

## WELCOME TO TANTALUS ESTATE

*We are delighted that you and your guests have chosen to join us at the Estate Restaurant.*

*Our passion is to provide a tantalising and personal experience across everything we do.*

*We opened our doors in 2016 and we are proudly family-owned. We are grateful to our dedicated team who help us to strive for excellence every day.*

*The Estate sits on 20 acres of vineyards, olive groves, macadamia trees, beehives, and native wetlands. As Tantalus Estate is a working vineyard, please be aware of machinery and workers. For your safety, we kindly ask you to stay within designated areas, adhere to signage and be mindful of children's movements.*

*Tantalus Estate Wines and Alibi Brewing Co. seasonal craft beers are both made lovingly at our onsite Winery and Brewery. If you would like to enjoy a wine tasting, please visit our beautiful Cellar Door.*

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

*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.*

*If you have any allergies or dietary restrictions, please let your server know.*

*We can modify dishes for gluten, dairy, nut, 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.*

*If you have celiac disease or an anaphylactic allergy, please notify your server.*

*(nag) - no added gluten*

*(nad) - no added dairy*

*(nan) - no added nuts*

*(v) - vegetarian*

*(vg) - vegan*

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

*Unlock the secrets of Tantalus Estate and create memories that will stay with you forever.*

## THANK YOU

### YOUR DINING OPTIONS

#### THREE COURSE MENU \$115 PER PERSON

*Please select your preference of dish from our entrée, main & dessert courses.*

*Wine pairings for each dish are available by glass price.*

#### ESTATE TASTING MENU \$138 PER PERSON

*Please select your preference of dish from our entrée, main & dessert courses.*

*Includes snacks and house-baked bread.*

*Wine pairings are available from \$75 per person.*

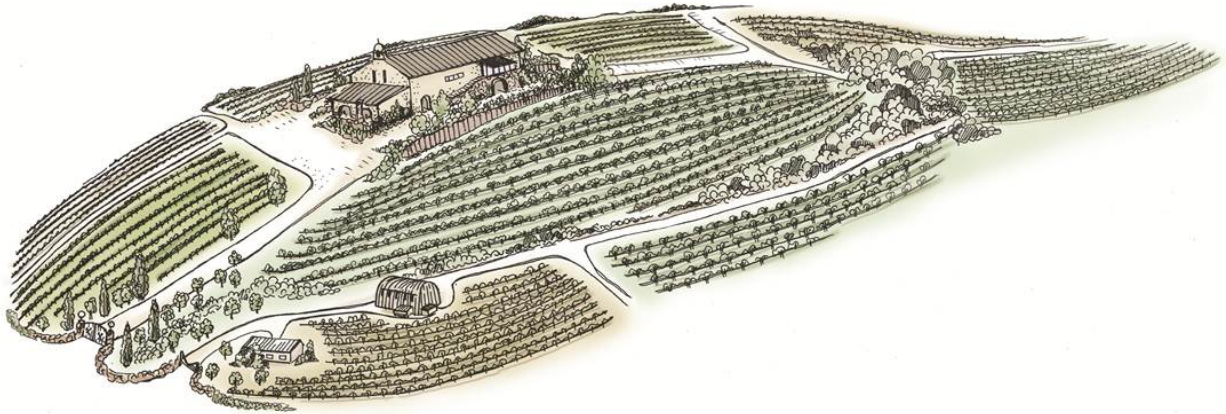
#### TRUST THE CHEF MENU \$165 PER PERSON

*Executive Chef Gideon Landman and his team offer the ultimate Tantalus experience.*

*Start with a selection of snacks and house-baked bread, followed by up to six courses.*

*Wine pairings are available at \$115 per person.*





**SAMPLE TRUST THE CHEF MENU \$165 PER PERSON**

*Optional Wine Pairing \$110pp*

*Our Trust The Chef dining experience draws inspiration from our Estate, Waiheke surroundings and small producers from around our beautiful Aotearoa.*

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

**WELCOME SNACKS**

*Last Season Black Truffle, Écluse, Parmesan  
Butternut, Pumpkin Seed, Pickled Walnut  
Scallop, Brown Butter, Pancetta  
Alibi 'Solid Excuse' Sourdough, Vineyard Honey Butter  
Tantalus Méthode Traditionnelle, Brut NV, Hawkes Bay*

