



*Brought together by the world's best lamb, Executive Head Chef Gideon Landman of Tantalus Estate and Rob Hope-Ede of Onemata come together to showcase the best of their collective culinary skills with a five-course, plus snacks and petit fours tasting menu.*

*Hailing from New Zealand's hill and high country, Lumina Lamb is at the heart of this degustation menu. Free range, grass fed and finished on specially cultivated chicory and clover forage, the meat has exceptional texture, tenderness and a signature milder taste. It has been described as the wagyu of lamb only offered to the most discerning chefs.*

*Join us on **Friday 30th September** at Tantalus Estate  
for an exclusive, one night only Spring Degustation.*

**TANTALUS**  
ESTATE

× ONEMATA  
—

× **LUMINA**

## FIVE COURSE SPRING DEGUSTATION

*Showcasing Lumina Lamb at the heart of the menu*

\$165, optional wine pairing \$110pp

### WELCOME SNACKS

*Te Matuku Oyster, Lamb Tartare, Teriyaki, Furikake*

*Lamb Fat Brioche, Horopito Labneh, Kumara Syrup*

*Sausage Roll*

*Perla Potato, Jalapeño, Creamed Paua*

*Alibi Dark Pilsner Sourdough, Fermented Honey, Whipped Lamb Dripping*

### LAMB LOIN CARPACCIO

*Tabbouleh, Kale Aioli, Sage, Anchovy*

x

### ŌRA KING SALMON

*Lamb Nuggets, Heirloom Tomato, Wakame, Salsa Verde*

x

### ROAST & GLAZED BELLY

*Spring Carrots, Black Olive, Chicory, Mint*

### PENINSULA BLUE CHEESE CONE

*Honeycomb, Candied Walnut*

### THE LAMINGTON

*Chocolate Cremeaux, Raspberry Curd, Bitter Chocolate Sorbet*

### PETIT FOURS

### THANK YOU FOR JOINING US.

*Please note that a 1.75% surcharge applies to credit card payments. Thank you for your understanding, please feel welcome to ask about our surcharge-free payment methods.*

