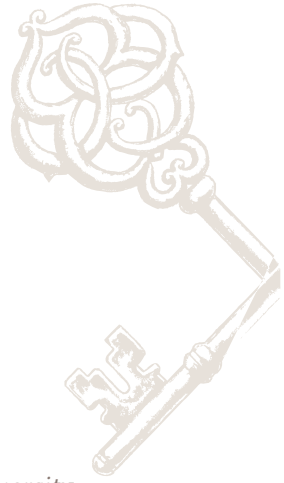


## TANTALUS ESTATE

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 leaf salad & summer greens 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

Chardonnay Mignonette (gf, df, nf)

5.5/32/62

Raspberry Vinegar, Tantalus Méthode Traditionnelle Jelly, Basil (gf, nf)

6.0/36/72

Each/Half Dozen/Dozen

##### MARINATED OLIVES

9

Herbs, Citrus (gf, nf, vg)

##### KAWAKAWA LINSEED CIABATTA

14

Freshly Churned Butter (nf)

##### DUCK LIVER PARFAIT

24

"Mosbolletjies", Figs, Duck Ham

#### ENTREES

##### CITRUS CURED SALMON

NZ Wasabi Sorbet, Soy & Ginger Dressing, Melon (gf, nf)

##### NEW SEASON FIG

Frozen Blue Cheese, Beetroot, Fig Leaf Oil (v, gf, vg option available)

##### TWICE COOKED PORK BELLY

Stonefruit, Smoked Almond (gf)

Scampi \$5 supplement

##### BLACK ORIGIN WAGYU TARTARE

Brown Butter, Parmesan, Rosemary (gf)

## **M A I N S**

### **55 DAY AGED 'HANDPICKED' BEEF EYE FILLET**

*Crispy Veal Sweetbreads, Smoked Potato, Pickled Walnut*

### **LINE CAUGHT FISH**

*Diamond Clams, Sweetcorn, Fennel (gf, nf)*

### **SUNFLOWER SEED RISOTTO**

*Sweetcorn, Crispy Nettle, Macadamia (vg, gf)*

### **HAWKE'S BAY LAMB LOIN**

*Goat's Cheese Agnolotti, Heirloom Tomatoes, Zucchini (nf)*

## **S I D E D I S H E S**

### **SUMMER GREENS**

*Broad Bean Hummus, Macadamia Dukkah Spice (gf, df, v)*

14

### **WILD LEAF SALAD**

*Stracciatella, Balsamic Vinegar, Radish (gf, nf)*

14

### **TRUFFLE FRIES**

*Crème Fraîche, Parmesan (nf, v)*

14

## **D E S S E R T**

### **BITTER CHOCOLATE CRÉMEUX**

*Cromwell Cherries, Star Anise, Soil (gf)*

### **ESTATE HONEY PARFAIT**

*Stonefruit, Honeycomb, Almond Sponge*

### **ALIBI SOUR SORBET**

*White Chocolate Panna Cotta, Rosewater, Strawberry (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*

## **C H E E S E C O U R S E**

### **SINGLE CHEESE**

14

### **CHEF'S 3 CHEESE SELECTIONS**

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 (750ml/1500ml bottles available)</i>	28	130	300
<i>Taittinger, Cuvée Prestige Brut NV, Reims, France (375ml/750ml bottles available)</i>	-	80/140	-
<i>Billecart-Salmon, Rosé NV, Mareuil-sur-Ay, France (375ml/750ml/1500ml bottles available)</i>	-	155/205	425
<i>Louis Roederer, Carte Blanche, Reims, France</i>	-	250	-
<i>Dom Pérignon, 2010, 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, 23ème 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, 2018</i>	-	80	-
<i>Tantalus Estate Pinot Gris, Waiheke Island, 2019</i>	16	68	-
<b>TANTALUS RESERVE WHITE</b>			
<i>Tantalus Reserve Chardonnay, 'The Egg', Hawkes Bay, 2018</i>	15	68	-
<i>Cachette, Chardonnay, Waiheke Island, 2018</i>	-	130	-
<i>Cachette, Chardonnay, Waiheke Island, 2019</i>	22	120	-
<b>ROSÉ</b>			
<i>Tantalus Estate Rosé, Waiheke Island, 2020</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>	-	-	310
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015</i>	-	-	300
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2016</i>	22	125	-
<i>Voilé, Syrah, Waiheke Island, 2016</i>	22	125	-
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2014</i>	-	-	330
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015</i>	-	-	320
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2016</i>	26	140	-

