

## 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*

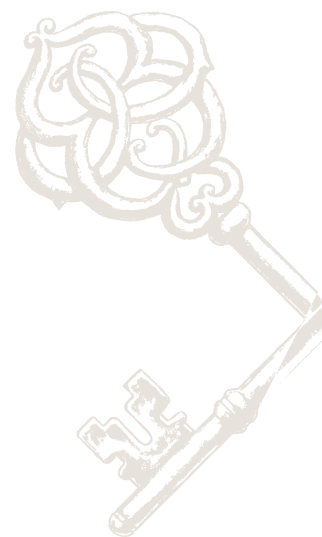
*For the comfort of those dining and tasting wines, we are a non-smoking venue– please ask your server to guide you to our designated smoking areas*

*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 \$75 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.

Sides are additional.

Wine pairings at available \$57pp.

### 4 COURSE SET MENU \$138 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

Cachette 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

10

Juniper, Orange, Thyme (gf, nf, vg)

### ROASTED ESTATE MACADAMIA NUTS

12

Fermented Honey, Lavender Salt (vg, df)

### TANTALUS HOUSE BAKED BREAD

15

Churned Cultured Butter (nf)

### DUCK HAM & PARFAIT

24

"Fennel Seed Mosbolletjies", Stone Fruit, Nut Granola, Watercress

## ENTREE

### CURIOUS CROPPERS HEIRLOOM TOMATOES

Estate Macadamia, Peach, Goat's Ricotta, Olive (v, df/gf/vg option available)

### ORA KING SALMON

Prawn, Nasturtium, Smoked Cream, Citrus (nf, gf)

### CRISPY PORK

New Season Sweetcorn, Scallop, Apple, Miso (nf, gf)

### AWATORU WILD VENISON TARTARE

Alibi Pilsner, Walnut, Blackberry, Coffee

## MAIN

### HAND SELECT CANTERBURY BEEF

*Smoked Wagyu Tail, Heritage Carrot Textures, Kawakawa (gf)*

### SUSTAINABLY CAUGHT SOUTH PACIFIC FISH

*Spanner Crab, Tomatoes, Seaweed, Star Anise (gf, nf)*

### PASTURE-RAISED LAMB

*Globe Artichoke, Curd, Pistachio, Aged Garlic (gf)*

### PUKEKOHE SPICED EGGPLANT

*Basil, Avocado, Pomegranate, Pea Falafel (vg, nf, gf)*

## SIDE DISHES

### AUCKLAND SUMMER GREENS

*Sunflower Seed Hummus, Dukkha Spice (gf, df)*

15

### WAIHEKE LEAF SALAD

*Citrus Dressing, Stracciatella, Car Park Tomatoes (gf, nf)*

15

### TRUFFLE FRIES

*Crème Fraîche, Parmesan (nf, v, gf)*

15

## DESSERT

### CLEVEDON STRAWBERRY ETON MESS

*Rhubarb, Vanilla Cream, Elderflower (gf/nf)*

### DARK CHOCOLATE & ESTATE OLIVE OIL CRÉMEUX

*Passionfruit, Rosemary, Cocoa Nibs*

### ESTATE HONEY PARFAIT

*Textures of Mandarin, Honeycomb, Almond Sponge*

### CHEESE

*30g portion of your selection of 3 cheeses 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

36

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

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

## C H E E S E

*Please select 3, 30g portions with Estate-made accompaniments:*

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

### **MAHOE VERY OLD EDAM**

***Cows milk - Kerikeri***

*Mild and fruity in flavour and smooth to cut. It displays a firm and crunchy texture with sweet and floral notes and a nutty aftertaste.*

### **EVANSDALE TANIA**

***Cows milk - Otago***

*Carefully selected farmhouse Brie is hot smoked in Manuka smoke to create this unique and delicious table cheese.*

### **CARTWHEEL CREAMERY DOE REI MI**

***Goats milk - Pohangina Valley, New Zealand***

*Doe Rei Mi is a washed rind, washed in a 5% brine solution with a mild Brevi. With all the character of a stinker without being a stinker. Doe - female goat, Rei - Ivory, colour of the cheese, Mi - I.*

