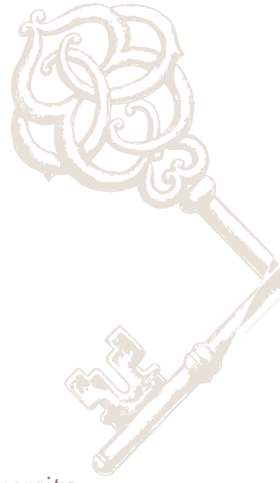


# TANTALUS ESTATE

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 re-moved 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

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

## ENTREES

<b>BIG GLORY BAY SALMON</b>
<i>Avocado, Yuzu, Sake, Dashi (nf, df)</i>
<b>ANCIENT GRAIN GRANOLA CAKE</b>
<i>Harissa, Carrot, Rye IPA, Preserved Lemon (vg, gf)</i>
<b>TWICE COOKED PORK BELLY</b>
<i>White Chocolate, Mango, Black Truffle Oil, Kumara (gf)</i>
<b>EASTHERBROOK FARMS DUCK BREAST</b>
<i>Gingerbread, Riberry, Beetroot Kraut, Black Pudding (nf)</i>

## MAINS

### 55 DAY AGED HANDPICKED BEEF SIRLOIN

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

### LONGLINE MARKET FISH

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

### NUT SHORTRIB

*Butternut Mole, Watercress, Apricot, Tonka Bean (vg, gf)*

### TE MANA LAMB LOIN

*Syrah Pomace, Radish, Pumpernickel, Beetroot (df, gf, nf)*

## SIDE DISHES

### 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

## DESSERT

### MANJARI CHOCOLATE PUDDING

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

### WHIPPED COCONUT CREAM

*Tangelo, Arlette, Green Strawberry, Rooibos Tea (vg, nf)*

### CHARCOAL BURNT CHEESECAKE

*Raspberry, Potpourri, Buffalo Yoghurt, Violet (gf, nf)*

### 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*

## CHEESE COURSE

### SINGLE CHEESE

14

### CHEF'S 3 CHEESE SELCTIONS

35

## WINE

	GLASS	BOTTLE	MAGNUM
<b>BUBBLES</b>			
<i>Tantalus Méthode Traditionnelle, Brut NV, Hawkes Bay</i>	15	70	-
<i>Perrier Jouët Grand Brut, NV, Épernay, France</i>	-	125	-
<i>Billecart-Salmon, Brut NV, Mareuil-sur-Ay, France</i> (750ml/1500ml bottles available)	28	130	300
<i>Taittinger, Cuvée Prestige Brut NV, Reims, France</i> (375ml/750ml bottles available)	-	80/140	-
<i>Billecart-Salmon, Rosé NV, Mareuil-sur-Ay, France</i> (375ml/750ml/1500ml bottles available)	-	155/205	425
<i>Louis Roederer, Carte Blanche, Reims, France</i>	-	250	-
<i>Dom Pérignon, 2008, Épernay, France</i>	-	350	-
<i>Perrier Jouët Belle Époque, 2012, Épernay, France</i>		425	875
<i>Cristal, Louis Roederer, 2009, Reims, France</i>	-	750	1490
<i>Krug Rosé, 21ème Édition, Reims, France</i>	-	900	-
<b>WHITE</b>			
<i>Tantalus Sauvignon Blanc, Marlborough, 2020</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	
<b>TANTALUS RESERVE WHITE</b>			
<i>Tantalus Reserve Chardonnay, 'The Egg', Hawkes Bay, 2017</i>	15	68	
<i>Cachette, Chardonnay, Waiheke Island, 2018</i>	22	120	
<b>ROSÉ</b>			
<i>Tantalus Estate Rosé, Waiheke Island, 2019</i>	15	65	
<b>RED</b>			
<i>Tantalus Pinot Noir, Marlborough, 2018</i>	15	65	
<i>Tantalus Estate Merlot Cabernet-Franc, Waiheke Island, 2017</i>	17	75	
<b>TANTALUS ESTATE RESERVE</b>			
<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>	26	135	290