**ŌRA KING SALMON**, *Persimmon, Scampi Toast, Rooibos, Kawakawa  
Tantalus Estate Pinot Gris, Waiheke Island, 2019*

**BLACK-ORIGIN WAGYU BEEF TARTARE**, *Smoked Oyster, Macadamia, Guava Berry, Shallot  
Tantalus Estate Rosé, Waiheke Island, 2022*

**LUMINA LAMB RACK & SHOULDER**, *Polenta, Chakalaka, Golden Raisin, Burnt Eggplant  
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2016*

**AGED CHEESE SELECTION**, *Crackers, Nuts, Preserve, Fruit  
Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2016 + Supplement \$26*

**LIME & HAZELNUT**, *White Chocolate, Meringue, Lemon Balm  
Tantalus Late Harvest Viognier, Hawkes Bay, 2016*

## FOR THE TABLE

### TE MATUKU BAY FRESHLY SHUCKED OYSTERS

*Cachette Mignonette (nag, nad, nan)*

7/38/72

OR

*Tantalus Méthode Traditionnelle, BBQ Jalapeño Dressing, Blood Orange, Buffalo Curd (nag, nan)*

8/42/76

### MARINATED OLIVES

13

*Juniper, Orange, Thyme (nag, nan, vg)*

### ROASTED ESTATE MACADAMIA NUTS

14

*Fermented Honey, Lavender Salt (nag, v)*

### DUCK HAM & PARFAIT

24

*"Fennel Seed Mosbolletjies", Spiced Pear, Nut Granola, Watercress*

### TANTALUS BREAD BOARD

16.5

*House-Baked Bread, Vintage Cheddar & Thyme Cheese Sticks, Cultured Butter (nan)*

## SIDE DISHES

### SEASONAL AUCKLAND VEGETABLES

16.5

*Sunflower Seed Hummus, Dukkha Spice (nag, nad)*

### WAIHEKE GARDEN LEAF SALAD

16.5

*Citrus, Stracciatella, Autumn Herbs (nag, nan)*

### HEIRLOOM TOMATO SALAD

25

*Pinolo Pine Nuts, Massimo's Burratina, Tantalus Écluse Mustard Dressing*

### TRUFFLE FRIES

16.5

*Crème Fraîche, Parmesan (nag, nan, v)*

## SNACKS *for the Estate Tasting Menu*

*Tè Matuku Oyster, Tantalus Méthode, Jalapeno (nan)*

*Olive Branch, Nduja, Kawakawa, Smoked Ricotta (nan)*

*Stracciatella, Tomato, Pine Nut*

*Tantalus Freshly Baked Bread, Cultured Butter*

*Tantalus Méthode Traditionnelle, Brut NV, Hawke's Bay, \$17*

## ENTRÉE

**HEIRLOOMACY TOMATO**, *Estate Olive Oil, Mahoe Montbelierde, Nettle (vegan upon request)*  
*Tantalus Estate Pinot Gris, Waiheke Island, 2019, \$17*

**ŌRA KING SALMON TATAKI**, *Apple, Miso, Seaweed, Ponzu, Auckland Scampi (nan)*  
*Tantalus Estate Rosé, Waiheke Island, 2022, \$16*

**BLACK ORIGIN BEEF TARTARE**, *Smoked Oyster, Vineyard Guavaberry, Sage, Crispy Shallot*  
*Tantalus Pinot Noir, Marlborough, 2021, \$17*

**CRISPY PORK BELLY & SEARED SCALLOP**, *Cauliflower, Plum, Chestnut, Nettle (nag)*  
*Tantalus Reserve Chardonnay, 'The Egg', Hawkes Bay, 2018, \$19*

## MAIN

**SUSTAINABLE LINE CAUGHT SOUTH PACIFIC FISH**, *Smoked Mussel & Prawn Agnolotti, Fennel Variations, Samphire*  
*Cachette, Chardonnay, Waiheke Island, 2019, \$23*

**QUINOA, CELERIAC & MACADAMIA NUT RISOTTO**, *Broccolini, Black Olive, Fig (vg)*  
*Tantalus Reserve Chardonnay, 'The Egg', Hawkes Bay, 2018, \$19*

**GREENSTONE CREEK BEEF FILLET & WAGYU CHUCK**, *Celeriac, Coffee, Marigold, Oyster Mushroom*  
*Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2016, \$23*

**LUMINA FARMS LAMB RUMP & CRISPY SHOULDER**, *Courgette, Fig, Caramelised Curd, Pistachio*  
*Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2016, \$23*