### **MAHOE BLUE**

***Cows milk - Kerikeri, New Zealand***

*Our blue has a semi-firm but creamy texture. Its flavour is a mouthwatering combination of smooth and sweet creaminess and the fruity aromatics of the blue mold. Mahoe Blue has a solid flavour without being too sharp.*

## WINE

	GLASS	BOTTLE	MAGNUM
<b>BUBBLES</b>			
<i>Tantalus Méthode Traditionnelle, Brut NV, Hawkes Bay</i>	17	78	-
<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	-
<b>WHITE</b>			
<i>Tantalus Sauvignon Blanc, Marlborough, 2021</i>	16	68	-
<i>Tantalus Pinot Gris, Marlborough, 2019</i>	15	58	-
<i>Tantalus Estate Pinot Gris, Waiheke Island, 2017</i>	-	80	-
<i>Tantalus Estate Pinot Gris, Waiheke Island, 2019</i>	17	76	-
<b>ROSÉ</b>			
<i>Tantalus Estate Rosé, Waiheke Island, 2021</i>	16	68	-
<b>TANTALUS RESERVE WHITE</b>			
<i>Tantalus Reserve Chardonnay, 'The Egg', Hawkes Bay, 2018</i>	19	82	-
<i>Cachette, Chardonnay, Waiheke Island, 2018</i>	-	130	-
<i>Cachette, Chardonnay, Waiheke Island, 2019</i>	23	125	-
<b>RED</b>			
<i>Tantalus Pinot Noir, Marlborough, 2020</i>	17	70	-
<i>Tantalus Estate Merlot Cab-Franc, Waiheke Island, 2018</i>	19	82	-
<b>TANTALUS ESTATE RESERVE RED</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>	23	138	-
<i>Voilé, Syrah, Waiheke Island, 2016</i>	23	138	-
<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	150	-
<b>DESSERT WINE &amp; PORT</b>			
<i>Tantalus Late Harvest Viognier, Hawkes Bay, 2016</i>	18	82	-
<i>Sandeman's 10 Year Tawny Porto</i>	17	-	-
<i>Fernando Castilla Pedro Ximénez Sherry</i>	11	-	-



**BEER**  
ALIBI BREWING CO.

<b>GLASS</b>	<b>IMPERIAL</b>
	<b>PINT</b>
370ml	570ml

<b>BOHEMIAN PILSNER, 5.2%</b>	<b>10</b>	<b>12</b>
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*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.*

<b>ITALIAN PILSNER - HALLERTAU BLANC, 4.5%</b>	<b>10</b>	<b>12</b>
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*Brewed using Pilsner malt grown on the Adriatic Coast, cultivated in the region around the city of Eraclea and then hopped with German Hallertau Blanc. This beer is crisp but malty sweet with light honey notes and the most subtle flintyness. Illusions of Earl Grey, lime peel pith and Packham pear.*

<b>ASTRAL FAWN, HAZY PALE ALE 5.0%</b>	<b>12</b>	<b>14</b>
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*Hazy pale brewed with Ale malts, Wheat, and Oats, hopped with Waimea, Nelson Sauvignon, Mosaic, and Talus. Concord grapes, the sugar coating of pink and purple nerds, blueberry blunt wraps, and grape slushies.*

<b>CITRINE DREAMS, WEST COAST IPA, 7.0%</b>	<b>12</b>	<b>14</b>
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*A West Coast IPA brewed with Ale malts, Pilsner malts, and Wheat, generously hopped with Waimea, Simcoe, NZ Cascade, Mosaic Cryo, and Eukanot hops. Resinous pine sap, orange blossom, cold negronis, pink grapefruit, and pink peppercorns.*

<b>DEEP LOWING, SWEET STOUT, 5.7%</b>	<b>13</b>	<b>15</b>
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*Made with British Maris Otter, Crystal, Chocolate malts and oats then conditioned on lashings of Toasted Coconut, Cacao husks and vanilla beans. Like lying between black satin sheets, whilst drinking a bowl of coco pops slathered in toasty coconut, a subtle pinch of Dutch chocolate and awash with creamy vanilla milk. A decadent treat.*

<b>ROTATING TAP</b>	<b>POA</b>	<b>POA</b>
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*Please ask your server about our seasonal offering!*