## WINE

GLASS BOTTLE

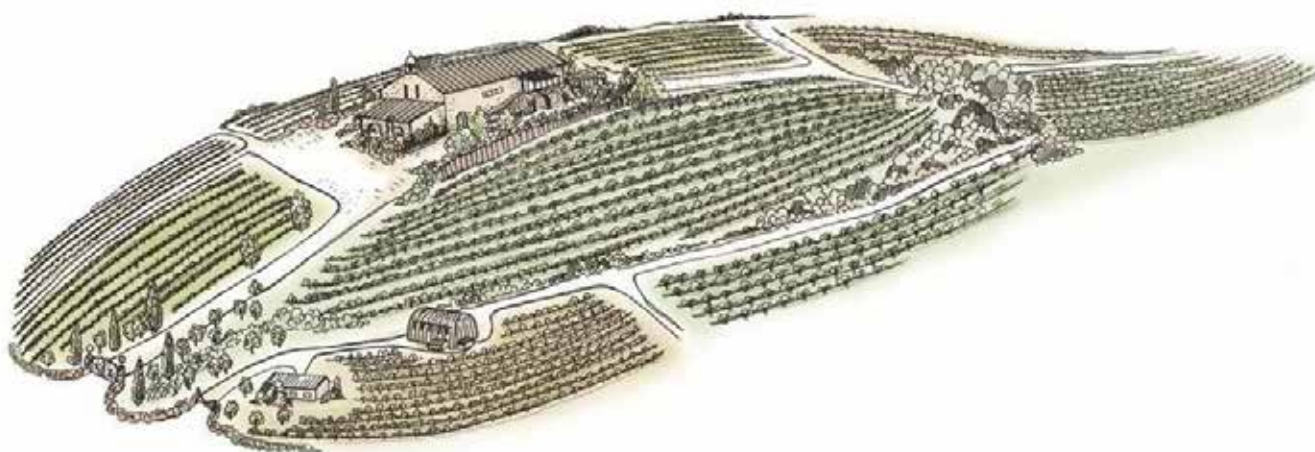
### DESSERT WINE & PORT

<i>Tantalus Late Harvest Viognier, Hawkes Bay, 2016</i>	17	75
<i>Sandeman's 10 Year Tawny Porto</i>	17	-
<i>Fernando Castilla Pedro Ximénez Sherry</i>	11	-

### FOUNDATION WINE CLUB CELLAR LIST

#### TANTALUS ESTATE RESERVE WINES

Cachette, Chardonnay, Waiheke Island, 2017	95
Cachette, Chardonnay, Waiheke Island, 2018	95
Cachette, Chardonnay, Waiheke Island, 2019	95
Voilé, Syrah, Waiheke Island, 2014	120
Voilé, Syrah, Waiheke Island, 2015	120
Voilé, Syrah, Waiheke Island, 2016	120
Voilé, Syrah, Waiheke Island, 2017	120
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014	120
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015	120
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2016	120
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2017	120
Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2014	135
Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015	135
Écluse. Cabernets/Merlot/Malbec. Waiheke Island. 2016	135



## ALIBI BREWING CO. BEER

	GLASS 370ML	IMPERIAL PINT 570ML
<b>ALIBI BOHEMIAN PILSNER, 5.0%</b> <i>European styled pilsner made using imported Bohemian pilsner malt, European bottom fermenting yeast &amp; traditional saaz hops. Brilliantly bright with a straw hue and thick mousse-like head. Bold &amp; bready rich malt &amp; an intense floral bouquet on the nose.</i>	10	12
<b>ALIBI HUFTGOLD MUNICH DUNKEL, 5.2%</b> <i>A dark lager brewed for these cooler 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
<b>'TIBBLES' HAZY PALE ALE, 5.2%</b> <i>Loaded up with the finest UK malted barley, Oats and Wheat, Tibbles is a full flavour, lower abv hazy beer. We were lucky enough to trial Lallemand's latest dried yeast strain from Verdant Brewing in the UK which imparts a wee bit more vanilla than our usually hazy strain. Pink guava, juicy apricots, banana bread hot from the neighbour's kitchen and the prickly aromas of Mexican cactus salad.</i>	10	12
<b>'VACANT DAZE' OAT CREAM ALE, 7.5%</b> <i>Oats. Oats. Oats. 45% of the fermentable sugars in this beer came from delicious, creamy, soft and pillowy oats. The rest coming from English floor malted spring barley, NZ grown Pilsner malt and the slightest touch of German malted wheat. No boil hops were used in the making of this beer and less than more hops were added to the whirlpool. Again this beer was fermented using a new yeast to us, Lallemand's Verdant yeast strain which added a pronounced vanilla note to the "fruit bowl" aroma. Papaya, mango, guava, blueberries, candied pineapple, kalamansi and vanilla. CONTAINS LACTOSE</i>	12	14
<b>APA "AMARILLO CITRA", 5.7%</b> <i>We're taking this back to the concrete streets...Not a juice bomb but a modern take on an ol'school American Pale Ale. This version mainly focuses on Amarillo and Citra hops with a dab of our old friend Centennial to provide that distinguishable spicy citrus pith bitterness. A clean, dry and well balanced APA with deep thoughts of ripe peaches, tangelos, grapefruit and illusions of honey crackers.</i>	10	12
<b>D-A-K (DOPE AS KINDNESS) WCIPA, 6.5%</b> <i>The last years of high school were one hell of a time! This beer tries to capture the summer moments of those years. Mown sports fields, hot afternoons trying to learn statistics, the Matrix on repeat, sausage rolls with sauce, and sticky juicie wrappers littering the canteen. This beer is all powder sugar and candied blueberry, school workshop steel filings and sweaty teenagers working in a haze of the sweetest illegal Mary Jane.</i>	12	14
<b>TASTING PADDLE (4 BEERS)</b>	12	
<b>LOW ALCOHOL BEER, GARAGE PROJECT 'FUGAZI' 2.2%</b>	8.5	

