

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

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

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

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*

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

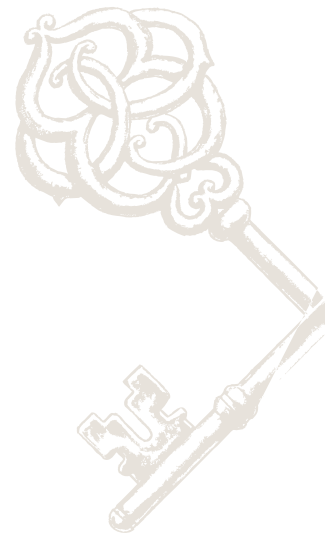
For the comfort of those dining and tasting wines, we are a non-smoking venue– please ask your server to guide you to our designated smoking areas

Your final bill may be split by a maximum of 4 ways, thank you for your understanding. A surcharge of 15% applies on Public Holiday.

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.

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

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 & autumn 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.

PLEASE NOTE A 1.75% SURCHARGE APPLIES TO ALL CREDIT CARD PAYMENTS.

PLEASE ASK US ABOUT OUR ALTERNATIVE PAYMENT METHODS

*2 COURSE SET MENU UNAVAILABLE FOR PARTIES OF 13+

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

Herbs, Citrus (gf, nf, vg) 9

KAWAKAWA LINSEED CIABATTA

Freshly Churned Butter (nf) 14

DUCK HAM & PARFAIT

"Mosbolletjies", Burnt Apple Purée, Watercress 24

ENTREE

AGED NEW ZEALAND FISH TATAKI

Teriyaki Paua, Bull Kelp, Wasabi, Orange (nf, can be gf)

AUTUMN BEETROOT

Goats Cheese Croquettes, Hazelnut, Fig Leaf Oil (v, gf, vg option available)

TWICE COOKED PORK BELLY

Bluff Octopus, Smoked Almond, Capers, Grapes (gf)

BLACK ORIGIN WAGYU TARTARE

Brown Butter, Parmesan, Rosemary (gf)

MAIN

55 DAY AGED 'HANDPICKED' BEEF EYE FILLET

Brisket Croquette, Smoked Potato, Pickled Walnut

LINE CAUGHT NEW ZEALAND FISH

Crab and Pearl Barley Risotto, Butternut, Orange (nf)

SUNFLOWER, LENTIL & CELERIAC RISOTTO

Macadamia, Brussel Sprouts, Crispy Nettle (vg, gf)

Scampi \$7.5 supplement

AWATORU VENISON

Sweetbread, Juniper, Celeriac~Chestnut Purée, Cavolo Nero (can be gf)

SIDE DISHES

AUTUMN GREENS

Celeriac Puree, 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

DESSERT

DARK CHOCOLATE & ESTATE OLIVE OIL CRÉMEUX

Passionfruit, Viognier, Rosemary, Cocoa Nibs

ESTATE HONEY PARFAIT

Textures of Mandarin, Honeycomb, Almond Sponge

TANTALUS TROPICAL ETON MESS

Meringue, Kiwifruit, Coconut, Basil (gf/nf)

MALVA PUDDING

Apricot-Ginger Sorbet, Amarula Anglaise, Tuile (nf)

CHEESE

30g portion of your selection of cheese listed on the following page, with Estate-made accompaniments:

Our Walnut Baguette, Gluten Free Ritz Crackers, Lavosh, Fruit Chutney, & Preserves

CHEESE COURSE

SINGLE CHEESE

14

CHEF'S 3 CHEESE SELECTIONS

35

All cheeses are 30g portions with Estate-made accompaniments:

Our Walnut Baguette, Gluten Free Ritz Crackers, Lavosh, Fruit Chutney, & Preserves

WINE

	GLASS	BOTTLE	MAGNUM
BUBBLES			
<i>Tantalus Méthode Traditionnelle, Brut NV, Hawkes Bay</i>	16	75	-
<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>Dom Pérignon, 2010, Épernay, France</i>	-	350	-
<i>Perrier Jouët Belle Époque, 2012, Épernay, France</i>	-	425	875
<i>Cristal, Louis Roederer, 2012, Reims, France</i>	-	750	1490
<i>Krug Rosé, 21ème Édition, Reims, France</i>	-	900	-
WHITE			
<i>Tantalus Sauvignon Blanc, Marlborough, 2020</i>	-	55	-
<i>Tantalus Pinot Gris, Marlborough, 2019</i>	14	55	-
<i>Tantalus Estate Pinot Gris, Waiheke Island, 2017</i>	-	80	-
<i>Tantalus Estate Pinot Gris, Waiheke Island, 2019</i>	16	68	-
ROSÉ			
<i>Tantalus Estate Rosé, Waiheke Island, 2020</i>	16	68	-
TANTALUS RESERVE WHITE			
<i>Tantalus Reserve Chardonnay, 'The Egg', Hawkes Bay, 2018</i>	17	78	-
<i>Cachette, Chardonnay, Waiheke Island, 2018</i>	-	130	-
<i>Cachette, Chardonnay, Waiheke Island, 2019</i>	22	120	-
RED			
<i>Tantalus Pinot Noir, Marlborough, 2020</i>	16	70	-
<i>Tantalus Estate Merlot Cab-Franc, Waiheke Island, 2017</i>	18	80	-
TANTALUS ESTATE RESERVE RED			
<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	-
DESSERT WINE & PORT			
<i>Tantalus Late Harvest Viognier, Hawkes Bay, 2016</i>	17	78	-
<i>Sandeman's 10 Year Tawny Porto</i>	17	-	-
<i>Fernando Castilla Pedro Ximénez Sherry</i>	11	-	-



BEER
ALIBI BREWING CO.

