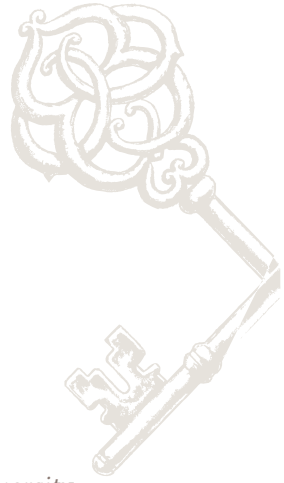


TANTALUS ESTATE

WAIHEKE ISLAND · NEW ZEALAND



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*

Due to COVID-19 challenges that face our industry we have decided to offset credit card fees. A 1.75% surcharge applies to all credit card transactions. Alternative methods of payment are available - please ask our team.

THANK YOU

YOUR DINING OPTIONS

2 COURSE SET MENU \$70 PER PERSON

Please select your preference of dish from either entrée & main course or main & dessert course.

Sides are additional.

Wine pairings available at \$35pp.

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.

Wine pairings at available \$57pp.

4 COURSE SET MENU \$135 PER PERSON

Chef's choice selected from our menu.

Complementary glass of Tantalus Methode Traditionnelle

Wine pairings available at \$67pp.

FOR THE TABLE

TE MATUKU BAY SHUCKED OYSTERS	5.5/32/62
<i>Chardonnay, Lemon (gf, df, nf)</i>	
<i>Each/Half Dozen/Dozen</i>	
WARM OLIVES	9
<i>Herbs, Citrus (gf, nf, vg)</i>	
TANTALUS PRETZEL LOAF	14
<i>Tomato, Manuka, Rosemary (nf)</i>	
DUCK LIVER PARFAIT	23
<i>"Mosbolletijies", Black Doris Plum, Hazelnut Dukkah (wf)</i>	

ENTREES

BIG GLORY BAY SALMON
<i>Bacon Dashi, Lyonnaise, Dulce Seaweed, Lardo (gf, nf, df)</i>
SOURDOUGH PORRIDGE
<i>Carrot, Harissa, Rye IPA, Preserved Lemon (vg)</i>
TWICE COOKED PORK BELLY
<i>White Chocolate, Mango, Black Truffle Oil, Kumara (gf)</i>
EASTHERBROOK FARMS DUCK BREAST
<i>Gingerbread, Riberry, Beetroot Kraut, Black Pudding (gf, nf)</i>

M A I N S

BLACK ANGUS BEEF EYE FILLET

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

LOGLINE MARKET FISH

Panisse, Horseradish, Camomile, Caviar (gf, nf)

WILD MUSHROOM WELLINGTON

Black Bean, Witloof, Macadamia Nut (vg)

TE MANA LAMB LOIN

Syrah Pomace, Radish, Pumpnickel, Beetroot (df, gf, nf)

S I D E D I S H E S

TENDERSTEM BROCCOLI

Garlic Chive, Cashew, Matiatia Estate Olive Oil (gf, df, v)

14

WILD GREEN SALAD

Beetroot, Orange, Stracciatella, Balsamic Vinegar (gf, nf)

14

TRUFFLE FRIES

Crème Fraîche, Parmesan (nf, v)

14

D E S S E R T

MANJARI CHOCOLATE PUDDING

Dulsey, Hokey Pokey, Parsnip, Goats Milk (nf)

HEMP BRANDY SNAP

Rooibos, Tangelo, Hazelnut, Almond (vg, gf)

CHEESE

*30g portion of your selection of cheeses available on the day, with Estate-made accompaniments:
Our Walnut Baguette, Gluten Free Ritz Crackers, Lavosh, Fruit Chutney, & Preserves*

C H E E S E C O U R S E

SINGLE CHEESE

14

CHEF'S 3 CHEESE SELCTIONS

35

W I N E

GLASS BOTTLE MAGNUM

BUBBLES

<i>Tantalus Méthode 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>	22	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	255
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015</i>	22	135	280
<i>Voilé, Syrah, Waiheke Island, 2015</i>	22	125	
<i>Voilé, Syrah, Waiheke Island, 2016</i>	22	130	
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015</i>	22	135	290