## ESTATE COCKTAILS

<b>NORTHERN GARDEN</b> <i>(low alcohol - non-alcoholic option available) Seedlip Garden 108, Dolin Dry Vermouth, Cardamon, Bay Leaf, East Emperial Tonic</i>	15
<b>BLOODY MARY</b> <i>Blue Duck Vodka, House Spice Mix, Tomato Juice, Estate Merlot Cabernet Franc, McClure's Pickle</i>	21
<b>CHAMPAGNE COCKTAIL</b> <i>Tantalus NV Méthode, Angostura- Soaked Sugar Cube, Lemon Twist</i>	19
<b>FRENCH 75</b> <i>Tantalus NV Méthode, Black Robin Gin, Sugar Syrup, Fresh Lemon</i>	18

## ESTATE COCKTAILS CONTINUED

<b>APEROL FIZZ</b> <i>Aperol, Fresh Grapefruit, Egg White, Tantalus NV Methode Traditionelle Peychauds Bitters, Candied Aperol Dust</i>	21
<b>OLIVE BRANCH</b> <i>Estate Olive Oil Washed Gin, Estate Honey, Egg White, Fresh Lime, Rosemary</i>	21
<b>LAVENDER PALOMA</b> <i>Espolòn Blanco Tequila, Garonelles Sauternes, Fresh Lime, Lavender Salt</i>	19
<b>SESAME SMASH</b> <i>Templeton Rye, Sesame Oil, Fresh Lemon, Fentimans Ginger Beer, Mint</i>	21
<b>ESTATE ESPRESSO MARTINI</b> <i>Vodka, Amaro Averna, Island Coffee, West Coast Deluxe Cocoa, Aquafaba (contains légumes)</i>	21
<b>ESTATE BEVERAGES</b>	
<b>ANTIPODES WATER</b> <i>Still/Sparkling 1 litre</i>	12
<b>OLD FASHIONED LEMONADE</b> <i>Estate Citrus Shrub, Sugar Syrup, Soda</i>	10
<b>ESTATE ICED TEA</b> <i>Earl Grey Syrup, Estate Citrus Shrub</i>	10
<b>RASPBERRY-LIME SODA</b> <i>Raspberry And Lime Shrub, Sugar Syrup, Soda</i>	10
<b>FENTIMANS SODA</b> <i>Ginger Beer or Curiosity Cola</i>	4.5
<b>EAST IMPERIAL</b> <i>Tonic/Soda</i>	5.5/5
<b>JUICE</b> <i>Apple, Orange, Cranberry</i>	4.5
<b>WEST COAST COCOA MERCHANTS</b> <i>Hot Chocolate Deluxe or Peppermint Hot Chocolate</i>	6
<b>ISLAND COFFEE</b> <i>Black/Milk</i>	4/4.5
<b>T2 LEAF TEA</b> <i>Earl Grey, English Breakfast, Gorgeous Geisha, White Jasmine Peppermint, Chamomile (decaffeinated)</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

The Polmos Żyrardów 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 f lowering 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 licious 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](http://www.tantalus.co.nz) or call +64 9 372 2625*

*thank you*

TANTALUS ESTATE



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