



YOUR MENU

Welcome to The Alibi Brewer's Lounge, located at Tantalus Estate

A cosy underground lounge awaits. With additional outdoor seating looking over the vineyard, the Brewer's Lounge is home to craft beer, creative cocktails, delicious dishes, and genuine vibes.

Our Alibi Brewing Co. beers are all small batch brewed here on-site. We use all sorts of premium local and international hops, malts, and grains to bring you fresh and exciting beers

If you have any allergies or dietary restrictions during your dining experience, please let your server know. Menu items may be modified 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

(df) - dairy free (nf) - nut free
(gf) - gluten free * if you are a celiac please notify your server
(v) - vegetarian (vg) - vegan

If you would like to enjoy a wine tasting, please visit our beautiful Cellar Door upstairs

We have honey bees on the Estate – if you have an allergy to bee stings, please take care

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 will apply to all credit card transactions. Alternative methods of payment are available - please ask our team.

On behalf of our owners, viticulturalist, winemaker, chefs, brewer and restaurant team, we do hope you enjoy

ALIBI FOOD MENU

Marinated Estate Olives (gf/nf/df)	\$8
Goats Cheese & Jalapeno Croquettes, Pale Ale Aioli, Hop Salt (nf)	\$16
Hand Picked Beef Biltong, Gorgonzola Cream, Rosemary (gf/nf, can be df)	\$18
Wagyu Brisket Croquettes, Mustard, Pickled Walnut (can be nf)	\$18
Plain Fries	\$12
Truffle Fries	\$14
Alibi Fried Chicken Wings, Buffalo Sauce, Blue Cheese, Celery (gf, can be df)	\$20
Potato Gnocchi, Cacio e Pepe, Pecorino, Pickled Pumpkin (nf)	\$20
Brewery Beef Slider, Hand Minced Beef, Caramelised Onion, Secret Sauce, Swiss cheese	\$12
Grilled Sirloin Steak (250g), Truffle Fries, Salad, Horseradish Mayo	\$39
Malva Pudding, Anglaise, Ginger & Apricot Sorbet	\$19

ALIBI BREWING CO. BEERS

	GLASS	PINT	1 LITRE takeaway GROWLER 370 ml. FILL	CROWLER 570 ml. CAN
APPLE CIDER, 4.6%	10	12	15	17
A bright golden farmhouse cider. Oak-aged with nuances of oven roasted apples and winter spices. Dry, refreshing and complex with natural fruit tartness. Prefer a sweeter cider? Ask your server...				
BOHEMIAN PILSNER, 5.0%	10	12	15	17
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.				
BOHO DARK (TEMNÁ ZIMA), DARK LAGER, 4.8%	10	12	15	17
Temná Zima or Dark Winter is our take on a tmavý ležák (dark lager) from the land of Bohemia. Brewed using almost exclusively Bohemian malt, soft Waiheke water, Saaz hops and 4 long weeks of lagering time. Temná Zima is round, smooth and fulfilling with a meringue-like head with flavours and aromas of well toasted seeded brown bread, espresso, blocks of unadulterated dark cocoa and BBQ char. Na Zdravi!				

HUFTGOLD, MUNICH DUNKEL, 5.2% 10 12 15 17

A dark lager brewed for these cooler hued months. Brewed and slowly fermented though 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.

MIDDAY MARAUDERS, HAZY PALE ALE, 5.8% 10 12 18 20

There's nothing better than kicking back at 3pm and helping yourself to a big frothy glass of a super smashable pale ale to shake off that late arvo brain slump. Midday Marauders was brewed with plenty of oats and wheat malt and then fermented with an expressive yeast from Froth Tech. It was then hopped somewhat more aggressively than past pale ales with 2020 Citra + Idaho7 and 2021 Motueka from Freestyle farms. It's then dry hopped with the same choice blend with a second whack of Motueka to award it the title of Double Dry Hop Pale Ale. Sticky sweet Thai mangos, bitter orange skin oil, pineapple Frujus and the resinous cedar stick it's served on.

APA #4 AHTANUM, AMARILLO + NECTARON, 5.2% 10 12 18 20

The latest in the Alibi APA series. APA IV revisits old American hop faithfuls Ahtanum and Amarillo and pairs them with a brand new New Zealand hop, Nectaron. Expect the flavour to slide through the scale of classic grapefruit, pine, lemon, orange and earthy tones thought to tropical and peach iced tea. Not so much Angry Peaches, more like calm and serene peaches.