**WINE**

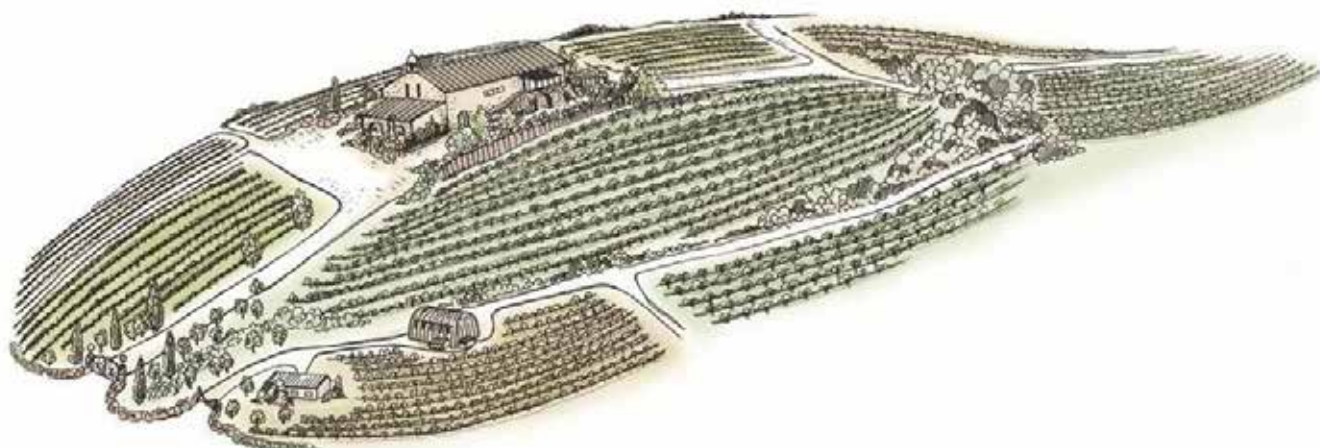
GLASS BOTTLE

**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 Ximinéz Sherry</i>	11	-

**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>Cachette, Chardonnay, Waiheke Island, 2019</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>Voilé, Syrah, Waiheke Island, 2017</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>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2017</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
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2017</i>	135



## ALIBI BREWING CO. BEER

	GLASS 370ML	IMPERIAL PINT 570ML
<b>APPLE CIDER, 5.2%</b> <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
<b>BERRY SOUR, 6.0%</b> <i>A trinity of deep coloured fruit and berries, a dollop of Auckland City sourced urban honey and a touch of milk sugar. Shocking pink in colour aromas of rose water and gewürztraminer. Spritely tart and almost Christmas cake like with flavours of Turkish Delight, red berries and Red Mountain Dew.</i>	12	14
<b>'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>'SUMMER SQUASH' HOPPY BLONDE ALE, 4.7%</b> <i>Good honest summer beer. Lemon and barley squash, ripe mandarins and navel oranges. A real summer crusher.</i>	10	12
<b>'YUMMY YUMMY FRUIT SALAD' HAZY IPA, 6.2%</b> <i>Mega aromas of an overflowing summer fruit bowl. Skittle shells, pineapple upside-down cake, diesel from a hot gas station forecourt, Fruju tropical snow and Just Juice tropical bubbles.</i>	12	14
<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 juicy 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 Imperial 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>NEGRONI</b> <i>Black Robin Gin, Campari, Cinzano Sweet Vermouth</i>	22

## ESTATE COCKTAILS CONTINUED

<b>APEROL SPRITZ</b>	19
<i>Tantalus Méthode Traditionnelle Aperol, Soda</i>	
<b>PINEAPPLE &amp; PAEROA</b>	19
<i>El Dorado 3yr Rum, Honeyed Manuka &amp; Pineapple Shrub, Chamomile, East Imperial Burma Tonic</i>	
<b>THE SUNNY SPOT</b>	20
<i>Blue Duck Vodka, Fermented Strawberries, Fresh Lime, Fig Leaf, Balsamic, Soda</i>	
<b>LAVENDER PALOMA</b>	19
<i>Espolòn Blanco Tequila, Tantalus Late Harvest Viognier, Fresh Lime, Grapefruit Soda, Lavender Salt</i>	
<b>ESTATE ESPRESSO MARTINI</b>	21
<i>Vodka, Island Coffee, West Coast Deluxe Cocoa, Aquafaba (contains légumes)</i>	
<b>ESTATE BEVERAGES</b>	
<b>ANTIPODES WATER</b>	12
<i>Still/Sparkling 1 litre</i>	
<b>BLACKBERRY LEMONADE</b>	10
<i>Blackberry and Lemon Shrub, Sugar Syrup, Soda</i>	
<b>RASPBERRY-LIME SODA</b>	10
<i>Raspberry and Lime Shrub, Sugar Syrup, Soda</i>	
<b>FENTIMANS SODA</b>	4.5
<i>Ginger Beer or Curiosity Cola</i>	
<b>EAST IMPERIAL</b>	5.5/5
<i>Tonic/Soda</i>	
<b>JUICE</b>	4.5
<i>Apple, Orange, Cranberry</i>	
<b>WEST COAST COCOA MERCHANTS</b>	6
<i>Hot Chocolate Deluxe or Peppermint Hot Chocolate</i>	
<b>ISLAND COFFEE</b>	4/4.5
<i>Black/Milk</i>	
<b>T2 LEAF TEA</b>	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

- 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. 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.*
- 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.*

## 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 MONTENEGRO - BOLOGNA, ITALY

*A bitter-sweet blend of forty botanicals selected from four continents, distilled individually and blended to create a spicy, herbaceous, and floral digestif. Notes of vanilla, dried orange peels, rose petals, and eucalyptus.*

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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