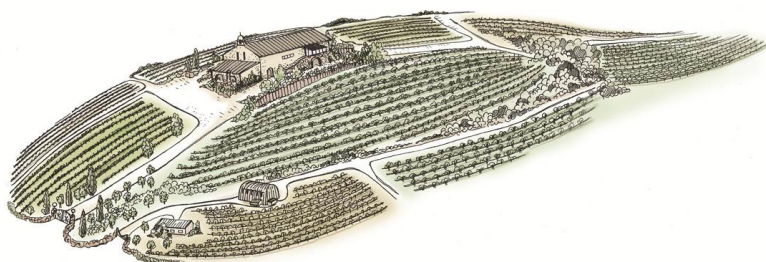


'SAMPLE' TRUST THE CHEF SET LUNCH MENU

\$175 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
Chef de Cuisine: Axel Curtet-Latreille

WELCOME SNACKS

Te Matuku Oyster, Tantalus Méthode, Pomegranate, New Zealand Wasabi, Kawakawa (nan)

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

Butternut, Pickled Walnut, Pumpkin Seed

"Fish & Chip" (nag, nad)

Wagyu Beef Croquette, Black Garlic, Puffed Grains

"Mosbolletjies", Fennel Seed, Housemade Churned Butter

Tantalus Méthode Traditionnelle, Brut NV, Hawke's Bay

SOUTHERN CAUGHT BLUEFIN TUNA TARTARE, *Torra Collective Crayfish, Citrus Dressing, Avocado, Coconut (nag)*

Tantalus Estate Pinot Gris, Waiheke Island, 2020

CRISPY PORK BELLY & AUCKLAND SCAMPI, *Cauliflower, Northland Pineapple, Hazelnut, Miso (nag)*

Tantalus Estate Rosé, Waiheke Island, 2022

HAWKE'S BAY LAMB & CRISPY SHOULDER, *White Polenta, Spiced Chakalaka, Courgette, Raisin (nan)*

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

PASSIONFRUIT, COCONUT, FINGERLIME

BITTER CHOCOLATE & CREAM CHEESE MOUSSE, *Beetroot, Almond, Sherry Anglaise, Chocolate Sorbet*

Fernando Castilla Pedro Ximénez Sherry

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

Cachette, Chardonnay, Waiheke Island, 2019, Supplement \$23

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