FOOLS GOOP, OAT CREAM IPA, 6.5% 12 14 20 22

FOOLS GOOP is our 2021 entry in to the Heyday HAZY IPA challenge.

Its our Citra, Idaho7 and Strata OATCREAM IPA. It's brewed with a grist Superior Oatmalt, rolled oats, and Saltbae sprinkle of malted wheat and hopped generously in the kettle with Columbus, Strata + CryoCitra. Fermented with our new favourite colourful yeast strain then dry hopped heavily with even more Citra-Cryo + Strata and Idaho7 then for good measure MORE Strata. Having not used Strata before, the flavour and aroma in this beer leaves dancing in our brew boots. It smells like a ripe + sweaty passion fruit after an intense F45 session, JUICYFRUIT, canned pink guava, half chewed skittles, Pascall Milkshakes and strawberry Primo. CONTAINS LACTOSE.

WHAT'S YOUR TEMPERATURE, WEST COAST IPA, 6.8% 12 14 20 22

What's your temperature? Cause these hops are HOT!

Straight off the plane from the 2020 US hop harvest, these hops couldn't be fresher! Made from a base of pilsner, wheat and brewers sugar, this 100% Citra hop soaked West Coast IPA is melon rich dripping with flavours of Honeydew + Cantaloupe melon, Lychee and Juicy fruit chewing gum.

ALIBI SOUR - PINK GUAVA, RASPBERRY, BLUEBERRY, 5.5% 12 14 20 22

As thicc as a breakfast smoothie and shocking pink like the most raspberry colour sunrise.

A simple light sour base has been conditioned on a bucket load of Pink Guava, Blueberry, Raspberry, Vanilla and Milk sugar resulting in this fluorescent and utterly unctuous thicc, frosty sherbet like, creamy whip of a beer. CONTAINS LACTOSE.

Low Alcohol Beer, Garage Project 'Fugazi' 2.2% 8.5

TASTING PADDLE (4 beers) 12

ESTATE COCKTAILS

NORTHERN GARDEN (low alcohol - non-alcoholic option available) Seedlip Garden 108, Dolin Dry Vermouth, Cardamom, Bay Leaf, East Imperial Tonic	18
SPICED PALOMA Herradura Plata Tequila, Black Cardamom, Cinnamon, Fresh Lime, Grapefruit Soda, Salt	19
OLD ORCHARD Diplomatico Riserva Exclusiva Rum, Fermented Granny Smith Apple, Werther's Originals, Ginger Beer, Fresh Mint	19
COPPER KETTLE Blue Duck Vodka, Rooibos Tea, Passionfruit, Honey Syrup, Angostura, Sumac	20
CHAMPS-ÉLYSÉES Hennessy VS Cognac, Green Chartreuse, Fresh Lemon, Angostura Bitters	20
COCO - NEGRONI Coconut-Infused Campari, Portobello Road Gin, Cinzano Sweet Vermouth, Pandan Leaf, Grapefruit Zest	20
FLAPJACK FLIP Brown Butter Washed Bourbon, Maple Syrup, Angostura, Cream, Egg, Nutmeg	21
ESTATE ESPRESSO MARTINI Vodka, Island Coffee, West Coast Deluxe Cocoa, Aquafaba (contains légumes)	21

ESTATE BEVERAGES

ANTIPODES WATER Still/Sparkling 1 litre	12
BLACKBERRY LEMONADE Blackberry and Lemon Shrub, Sugar Syrup, Soda	10
RASPBERRY LIME SODA Raspberry and Lime Shrub, Sugar Syrup, Soda	10
FENTIMANS SODA Curiosity Cola	8
EAST IMPERIAL Ginger Beer/Tonic/Soda	5.5/5
JUICE Apple, Orange, Cranberry	4.5
WEST COAST COCOA MERCHANTS Hot Chocolate Deluxe or Peppermint Hot Chocolate	6
ISLAND COFFEE Black/Milk	4/4.5
T2 LEAF TEA Earl Grey, English Breakfast, Gorgeous Geisha, White Jasmine Peppermint, Chamomile (decaffeinated)	4.5

