

## 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*

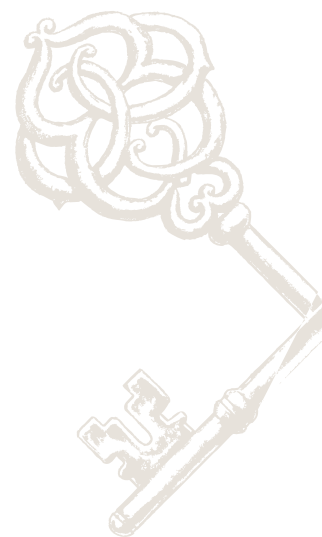
*For the comfort of those dining and tasting wines, we are a non-smoking venue– please ask your server to guide you to our designated smoking areas*

*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)

6/34/64

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

6.5/36/72

Alibi Pilsner Battered, Wasabi & Soy Mayo (nf)

42/75

Each/Half Dozen/Dozen

### MARINATED OLIVES

9

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", Fig, Nut Granola, Watercress

## ENTRÉE

### GARDEN BEETROOT & GOAT'S CHEESE TART

Last Season Fig, Rocket, Shallot (v, can be available, df available)

### HAND SELECT GREENSTONE CREEK BEEF TARTARE

Pear, Smoked Oyster Emulsion, Green Tomato, Macadamia (gf)

### CRISPY PORK BELLY

Kohlrabi, Verjuice, Prawn, Persimmon (gf)

### AOTEAROA CAUGHT KINGFISH

Vineyard Lemon, Kina, Local Seaweed, Avocado (gf, can be dairy free upon request)

## MAIN

### GREENSTONE CREEK BEEF TENDERLOIN

*Autumn Mushrooms, Smoked Potato, Brisket, Burnt Leek*

### SUSTAINABLY CAUGHT SOUTH PACIFIC FISH

*Spanner Crab, Raisin, Brown Butter, Cauliflower (gf)*

### LUMINA LAMB

*Smoked Date, Creamed Brassicas, Hazelnut, Sherry*

### GRAIN & MACADAMIA RISOTTO

*Brussel Sprouts, Last Season Artichoke, Black Olive (v, vg, gf)*

## SIDE DISHES

### AUCKLAND AUTUMN GREENS

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

15

### WAIHEKE LEAF SALAD

*Citrus, Stracciatella, Winter Herbs (gf, nf)*

15

### TRUFFLE FRIES

*Crème Fraîche, Parmesan (nf, v, gf)*

15

## DESSERT

### TANTALUS ETON MESS

*Feijoa, Lemon Cream, Blueberry, Candied Ginger (gf)*

### BITTER CHOCOLATE & BOURBON MOUSSE

*Parsnip Ice Cream, Caramel, Macadamia*

### MALVA PUDDING

*Amarula Angalise, Spiced Crumble, Passionfruit*

### 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

*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.*

### **LE PICO GERMAIN**

***Goats milk - France***

*Le Pico Germain is a petite goat's milk soft cheese, likened to a Camembert, but with a smooth gamey flavour. It is a delicate cheese with rich buttery creaminess and tender rind. Under its slightly downy rind hides a centre which evolves with maturing. Le Pico is mild, with a creamy surface, melty centre.*

### **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)	-	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.

GLASS	IMPERIAL PINT
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370ml

570ml

**BOHEMIAN PILSNER, 5.2%**

10

12

*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.*

**CHALK TALK, HAZY PALE ALE 5.8%**

12

14

*Brewed with Lager, Ale, Wheat malts and Oats. Hopped with the troublesome duo of Simcoe and El Dorado and fermented with an expressive fruity yeast strain for smooth vanilla haze. Aromas of ripe mango, papaya, vanilla, Jelly snakes + citrusy grapefruit notes.*

**STRATICUS, HAZY IPA 6.8%**

13

15

*Pilsner and Maris Otter malts were mashed with a burley amount of fluffy oats and both malted and flaked wheat. Bittered with two additions of Waimea and hopped heavily in the whirlpool with Cryo-Simcoe and Strata then dry hopped with a hefty sum of Strata, Cryo-Simcoe and a tickle of Talus. Strawberry guava, snake fruit and mangosteen. Grandma's grapefruit peel and rose petals immured by a touch of vanilla.*

**PUFFERBELLY, HAZY IPA, 7.5%**

13

15

*PUFFERBELLY is drenched in Mosaic, kissed by Sabro and supported by Citra. It tastes of red, green and purple hard jubes, pine, honeydew melon, coconut and light absorbing dankness. ALL ABOARD THE CHOOCHOO TRAIN.*

**ALIBI SOUR - PASSIONFRUIT, MANGO PINEAPPLE, 6.0%**

12

14

*A kettle sour ale brewed with Pilsner and wheat malts and conditioned on most tropical fruits of the forest, mango, pineapple and passionfruit. Citrus, mango, sour jelly worms and the most deliciously ripe passionfruit. ~ LACTOSE FREE*

**ROTATING TAP**

POA

POA

*Please ask your server about our seasonal offering!*

**TASTING PADDLE (4 BEERS)**

12

**CIDER, ASPALL PREMIER CRU 330ML, 6.8%**

12

**LOW ALCOHOL BEER, GARAGE PROJECT 'FUGAZI' 330ML 2.2%**

8

**ALCOHOL FREE BEER, SAWMILL 'BARE BEER' 330ML, <0.5%**

8

*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)</i> <i>Seedlip Garden 108, Dolin Dry Vermouth, Cardamom, Bay Leaf, East Imperial Tonic</i>	18
<b>MOORPARK MULE</b> <i>Blue Duck Vodka, Estate Honey, Briottet Crème Abricot, Earl Grey, Ginger Beer, Mint</i>	19
<b>FRENCH 75</b> <i>Black Robin Gin, Fresh Lemon, Tantalus NV Méthode Traditionnelle</i>	19
<b>SPICED PALOMA</b> <i>Espolon Reposado Tequila, Cinnamon Syrup, Fresh Grapefruit, East Imperial Grapefruit Soda</i>	19
<b>PASSIONFRUIT SIDECAR</b> <i>Hennessy VS Cognac, Orange Liqueur, Late Harvest Viognier, Passionfruit</i>	21
<b>MAPLE CHESTNUT SOUR</b> <i>Templeton Rye Whisky, Briottet Crème de Châtaigne, Maple Syrup, Fresh Lemon, Angostura Bitters</i>	21
<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>SIX BARREL SODA CO.</b> <i>Cherry and Pomegranate, Cola, Orange and Dandelion or Raspberry and Lemon</i>	8
<b>EAST IMPERIAL</b> <i>Kima Kola, Ginger Beer, Grapefruit Soda, Tonic, Soda</i>	5.5/6
<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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