	10
House Made Pork & Beef Sausage <i>Pretzel Bun, Ruby Sauerkraut, Alibi IPA Mustard (nf)</i>	15
Truffle Fries <i>Creme Fraiche, Parmesan (nf, v)</i>	14
Buffalo Wings <i>Alibi Hot Sauce, Blue Cheese Aioli, Pickled Celery (nf)</i>	18
Smoke Fish Croquettes (4) <i>Crushed Peas, Herbs & Orange (nf)</i>	16
Curious Cropper's Heirloom Tomato Salad <i>Buffalo Curd, Oregano, Gazpacho Vinagrette (gf, nf, v)</i>	18
Broccolini & Green Beans <i>Greek Fava, Charred Onions, Za'atar, Citrus, Olive Oil (v, vg, gf, df)</i>	18
Roast & Spiced Lamb Salad <i>Buckwheat, Green Olives, Zucchini, Pomegranate, Mint & Labneh (gf, nf)</i>	20
Sticky BBQ Pork Ribs	400g 26
<i>Honey & Pineapple Glaze, Currant & Pineapple Relish (gf, nf, df)</i>	800g 50

DESSERT & CHEESE

Sticky Date Pudding <i>Butterscotch, Vanilla Bean Ice Cream (nf, v)</i>	14
Creme Fraiche Cheesecake <i>Estate Lemon Curd, Coconut Crumble, Seasonal Berries (nf, v)</i>	16

DESSERT & CHEESE

New Zealand

Single Cheese 17

Cheese Selection

3 Cheeses 45

40g Portion, Fruit Chutney, Melba Toast, Crackers, Fruit-Bread, Walnuts

Wildfire - Washed Rind

Made with A2 cow's milk from a local farm. New Zealand version of a french classic washed rind cheese. Rich flavour from the rind and buttery flavour through the cheese. 6 weeks old.

Peninsula Blue

Made in Akaroa Harbour in the same spot for over 100 years. Based originally on Stilton but with denser texture and mineral notes. 1 year old.

Goat Waikato

Goats milk dutch style cheese made with milk from Pukekohe. Sweet with a deep flavour and fudge like texture. 2 years old.

ALIBI BREWING CO. CORE RANGE

	GLASS	IMPERIAL
	370ml	PINT 570ml
ALIBI - BOHEMIAN PILSNER - 5.0%	10	12
<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 a thick mousse-like head. Bold and bready rich malt and an intense floral bouquet on the nose.</i>		
ALIBI - WEST COAST IPA - 6.5%	14	16
<i>A good old WestCoast IPA. A simple and easy malt bill while the kettle was dosed up with chunks of Magnum, Columbus, Simcoe and Centennial. Citra & Mosaic Cryo and Ekuanot T90s were added for the dry hop. More classic than a Beach Boys CD compilation.</i>		
ALIBI - RYE IPA - 6.0%	12	14
<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>		
ALIBI - CIDER - 5.2%	10	12
<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>		
TASTING PADDLE - YOUR CHOICE OF 4 BEERS	12	
ADD AN EXTRA TASTER	3	
LOW ALCOHOL BEER - Garage Project Fugazi 2.2%	8	

ALIBI BREWING CO. SEASONAL RANGE

	GLASS	IMPERIAL
	370ml	PINT 570ml
ALIBI - RESTING BEACH FACE - AMERICAN WHEAT ALE - 5.5%	12	14
<i>A satisfying American Wheat Ale, Resting Beach Face is this summer's must have thirst extinguisher. Pale in colour and made with close to 40% un-malted and malted German wheat, RBF was then fermented warm with our expressive english ale strain and dry hopped with a big fist to max out that cloudy appearance and mouthfeel. Idaho 7 and part 'wild' Medusa hops used for the dry hop. Expect flavours of home baked orange, blueberry, peach & nectarine cobbler with a dusting of springtime pine pollen and bush honey.</i>		
AMERICAN PALE ALE - IDAH07, SIMCOE, MOSAIC - 5.5%	10	12
<i>Aromas of Swedish Fish, candied orange peel, sun sweetened apricots and that kushykush tangerine dream. Pine bitterness wraps this up and seals the deal.</i>		
IGGY - GRISETTE - 4.7%	10	12
<i>More malted spelt than barley, IGGY is super fluffy for such a dry and lower ABV beer. He comes with thoughts of sunbaked clay, pepper, spice, rosemary, lavender and green papaya saled with citrus zestings. Hopped with Motueka and Azacca Hops.</i>		
BELGIAN WITBIER - 5.5%	10	12
<i>A co-fermentation of 2 strains of Belgian Witbier yeast and a solo strain of Lactobacillus. The idea was to tame the lactobacillus somewhat by use of Czech Saaz hops and temperature. The beer also had additions of Kerikeri Seville Bitter oranges, toasted coriander and a Cryo-Citra dry hop. What resulted is a beer with just the slightest bit of tartness, mild notes of Belgain Witbier, warm toasted spice, pink musk smokers, the crunch of Autumn leaves under foot and ripe pulpy breakfast orange juice leaps from the glass.</i>		
AGUA PANTHER - HAZYBOY - 6.8%	12	14
<i>The flower stalker. Agua Panther dines on malted barley, wheat and for extra grains, bowl upon bowl of rolled oats from the sunny plains of Christchurch. His distinctive scent steams from his time rolling in the intensely aromatic hop varieties of Citra, Cashmere and Nelson Sauvin giving him the aroma of smooshed passionfruit on a hot gravel driveway, elbow dripping melon, berm ruffage and candied pawpaw.</i>		

