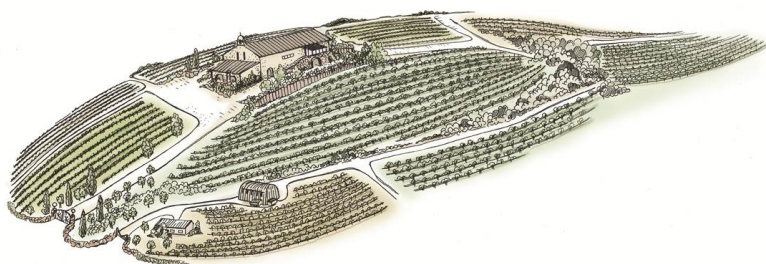


'SAMPLE' TRUST THE CHEF SET LUNCH MENU

\$165 PER PERSON

Optional wine pairing \$110 per person



Enjoy the ultimate Tantalus Estate experience with our Trust The Chef Six Course Set Menu created by Gideon Landman and his talented culinary team. Drawing inspiration from our Estate, Waiheke surroundings and small producers from around our beautiful Aotearoa embark on a culinary journey that begins at Waiheke Island and traverses New Zealand.

Executive Chef: Gideon Landman
Senior Sous Chef: Axel Curtet-Latreille

WELCOME SNACKS

Te Matuku Oyster, Tantalus Méthode, Jalapeno

Olive Branch, Nduja, Kawakawa, Ricotta

Mangawhai Mushroom Tart, Date, Duck Liver Parfait

South Wairarapa Crayfish Roll, Remoulade Cocktail Sauce, Lemon Verbena + Supplement \$20pp

Alibi Temná Žima Sourdough, Vineyard Honey Butter

Tantalus Méthode Traditionnelle, Brut NV, Hawkes Bay

HEIRLOOMACY TOMATO, Estate Olive Oil, Mahoe Montbelierde, Nettle

Tantalus Estate Pinot Gris, Waiheke Island, 2019

ORA KING SALMON, Miso, Green Apple, Fennel, Auckland Scampi

Tantalus Estate Rosé, Waiheke Island, 2021

BLACK-ORIGIN BEEF TARTARE, Smoked Oyster Emulsion, Cherry, Crispy Sage + Supplement \$20

Mbs Score 8-9, 300 Days Grain Fed

Tantalus Pinot Gris, Marlborough, 2019 + Supplement \$15

CONFIT HAPUKA, Waiheke Succulents, Vintage Caviar, Cucumber

Tantalus Reserve Chardonnay, 'The Egg', Hawkes Bay, 2018

LUMINA FARMS LAMB, Burnt Onion, Kanuka & Potato Terrine, Crispy Lamb Shoulder

Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2016

CLEVEDON STRAWBERRIES & CREAM

AGED CHEESE SELECTION, Crackers, Nuts, Preserve + Supplement \$20pp

Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2016 + Supplement \$26

BITTER CHOCOLATE CREMEAUX, Hazelnut, Caramelised Milk, Mandarin

Fernando Castilla Pedro Ximenez Sherry

If you have any allergies or dietary restrictions, we require advanced notice.
We can modify dishes for gluten, dairy, nut, vegetarian and vegan options.