## DESSERT

**PASSIONFRUIT VACHERIN**, *Tropical Fruit, White Chocolate, Sable, Yoghurt*  
*Tantalus Late Harvest Viognier, Hawke's Bay, 2016, \$18*

**THE WETLANDS**, *White Chocolate, Parsnip, Smoked Date, Rum & Raisin*  
*Sandeman's 10 Year Tawny Porto, \$17*

**BITTER CHOCOLATE CREMEAUX**, *Pear, Marshmallow, Hazelnut, Liquorice*  
*Écluse, Tantalus Reserve Cabernets/Merlot/ Malbec, Waiheke Island, 2016, \$26*

## 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*  
*Tantalus Late Harvest Viognier, Hawke's Bay, 2016, \$18*

# CHEESE COURSE

<b>SINGLE CHEESE</b>	<b>16</b>
<b>CHEF'S 3 CHEESE SELECTION</b>	<b>45</b>

## **MAHOE MATURE EDAM**

*Cows milk - Kerikeri*

*Very Old Edam is aged between 6 to 12 months. It has already developed savoury flavours compared with the young Edam and has a firmer texture. It displays a firm and crunchy texture with sweet and floral notes and a nutty aftertaste.*

## **EVANSDALE TANIA**

*Cows milk - Otago*

*This carefully selected farmhouse Brie is hot smoked in Manuka smoke to create this unique and delicious table cheese. The smoke flavour infuses through the cheese without compromising its springy texture and leaves the outer rind slightly mottled. A great soft cheese that is family owned and operated, and 100% New Zealand.*

## **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.*

## **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.*

# WINE

	GLASS	BOTTLE	MAGNUM
<b>BUBBLES</b>			
<i>Tantalus Méthode Traditionnelle, Brut NV, Hawkes Bay</i>	17	78	-
<i>Ruinart, Brut NV, Reims, France</i>	26	150	-
<i>Billecart-Salmon, Brut NV, Mareuil-sur-Ay, France -</i> <i>(750ml/1500ml bottles available)</i>	130	300	-
<i>Taittinger, Cuvée Prestige Brut NV, Reims, France</i> <i>(375ml/750ml bottles available)</i>	-	80/140	-
<i>Billecart-Salmon, Rosé NV, Mareuil-sur-Ay, France</i> <i>(375ml/750ml/1500ml bottles available)</i>	-	155/205	425
<i>Dom Pérignon, 2012, Épernay, France</i>	-	450	-
<i>Armand De Brignac 'Ace of Spades', Brut Gold NV, Reims, France</i>	-	720	-
<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 Estate Pinot Gris, Waiheke Island, 2019</i>	17	76	-
<i>Tantalus Estate Pinot Gris, Waiheke Island, 2020</i>	-	80	-
<b>ROSÉ</b>			
<i>Tantalus Estate Rosé, Waiheke Island, 2022</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, 2019</i>	23	125	-
<i>Cachette, Chardonnay, Waiheke Island, 2020</i>	-	130	-
<b>RED</b>			
<i>Tantalus Pinot Noir, Marlborough, 2021</i>	17	70	-
<i>Tantalus Estate Merlot Cabernet-Franc, Waiheke Island, 2019</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, 2017</i>	23	138	-
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2014</i>	-	-	330
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015</i>	34*	190	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	-	-

\*Coravin Wines



**BEER**  
ALIBI BREWING CO.

GLASS	IMPERIAL PINT
370ml	570ml

<i>Bohemian Pilsner (5.2%)</i>	12	14
<i>A Bohemian style Pilsner made using imported Bohemian Pilsner malt, European bottom-fermenting yeast and traditional Saaz hops. This beer is brilliant and bright with a golden straw hue and thick mousse-like head. Bold and bready rich malt with an intense floral bouquet.</i>		

<i>Peacharine Pilly (5.4%)</i>	12	14
<i>The most simple malt bill of Pilsner and Carafoam was employed here to showcase this new experimental hop from Freestyle Farms. Code name : Peacharine. Described as being a 'clonal mutant' Peacharine is cut from the same cloth as another well known, yet to named NZ hop. Enjoy a sublime mouthful of sweet fruits, Complex nectarine, jammy red plums and Sunday morning sugared grapefruits.</i>		