TAP ROOM TAKE AWAY

ALIBI ONE LITER GROWLER BOTTLE	7
BOHEMIAN PILSNER	14
WEST COAST IPA	18
RYE IPA	18
CIDER	18
RESTING BEACH FACE	16
IDAHO7	16
IGGY	16
BELGIAN WITBIER	14
AGUA PANTHER	18

WINE

	GLASS	BOTTLE
BUBBLES		
<i>Tantalus Methode Traditionnelle, Brut NV</i>	15	70
<i>Billecart-Salmon, Brut NV, Mareuil-sur-Ay</i>	-	130/300
<i>Billecart-Salmon, Rosé NV, Mareuil-sur-Ay (375ml/750ml bottles available)</i>	-	155/205
<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, 2019</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
<i>Domaine Seguinot Chablis, Bourgogne, 2017</i>	16	75
TANTALUS RESERVE WHITE		
<i>Cachette, Chardonnay, Waiheke Island, 2018</i>	22	120
ROSE		
<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

WINE

GLASS BOTTLE

TANTALUS ESTATE RESERVE RED

<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014</i>	-	120
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015</i>	24	135
<i>Voilé, Syrah, Waiheke Island, 2015</i>	22	125
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015</i>	26	145

DESSERT WINE & PORT

<i>Tantalus Late Harvest Viognier, Hawkes Bay, 2016</i>	17	75
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FOUNDATION WINE CLUB CELLAR LIST

TANTALUS ESTATE RESERVE

BOTTLE

<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

COCKTAILS

The Windrose (Alcohol Free)	15
<i>Seedlip Spice 94, Sparkling Hibiscus & Ginger Tea, Raspberry-Lime Shrub</i>	
Little Parrot (Low Alcohol)	17
<i>Seedlip Garden 108, Elderflower Liqueur, Fermented Nashi Pear, Fresh Lemon Juice, Ginger Beer</i>	
Spiced Quince Shandy	17
<i>Spiced Quince, Fresh Lemon, Alibi Bohemian Pilsner</i>	
Any Port In A Storm	20
<i>Housemade Spiced Port, Fresh Lime, Ginger Beer, Rosemary, Mint</i>	
Palm Beach Paloma	20
<i>Espolon Reposado Tequila, Tarragon, Fresh Lime, Peychaud's Bitters, Grapefruit Soda, Honey-Salted Rim (Don't care for a salted rim? Ask for a "Little Palm" and go nude instead!)</i>	
Estate Espresso Martini	21
<i>Vodka, Amaro Averna, Island Coffee, West Coast Deluxe Cocoa, Aquafaba *contains legumes</i>	
Pimm's Punch	19
<i>Pimm's No. 1, Oleo-Saccharum, Angostura Bitters, Tantalus NV Methode Traditionelle</i>	
Georgia O'Kaffir	21
<i>Blue Duck Vodka, Kaffir Lime, Guava & Pear Nectar, Tantalus Methode Traditionelle</i>	
Estate Whiskey Sour	20
<i>Woodford Reserve Bourbon, Estate Lemons, Bitters, Egg White, Tantalus Estate Red Wine Float</i>	

SPIRITS

VODKA

<i>Blue Duck</i>	11
<i>Belvedere</i>	12
<i>Crystal Head</i>	14

RUM

<i>El Dorado 3 year</i>	11
<i>Diplomatico Reserva</i>	12
<i>Kraken</i>	13
<i>Murderer's Bay White</i>	12
<i>Murderer's Bay Gold</i>	18

TEQUILA / MEZCAL

<i>Espolon Blanco</i>	11
<i>Espolon Reposado</i>	11
<i>Herradura Plata</i>	15
<i>Herradura Ultra</i>	23
<i>Ocho Blanco</i>	16
<i>Ocho Reposado</i>	17
<i>Ocho Anejo</i>	23
<i>Don Julio 1942</i>	30
<i>Del Maguey Vida Mezcal</i>	14
<i>Derrumbes Mezcal</i>	15

