

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 enquire about booking in for a customised private tasting

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

Please note a 1.75% surcharge applies to all credit cards payments, please ask us about alternative payment methods

THANK YOU

SET MENU OPTIONS

2 COURSE SET MENU \$70 PER PERSON

*Please select your preference of dish from either entrée & main course or main & dessert course,
sides additional*

3 COURSE SET MENU \$98 PER PERSON

*Please select your preference of dish from each course,
wild green salad & tenderstem broccoli included for the table*

4 COURSE SET MENU \$135 PER PERSON

Chef's choice catered from our menu

FOR THE TABLE

TE MATUKU BAY SHUCKED OYSTERS	5.5/32/62
<i>Chardonnay, Lemon (df, gf, nf) Each/Half Dozen/Dozen</i>	
WARM OLIVES	9
<i>Herbs, Citrus (gf, nf, vg)</i>	
TANTALUS PRETZEL LOAF	14
<i>Cultured Butter, Onion Ash, Pickled Cucumber (nf)</i>	
DUCK LIVER PARFAIT	23
<i>"Mosbolletijies", Black Doris Plums, Dukkah</i>	

ENTREES

BIG GLORY BAY SALMON	
<i>Bacon Dashi, Lyonnaise, Dulce Seaweed, Lardo (gf, nf, df)</i>	
CHICKPEA & BUCKWHEAT FALAFEL	
<i>Tomato, Polenta, Cachetta, Broad Bean (gf, vg)</i>	
FREEDOM FARMS PORK BELLY	
<i>White Chocolate, Miso, Black Truffle, Jerusalem Artichoke(gf)</i>	

MAINS

BLACK ANGUS BEEF EYE FILLET

Agria Potato, Leek, Bone Marrow, Parsley (gf, nf)

LONGLINE MARKET FISH

Root Vegetable, Vadouvan, Fennel, Caviar (nf)

WILD MUSHROOM WELLINGTON

Black Bean, Manuka, Witloof, Macadamia Nut (vg)

SIDE DISHES

TENDERSTEM BROCCOLI

Black Garlic, Coconut (gf, df, nf)

14

WILD GREEN SALAD

Danish Feta, Beetroot, Orange (gf, nf)

14

TRUFFLE FRIES

Crème Fraîche, Parmesan (nf, v)

14

DESSERT

MANJARI CHOCOLATE FRANGIPANE

Mandarin, Hazelnut, Pistachio, Salted Caramel (gf)

POACHED TAMARILLO

Coconut Yoghurt, Wattleseed, Koji Rice, Ginger (vg)

CHEESE

35

Chef's Selection of 3 Cheeses, 30g portions

Estate-made accompaniments:

Our Walnut Baguette, Gluten Free Ritz Crackers,

Lavosh, Fruit Chutney, & Preserves

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>	28	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>	-	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	

TANTALUS RESERVE WHITE

<i>Tantalus Reserve Chardonnay, 'The Egg', Hawkes Bay, 2017</i>	15	68	
<i>Cachette, Chardonnay, Waiheke Island, 2018</i>	-	120	

ROSÉ

<i>Tantalus Rosé, Hawkes Bay, 2018</i>	-	60	
<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>	-	120	
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015</i>	22	135	
<i>Voilé, Syrah, Waiheke Island, 2015</i>	22	125	
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015</i>	26	145	