<i>Fresh Hop Nelson Sauvignon Pale Ale (5.5%)</i>	13	16
<i>Last year was our first attempt at utilising fresh hops so this year we thought we would stay close to what we know, but refine the process and in doing so leaned upon a silky base of New Zealand Ale malt, plump wheat kernels and creamy naked golden oats. We smoothed this wort base in basket upon basket of iridescently fresh and pungent wet whole cone hops. This year, we've championed the centrepiece jewel in the crown of New Zealand hops - the national treasure and ever-famous Nelson Sauvignon hop.</i>		

<i>Hagley Hazy Pale Ale (6.4%)</i>	12	14
<i>Like a sturdy leaf that supports a fat caterpillar, this beer was brewed to hold some weight with a bunch of fluffy malted wheat and creamy rolled oats amongst a base of light lager. Employing a multi-temperature whirlpool we added more Idaho7 and Simcoe than we've ever used before and went cosmic on the dryhop with the trio of Mosaic, Amarillo and Talus. Enjoy flavours of blueberry musk, nag champa, soaked persian carpets, rosehips, frankincense and myrrh.</i>		

<i>Buy Your Fruit Here Hazy Pale Ale (7.0%)</i>	13	16
<i>We picked off the shelf as many different fruit forward hops as possible. Southern Cross was used in the mash and Nelson and Idaho7 were sloshed around the whirlpool for flavour and a hint of bitterness. Mosaic, Cashmere, Sabro and Idaho7 were juiced and squeezed into the dryhop. Enjoy the uniquely tropical taste of BYFH berries, lime leaf, pineapple, coconut, peach iced tea, Honey Dew melon and the idea of warm fruit juice dripping down your arm.*Contains no fruit</i>		

<i>Temná Zima Bohemian Dark Lager (5.2%)</i>	12	14
<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>		

<b>TASTING PADDLE (4 BEERS)</b>	15	
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<b>CIDER, ASPALL PREMIER CRU 330ML, 6.8%</b>	12	
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<b>LOW ALCOHOL BEER, GARAGE PROJECT 'FUGAZI' 330ML 2.2%</b>	8	
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<b>ALCOHOL-FREE BEER, GARAGE PROJECT TINY, HAZY IPA, 330ML, &lt;0.5%</b>	8	
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ALIBI SEASONAL BEER CANS ARE AVAILABLE FOR TAKEAWAY.  
PLEASE ENQUIRE WITH YOUR SERVER.

## ESTATE COCKTAILS

<b>SPRING AT THE MOTU</b> <i>(non-alcoholic)</i> <i>Pineapple, Orange, Cranberry, Lime, East Imperial Soda</i>	12
<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>	19
<b>MOORPARK MULE</b> <i>Belvedere Vodka, Honey, Briottet Crème Abricot, Earl Grey, Ginger Beer, Mint</i>	20
<b>FRENCH 75</b> <i>Reid &amp; Reid Gin, Fresh Lemon, Tantalus NV Méthode Traditionnelle</i>	20
<b>PASSIONFRUIT SIDECAR</b> <i>Hennessy VS Cognac, Orange Liqueur, Late Harvest Viognier, Passionfruit</i>	22
<b>CHILLI MARGARITA</b> <i>Rye Whisky, Briottet Crème de Châtaigne, Maple Syrup, Fresh Lemon, Angostura Bitters</i>	22
<b>ESTATE ESPRESSO MARTINI</b> <i>Vodka, Island Coffee, West Coast Deluxe Cocoa, Aquafaba</i> <i>(contains légumes)</i>	23
<b>ESTATE COCKTAIL OF THE WEEK</b> <i>Please ask your server for this week's inspiration</i>	23
<b>ESTATE CLASSICS</b> <i>We mix, shake and pour a wide range of classics cocktails by request</i>	POA

## 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, Yuzu Lemonade</i>	6
<b>JUICE</b> <i>Apple, Orange, Cranberry, Tomato, Pineapple</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>	5.5
<b>T2 LEAF TEA</b> <i>Earl Grey, English Breakfast, Gorgeous Geisha, White Jasmine</i> <i>Peppermint, Chamomile (decaffeinated)</i>	5



# S P I R I T S

## V O D K A

### **BELVEDERE - POLAND**

*Quadruple distilled in small batches. Faint hint of vanilla along with gentle characteristics of soft cream on the nose. Full and round with a medium body, and a naturally smooth, rich and velvety texture."*