SPIRITS

GIN

<i>Hayman's Old Tom</i>	10
<i>Black Robin</i>	11
<i>Portobello Road</i>	12
<i>Tanqueray Ten</i>	14
<i>Hendrick's</i>	15
<i>The Source</i>	17

WHISKY / WHISKEY

BLENDED / SINGLE MALT

<i>Monkey Shoulder</i>	12
<i>Ardbeg An Oa</i>	16
<i>Tullibardine 228 Burgundy</i>	14
<i>Balvenie 12_yr</i>	16
<i>Amrut Malt</i>	15
<i>Auchroisk Helpburns 8yr</i>	12
<i>Benromach 'Sassicaia'</i>	18
<i>Bowmore 12</i>	16
<i>Dalwhinnie 15</i>	20
<i>Glenfiddich 12yr</i>	12
<i>Hazelburn Barolo 9yr</i>	14
<i>Hepburn's Benrinnies</i>	16
<i>Isle of Jura 'Prophecy</i>	31
<i>Kilchoman Sanaig</i>	17
<i>Octomore Barley 7.3</i>	32
<i>Penderyn</i>	15
<i>Springbank</i>	22

BOURBON

<i>Woodford Reserve Bourbon</i>	12
<i>Eagle Rare Bourbon</i>	17
<i>Michter's Bourbon</i>	20

RYE

<i>Templeton 4yr Rye</i>	12
<i>Woodford Reserve Rye</i>	13
<i>Michter's Rye</i>	20

IRISH

<i>Redbreast 12</i>	28
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JAPANESE

<i>Nikka Coffey Grain</i>	17
<i>Nikka From The Barrel Blend</i>	21

APERITIF / DIGESTIF

<i>Campari</i>	10
<i>Aperol</i>	10
<i>Tempus Fugit Gran Classico</i>	14
<i>Amaro Montenegro</i>	10
<i>Amaro Nonino</i>	16
<i>Amaro Averna</i>	10
<i>Fernet Branca</i>	10
<i>La Fee Absinthe</i>	18

VERMOUTH

<i>Dolin Dry Vermouth</i>	8
<i>Lillet Blanc</i>	8
<i>Cinzano Sweet Vermouth</i>	8
<i>Carpano Antica Vermouth</i>	10

LIQUEURS

<i>Briottet Creme de Cassis</i>	8
<i>Briottet Violette</i>	9
<i>Briottet Noisette</i>	10
<i>Briottet Triple Sec</i>	10
<i>Briottet Marasquin</i>	9
<i>Baileys</i>	10
<i>Kahula</i>	10
<i>Disaronno</i>	10
<i>Cherry Heering</i>	8
<i>Green Chartreuse</i>	15
<i>Fiorente</i>	10

BRANDY / COGNAC

<i>Barsol Pisco</i>	11
<i>Laird's Applejack</i>	11
<i>Hennessy VS</i>	11
<i>Remy Martin VSOP</i>	16
<i>Remy Martin XO</i>	50
<i>Breuil 8yr Calvados</i>	16
<i>Tariquet Armagnac XO</i>	26

NON-ALCOHOLIC

<i>Seedlip Garden 108</i>	12
<i>Seedlip Spice 94</i>	12

Please note: Additional Charge for Mixers

BEVERAGES

Old Fashioned Lemonade <i>Estate Citrus Shrub, Sugar Syrup, Soda</i>	10
Raspberry Lime Soda <i>Estate Raspberry Lime Shrub, Soda</i>	10
Iced Tea <i>Earl Grey Syrup, Estate Citrus Shrub</i>	10
Antipodes Water <i>Still/Sparkling 1 Litre</i>	12
Juice <i>Apple, Orange, Cranberry</i>	4.5
Fentimans Soda <i>Ginger Beer or Curiosity Cola</i>	4.5
West Coast Cocoa Merchants <i>Hot Chocolate Deluxe or Peppermint Hot Chocolate</i>	6
Island Coffee <i>Black/Milk</i>	4/4.5
T2 Leaf Tea <i>Earl Grey, English Breakfast, Gorgeous Geisha, White Jasmine, Peppermint (decaffeinated) Chamomile (decaffeinated)</i>	4.5

TAP ROOM TAKE AWAY MERCHANDISE

ALIBI ONE LITER GROWLER <i>Filled with one litre of your favourite beer</i>	7 POA
ALIBI STICKER <i>Available in Black or White</i>	2
ALIBI T-SHIRT <i>Available in 5 Colours: Red, Green, Gold, Blue, & Black</i>	35
ALIBI HAT	45
TANTALUS ESTATE HONEY <i>Sustainably made on the Estate</i>	35
TANTALUS ESTATE OLIVE OIL	25

thank you



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TANTALUS ESTATE

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