



# TANTALUS ESTATE

WAIHEKE ISLAND · NEW ZEALAND

**3 COURSE SAMPLE MENU \$98 PER PERSON**

*Please select your preference of dish from each course*

## TO SHARE

**TANTALUS PRETZEL LOAF +\$14**

*“Kiwi Dip”, Onion Ash, Pickled Cucumber (nf)*

**TE MATUKU BAY OYSTERS +\$POA**

*Chardonnay, Lemon (gf, df, nf)*

## ENTREE

**SNAPPER & SCAMPI CAKE**

*Fennel, Dulse Seaweed, Daikon, New Zealand Saffron (gf, df, nf)*

**CURIOUS CROPPERS HEIRLOOM TOMATOES**

*Cashew Nut, Beetroot, Plum, Watercress (gf, vg)*

**PORK PASTRAMI**

*Parsnip, Sourdough, Quince, Marigold (df, nf)*

## MAIN

**HAWKES BAY LAMB RUMP**

*Jerusalem Artichoke, Leek, Agria Potato, Parsley (gf, nf)*

**LOGLINE MARKET FISH**

*Root Vegetable, Vadouvan, fennel, Balsamic Vinegar (gf, nf)*

**WILD MUSHROOM WELLINGTON**

*Black Bean, Manuka, Brussel Sprout, Macadamia Nut (vg)*

## INCLUDED SIDES

**WILD GREEN SALAD**

*Stracciatella, Beetroot, Orange (gf, nf)*

**TENDERSTEM BROCCOLI**

*Black Garlic, Coconut (gf, df, nf)*

**TRUFFLE FRIES +\$14**

*Crème Fraiche, Parmesan (nf, v)*

## DESSERT

**VALRHONA MANJARI CHOCOLATE**

*Salted Caramel, Espresso, Passionfruit, Cherry (gf, nf)*

**VANILLA & COCONUT TARTLET**

*Banana, Cassis, Blackboy Peach, Chai (gf, vg)*

**CHEESE COURSE +\$15 PER PERSON**

*Estate-made accompaniments:*

*Our Walnut Baguette, Gluten Free Ritz Crackers, Lavosh, Fruit Chutney, & Preserves*

*\*This is a Sample. Menu & Ingredients Are Seasonal and Subject to Availability\**