<b>TASTING PADDLE (4 BEERS)</b>	<b>12</b>
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<b>LOW ALCOHOL BEER, GARAGE PROJECT 'FUGAZI' 2.2%</b>	<b>8</b>
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*All of our beers are available for takeaway, please enquire with your server*

## ESTATE COCKTAILS

<b>NORTHERN GARDEN</b> <i>(low alcohol - non-alcoholic option available) Seedlip Garden 108, Dolin Dry Vermouth, Cardamom, Bay Leaf, East Imperial Tonic</i>	18
<b>SEASONAL SANGRIA</b> <i>Brandy, Fresh Fruit &amp; Tantalus Estate Wine. Ask your server about this week's flavours</i>	18/60
<b>PINEAPPLE ELDERFLOWER COCKTAIL</b> <i>Fermented Pineapple, Elderflower Liqueur, Fresh Lemon, Tantalus NV Methode Traditionelle</i>	20
<b>PIMMS ROYAL</b> <i>Pimms No. 1, Triple Sec, Acidified Rockmelon, Tantalus NV Methode Traditionelle</i>	19
<b>THISTLE &amp; THICKET</b> <i>Blue Duck Vodka, Kaffir Lime, Blackberries, Crème de Cassis, Tonic</i>	20
<b>SUNRISE IN JALISCO</b> <i>Espolón Resposado Tequila, Strawberries, Grapefruit Soda, Mexican Chilies, Salt</i>	20
<b>THE TEA TREE</b> <i>Espolón Blanco Tequila, Manuka &amp; Lime Cordial, T2 'Gorgeous Geisha' Green Tea</i>	20
<b>CRIMSON ROSELLA</b> <i>El Dorado 3 year Rum, Coconut-Infused Campari, Acidified Mango, Lemongrass</i>	20
<b>PASSIONFRUIT SIDECAR</b> <i>Hennessy VS Cognac, Orange Liqueur, Late Harvest Viognier, Passionfruit, Oleo-Saccharum</i>	21
<b>OLIVE BRANCH</b> <i>Estate Olive Oil Infused Gin, Estate Honey, Fresh Lime, Egg White</i>	22
<b>ESTATE ESPRESSO MARTINI</b> <i>Vodka, Island Coffee, West Coast Deluxe Cocoa, Aquafaba (contains légumes)</i>	22

## ESTATE BEVERAGES

<b>ANTIPODES WATER</b> <i>Still/Sparkling 1 litre</i>	12
<b>STRAWBERRY ICED GREEN TEA</b> <i>T2 Tea's 'Gorgeous Geisha' Green Tea, Strawberry Syrup</i>	10
<b>PEACH PASSIONFRUIT LEMONADE</b> <i>Passionfruit, Peach Syrup, Fresh Lemon, Soda</i>	10
<b>RASPBERRY-LIME SODA</b> <i>Raspberry &amp; Lime Shrub, Sugar Syrup, Soda</i>	10
<b>FENTIMANS SODA</b> <i>Curiosity Cola</i>	8
<b>EAST IMPERIAL</b> <i>Ginger Beer/Tonic/Soda</i>	5.5
<b>PAUSE FOR TEA - SPARKLING HERBAL TEA (SUGAR FREE)</b> <i>Ginger &amp; Hibiscus or Chamomile &amp; Lavender</i>	8
<b>JUICE</b> <i>Apple, Orange, Cranberry, Tomato</i>	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>	5
<b>T2 LEAF TEA</b> <i>Earl Grey, English Breakfast, Gorgeous Geisha, White Jasmine Peppermint, Chamomile (decaffeinated)</i>	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.*

**CARDRONA DISTILLERY 'THE REID', NZ** 15

*A gold winning single malt vodka with a rich and full bodied flavour. Weighted and balanced with notes of pear drops, lemon, toffee and malt biscuits.*

## 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.*

**CARDRONA DISTILLERY 'THE SOURCE', NZ** 15

*A multi - award winning gin, forged by the four seasons that run through Cardrona. A natural matrix of locally foraged rosehip, together with traditional juniper, coriander seed, angelica root, lemon and orange zest, vapour-distilled into single malt spirit.*

**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 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.*
- 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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