WINE

GLASS BOTTLE

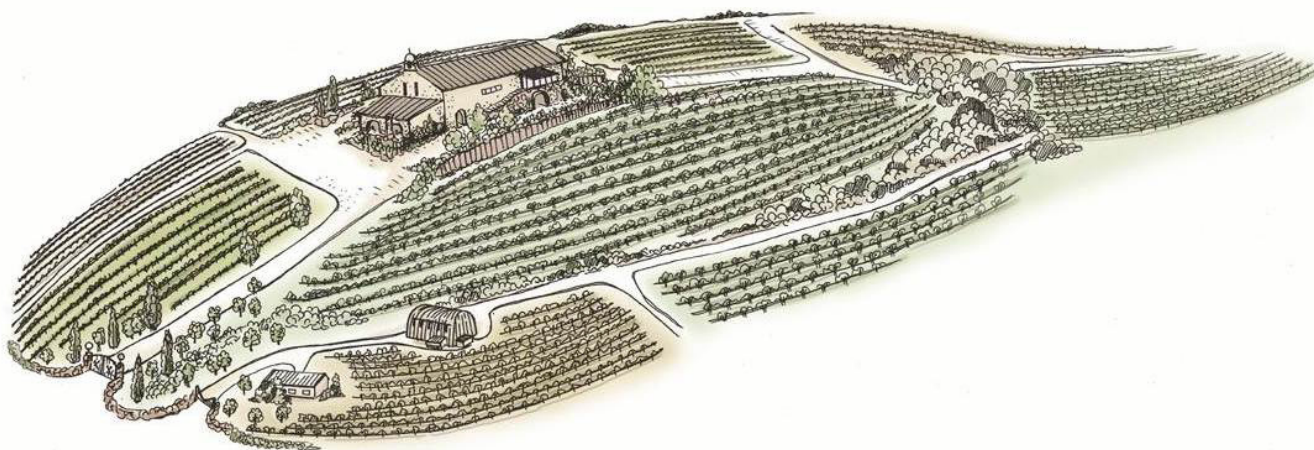
DESSERT WINE & PORT

<i>Tantalus 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



ALIBI BREWING CO. BEER

	GLASS 370ML	IMPERIAL PINT 570ML
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
Alibi Bohemian Pilsner (5%) <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 'Huftgold' Munich Dunkel (5.2%) <i>A dark lager brewed for these cooler hued months. Brewed and slowly fermented through half of March and most of April and then lagered for more than 8 weeks at near freezing temperatures. The resulting beer has notes of cocoa and hazelnuts. It's full, round and comforting like eating a gravy slathered roast turkey whilst sitting in a leather chair, wearing a fur coat and smoking cap.</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 Sunfog Hazy Pale Ale (5.5%) <i>Brewed up with Ale malt, oats and wheat and hopped with Citra and El Dorado. White peaches, royal gala apple and tropical fruits like the remaining aroma of your cereal bowl after some breakfast Froot Loops. Full flavour and taste without being sticky sweet.</i>	10	12
Alibi Skyfold NEIPA (7%) <i>An IPA brewed with English Ale malts, Oats and wheat and hopped using 2 NZ developed and grown hops, Nelson Sauvin and Motueka with US Mosaic littered in to dankify it. Pine, berry, tropical dank juice and brown sugared grapefruit. Soft and again juicy. A whiff of gasoline and ChemTrails.</i>	12	14
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>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 Méthode, Angostura- Soaked Sugar Cube, Lemon Twist</i>	19
FRENCH 75 <i>Tantalus NV Méthode, Black Robin Gin, Sugar Syrup, Fresh Lemon</i>	18

ESTATE COCKTAILS CONTINUED

OLIVE BRANCH	21
<i>Estate Olive Oil Washed Gin, Estate Honey, Egg White, Fresh Lime, Rosemary</i>	
WINTER PALOMA	19
<i>Espolòn Reposado Tequila, Garonelles Sauternes, Fresh Lime, Grapefruit, Brown Sugar, Sweet Cinnamon Salt</i>	
ESTATE ESPRESSO MARTINI	21
<i>Vodka, Amaro Averna, Island Coffee, West Coast Deluxe Cocoa, Aquafaba (contains légumes)</i>	
BOULEVARDIER	20
<i>Woodford Reserve Bourbon, Campari, Carpano Antica Vermouth, Orange Twist</i>	
 ESTATE BEVERAGES	
ANTIPODES WATER	12
<i>Still/Sparkling 1 litre</i>	
OLD FASHIONED LEMONADE	10
<i>Estate Citrus Shrub, Sugar Syrup, Soda</i>	
ESTATE ICED TEA	10
<i>Earl Grey Syrup, Estate Citrus Shrub</i>	
FENTIMANS SODA	4.5
<i>Ginger Beer or Curiosity Cola</i>	
EAST IMPERIAL	5.5/5
<i>Tonic/Soda</i>	
JUICE	4.5
<i>Apple, Orange, Cranberry</i>	
WEST COAST COCOA MERCHANTS	6
<i>Hot Chocolate Deluxe or Peppermint Hot Chocolate</i>	
ISLAND COFFEE	4/4.5
<i>Black/Milk</i>	
T2 LEAF TEA	4.5
<i>Earl Grey, English Breakfast, Gorgeous Geisha, White Jasmine Peppermint, Chamomile (decaffeinated)</i>	

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

- ESPOLÒN 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.
- ESPOLÒN 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

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.

10

AMARO AVERNA - SICILY, ITALY

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.

10

VERMOUTH

DOLIN DRY - CHAMBÉRY, FRANCE

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.

8

CINZANO ROSSO - TURIN, ITALY

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.

8

To book your table, please visit www.tantalus.co.nz or call +64 9 372 2625

thank you

TANTALUS ESTATE



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