11

### **BLUE DUCK - FIORDLANDS, NZ**

*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.*

13

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

*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.*

15

## G I N

### **REID & REID - MARTINBOROUGH, NZ**

*Hand crafted and small batch distilled in a bespoke copper pot still. Juniper and floral notes followed by citrus. Peppery and ginger spice on the palate and a vibrant, aromatic finish.*

11

### **BLACK ROBIN - CHATHAM ISLANDS, NZ**

*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.*

13

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

*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.*

15

### **HENDRICK'S - SCOTLAND, UK**

*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.*

15

## R U M

### **EL DORADO 3 YEAR - GEORGETOWN, GUYANA**

*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.*

11

### **DIPLOMÁTICO RESERVA EXCLUSIVA - LARA, VENEZUELA**

*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.*

12

## T E Q U I L A

### **ESPOLÓN BLANCO - JALISCO, MÉXICO**

*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.*

11

### **ESPOLÓN REPOSADO - JALISCO, MÉXICO**

*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.*

11

### **TEQUILA OCHO BLANCO -LA ALTEÑA, MÉXICO**

*Tequila Ocho Blanco honours the agaves from the highlands and fields of the Camarena family, through clean and intense flavours.*

16

### **TEQUILA OCHO REPOSADO -LA ALTEÑA, MÉXICO**

*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.*

17

### **TEQUILA OCHO ANEJO -LA ALTEÑA, MÉXICO**

*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.*

23

## WHISK(E)Y

<b>WOODFORD RESERVE BOURBON - KENTUCKY, USA</b>	12
<i>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.</i>	
<b>MONKEY SHOULDER BLENDED MALT- SCOTLAND, UK</b>	12
<i>A blend of three of William Grant &amp; Son's Speyside - Balvenie, Glenfiddich, and Kininvie. Malty, toasty flavours sweetened with honey and butterscotch. Medium finish with a slight gingery spice.</i>	
<b>WOODFORD RESERVE RYE - KENTUCKY, USA</b>	13
<i>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.</i>	
<b>TULLIBARDINE 228 - HIGHLANDS, SCOTLAND, UK</b>	14
<i>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.</i>	
<b>ARBEG 'AN OA' - ISLAY, SCOTLAND, UK</b>	16
<i>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.</i>	
<b>THE BALVENIE DOUBLEWOOD - SPEYSIDE, SCOTLAND, UK</b>	16
<i>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.</i>	
<b>NIKKA COFFEY GRAIN, JAPAN</b>	17
<i>Bourbon-like vanilla and corn notes with a herbal hint of chamomile. In the palate it develops sweet notes, fruity flavours of melon, grapefruit and thick syrup, balanced by crunchy biscuits and fresh vanilla.</i>	
<b>GLENMORANGIE 'LASANTA' - HIGHLANDS, SCOTLAND, UK</b>	19
<i>Rich, spicy, nutty notes from the highest quality Spanish Oloroso sherry casks selected for extra maturation. Non-chill filtered and bottled at 43% ABV. Full-bodied and rich in texture, with a wonderfully long and smooth finish.</i>	
<b>NIKKA BARREL BLEND, JAPAN</b>	21
<i>Notes of pineapple, wood varnish and a strong oak influence from the Japanese white oak casks. Bottled at a cask strength of 51.4% - a sensational example of the Japanese whisky style.</i>	
<b>GLENMORANGIE 'NECTOR D'OR' - HIGHLANDS, SCOTLAND, UK</b>	23
<i>Sweet citrus notes, with lemon curd and vanilla shortbread, followed by oak spice and gingerbread. Dried fruit follows with a drizzle of runny honey.</i>	
<b>REDBREAST 12 YEAR, IRELAND, UK</b>	28
<i>A well-balanced single pot still Irish whiskey, matured in a combination of bourbon and sherry casks, creating a sweet-and-spicy character. The nose holds aromas of sweet fruit, toasted oak and warm spices.</i>	
<b>CARDRONA 'JUST HATCHED', NZ</b>	35
<i>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.</i>	
<b>COGNAC</b>	
<b>RÉMY V.S.O.P - COGNAC, FRANCE</b>	16
<i>A well balanced and multi layered cognac with notes of vanilla, stone fruit and licorice.</i>	
<b>RÉMY XO - COGNAC, FRANCE</b>	50
<i>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.</i>	

*Unlock the secrets of Tantalus Estate and follow our journey.*



*www.tantalus.co.nz  
instagram @tantalusestate  
facebook @tantaluswine*

**ALIBI**  
BREWING CO.

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