WINE

GLASS BOTTLE

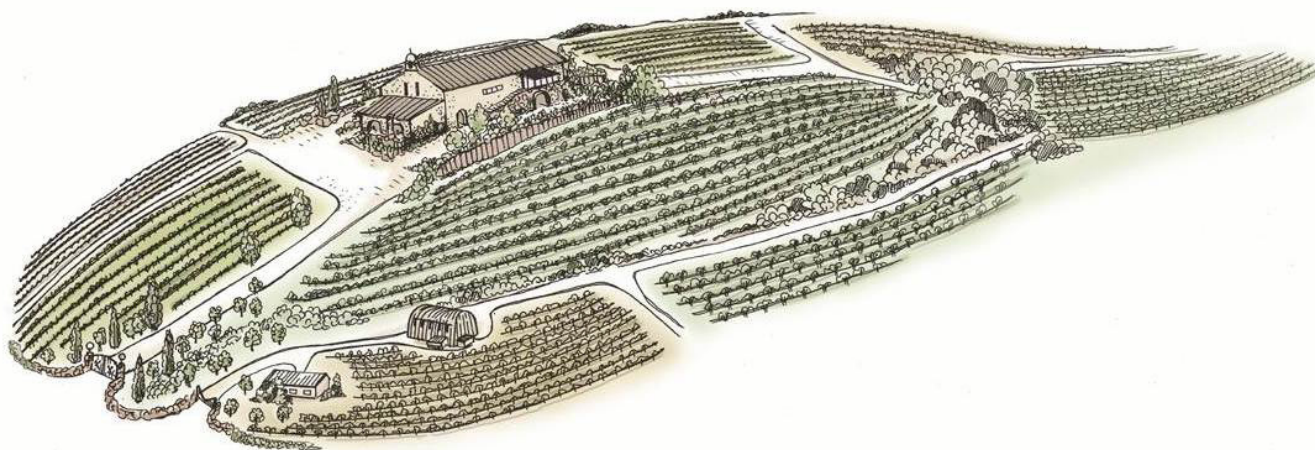
DESSERT WINE & PORT

<i>Tantulus Late Harvest Viognier, Hawkes Bay, 2016</i>	17	75
<i>Sandeman's 10 Year Tawny Porto</i>	17	-

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	IMPERIAL PINT
ALIBI BREWING CO.	370ML	570ML
ALIBI BOHEMIAN PILSNER, 5.0% <i>European styled pilsner made using imported Bohemian pilsner malt, European bottom fermenting yeast & traditional saaz hops. Brilliantly bright with a straw hue and thick mousse-like head. Bold & bready rich malt & 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 BELGIAN WITBIER, 5.2% <i>A co-fermentation of 2 of 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 has 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 Belgian 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>	10	12
ALIBI WEST COAST IPA, 6.5% <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>	12	14
ALIBI RYE IPA, 6.0% <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 tounge prickling bitterness.</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>	12	14
TASTING PADDLE (4 BEERS)	12	
LOW ALCOHOL BEER, GARAGE PROJECT 'FUGAZI' 2.2%	8.5	

ALL OUR BEERS OUR BEERS ARE AVAILABLE FOR TAKEAWAY.

VISIT THE ALIBI BREWER'S LOUNGE
FRIDAY 4:00-9:00
SATURDAY 12:00-9:00
SUNDAY 12:00-6:00

DINE IN AND TAKEAWAY OPTIONS AVAILABLE
WWW.TANTALUS.MOBI2GO.COM



ESTATE COCKTAILS

NORTHERN GARDEN <i>(low alcohol - non-alcoholic option available)</i> <i>Seedlip Garden 108, Dolin Dry Vermouth, Cardamon, Bay Leaf, East Imperial Tonic</i>	15
BLOODY MARY <i>Blue Duck Vodka, House Spice Mix, Tomato Juice, Estate Merlot Cabernet Franc, McClure's Pickle</i>	21
CHAMPAGNE COCKTAIL <i>Tantalus NV Methode, Angostura- Soaked Sugar Cube, Lemon Twist</i>	19
FRENCH 75 <i>Tantalus NV Methode, Black Robin Gin, Sugar Syrup, Fresh Lemon</i>	18
OLIVE BRANCH <i>Estate Olive Oil Washed Gin, Estate Honey, Egg White, Fresh Lime, Rosemary</i>	21
WINTER PALOMA <i>Espolon Reposado Tequila, Garonelles Sauternes, Fresh Lime, Grapefruit, Brown Sugar, Sweet Cinnamon Salt</i>	19
ESTATE ESPRESSO MARTINI <i>Vodka, Amaro Averna, Island Coffee, West Coast Deluxe Cocoa, Aquafaba (contains légumes)</i>	21
BOULEVARDIER <i>Woodford Reserve Bourbon, Campari, Carpano Antica Vermouth, Orange Twist</i>	20
ESTATE BEVERAGES	
ANTIPODES WATER <i>Still/Sparkling 1 litre</i>	12
OLD FASHIONED LEMONADE <i>Estate Citrus Shrub, Sugar Syrup, Soda</i>	10
ESTATE ICED TEA <i>Earl Grey Syrup, Estate Citrus Shrub</i>	10
FENTIMANS SODA <i>Ginger Beer or Curiosity Cola</i>	4.5
EAST IMPERIAL <i>Tonic/Soda</i>	5.5/5
JUICE <i>Apple, Orange, Cranberry</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</i>	4.5

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

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.

CARDORNA - THE SOURCE - CARDRONA VALLEY, NZ 15

Vapor distilled and non-chill filtered, this gold medal award winning gin delivers full-flavor and character. Hand-crafted from locally foraged rosehip combined with traditional juniper, coriander seed, angelica root, and citrus zest.

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.

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. 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.

WHISKEY

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.

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.

WHISKEY

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.

ARBEG '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.

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*