WINE

	GLASS	BOTTLE	MAGNUM
BUBBLES			
Tantalus Méthode Traditionnelle, Brut NV, Hawkes Bay	16	75	-
Perrier Jouët Grand Brut, NV, Épernay, France	-	125	-
Billecart-Salmon, Brut NV, Mareuil-sur-Ay, France (750ml/1500ml bottles available)	28	130	300
Taittinger, Cuvée Prestige Brut NV, Reims, France (375ml/750ml bottles available)	-	80/140	-
Billecart-Salmon, Rosé NV, Mareuil-sur-Ay, France (375ml/750ml/1500ml bottles available)	-	155/205	425
Dom Pérignon, 2010, Épernay, France	-	350	-
Perrier Jouët Belle Époque, 2012, Épernay, France	-	425	875
Cristal, Louis Roederer, 2012, Reims, France	-	750	1490
Krug Rosé, 21ème Édition, Reims, France	-	900	-
WHITE			
Tantalus Sauvignon Blanc, Marlborough, 2020	-	55	-
Alphonse Mellot Pouilly-Fumé, Loire Valley, France, 2018	18	90	-
Tantalus Pinot Gris, Marlborough, 2019	14	55	-
Tantalus Estate Pinot Gris, Waiheke Island, 2017	-	80	-
Tantalus Estate Pinot Gris, Waiheke Island, 2019	16	68	-
ROSÉ			
Tantalus Estate Rosé, Waiheke Island, 2020	16	68	-
TANTALUS RESERVE WHITE			
Tantalus Reserve Chardonnay, 'The Egg', Hawkes Bay, 2018	17	78	-
Cachette, Chardonnay, Waiheke Island, 2018	-	130	-
Cachette, Chardonnay, Waiheke Island, 2019	22	120	-
RED			
Tantalus Pinot Noir, Marlborough, 2020	16	70	-
Tantalus Estate Merlot Cabernet-Franc, Waiheke Island, 201	18	80	-
TANTALUS ESTATE RESERVE RED			
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014	-	-	310
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015	-	-	300
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2016	22	125	-
Voilé, Syrah, Waiheke Island, 2016	22	125	-
Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2014	-	-	330
Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015	-	-	320
Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2016	26	140	-
DESSERT WINE & PORT			
Tantalus Late Harvest Viognier, Hawkes Bay, 2016	17	78	-
Sandeman's 10 Year Tawny Porto	17	-	-
Fernando Castilla Pedro Ximénez Sherry	11	-	-

AUTUMN NEWS AT TANTALUS ESTATE

COLLABORATION DINNERS WITH SOME OF NEW ZEALAND'S FINEST CHEFS

Join us for a series of one-off dinner experiences in the months of August & September! Tickets available online or as our team.

August 11th: Tantalus Head Chef Gideon Landman x Chef Gareth Stewart - Executive Chef of Nourish Group, Euro

August 17th: Tantalus Head Chef Gideon Landman x Chef Dariush Lolaiy - Cazador

September 7th: Tantalus Head Chef Gideon Landman x Chef Des Harris - ex Clooney

September 14th: Tantalus Head Chef Gideon Landman x Chef Paul Froggatt - Huka Lodge

DEGUSTATION WINE TASTINGS - WINE & FOOD PAIRING EXPERIENCE

This new wine tasting option is the perfect way to experience the taste of Tantalus Estate. Includes a Reserve Wine Flight accompanied by Chef Gideon Landman's matching canapé pairings in the Cellar Door. Private tastings can also be arranged by prior appointment.

\$35 per person

FUNCTION & EVENT SPECIALS - 2021 WINTER PRICING

Looking for a special venue for a birthday, anniversary, or just an excuse to celebrate? From May through October, we are offering 15% off all event packages including private use of our Decanter Room, the Alibi Brewer's Lounge, or our Estate Restaurant.

Enquire at events@tantalus.co.nz.

TRUST THE CHEF DINNER - EVERY SATURDAY NIGHT

Curated by our Head Chef Gideon Landman this menu showcases the diverse and plentiful bounty of ingredients unique to New Zealand. This 5 course menu changes weekly. Dietary requests can be taken into account with advanced notice.

Enquire at info@tantalus.co.nz \$155 per person -optional wine pairings

thank you

TANTALUS ESTATE



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