	GLASS	IMPERIAL PINT
	370ml	570ml
APPLE CIDER, 5.2%	10	12
<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. Prefer a sweeter cider? Ask your server...</i>		
BOHEMIAN PILSNER, 5.0%	10	12
<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>		
BOHO DARK (TEMNÁ LIMA), DARK LAGER, 4.8%	10	12
<i>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 cacao and BBQ char. Na Zdravi!</i>		
MIDDAY MARAUDERS, HAZY PALE ALE 5.8%	10	12
<i>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 the 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 mangoes, bitter orange skin oil, pineapple Frujus and the resinous cedar stick it's served on.</i>		
FOOL'S GOOP, OAT CREAM IPA, 6.5%	12	14
<i>FOOL'S GOOP is our 2021 entry in to the Heyday HAZY IPA challenge. It's our Citra, Idaho7 and Strat OATCREAM IPA. It's brewed with a grist Superior Oatmeal, rolled oats and Saltbae sprinkle of malted wheat and hopped generously in the kettle with Columbus, Strata + CyroCitra. 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 us dancing in our brew boots. It smells like a ripe + sweaty passionfruit after an intense F45 session, Juicyfruit, canned pink guava, half chewed skittles, Pascall's Milkshakes and strawberry Primo. CONTAINS LACTOSE.</i>		
ROTATING TAP	POA	POA
<i>Please ask your server about our seasonal offering!</i>		
TASTING PADDLE (4 BEERS)		12
LOW ALCOHOL BEER, GARAGE PROJECT 'FUGAZI' 2.2%		8.5
<i>All of our beers are available for takeaway, please enquire with your server</i>		

ESTATE COCKTAILS

NORTHERN GARDEN <i>(low alcohol - non-alcoholic option available)</i> Seedlip Garden 108, Dolin Dry Vermouth, Cardamom, Bay Leaf, East Imperial Tonic	18
BLOODY MARY Blue Duck Vodka, House Spice Mix, Tomato Juice, Estate Merlot Cabernet Franc, McClure's Pickle	21
SPICED PALOMA Herradura Plata Tequila, Black Cardamom, Cinnamon, Fresh Lime Grapefruit Soda, Salt	19
OLD ORCHARD Diplimatico Reserva Exclusiva Rum, Fermented Granny Smith Apple, Werther's Originals, Ginger Beer, Fresh Mint	19
COPPER KETTLE Blue Duck Vodka, Rooibos Tea, Passionfruit, Benedictine, 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

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 Zyrardów 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 11
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.

TEQUILA OCHO BLANCO -LA ALTEÑA, MÉXICO 16
Tequila Ocho Blanco honours the agaves from the highlands and fields of the Camarena family, through clean and intense flavours.

TEQUILA OCHO REPOSADO -LA ALTEÑA, MÉXICO 17
Rested in American Oak barrels for eight weeks and eight days. Delicious subtle hints of vanilla and caramel, it is silky and at the same time preserves the intense agave flavour.

TEQUILA OCHO ANEJO -LA ALTEÑA, MÉXICO 23
Aged in worn American Oak barrels for 1 year in order to maintain the intense flavours of cooked agave, and thus, be able to appreciate the differences between the vintages of Tequila Ocho. An ideal tequila to drink straight thanks to its sweet notes.

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 flavours 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 Chateâu 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.
- 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, subtly smoky, hints of creamy toffee, aniseed, orange and tea leaves.
- CARDRONA 'JUST HATCHED', NZ** 35
A marriage of ex-bourbon and ex-sherry casks, this "Just Hatched: Whiskey reveals Cardrona's underlying character of borage flower honey, vanilla, spice, with weighted spirit on the tongue.

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 MONTENEGRO - BOLOGNA, ITALY** 10
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.
- RÉMY V.S.O.P - COGNAC, FRANCE** 16
A well balanced and multi layered cognac with notes of vanilla, stone fruit and licorice.
- RÉMY XO - COGNAC, FRANCE** 50
This XO is aged for up to 35 years, with the Ugni Blanc grapes taken only from the two best crus. Graced with a floral bouquet and the delicate hint of Limousin oak.

VERMOUTH

- DOLIN DRY - CHAMBÉRY, FRANCE** 8
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.
- CINZANO ROSSO - TURIN, ITALY** 8
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.

thank you

TANTALUS ESTATE



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