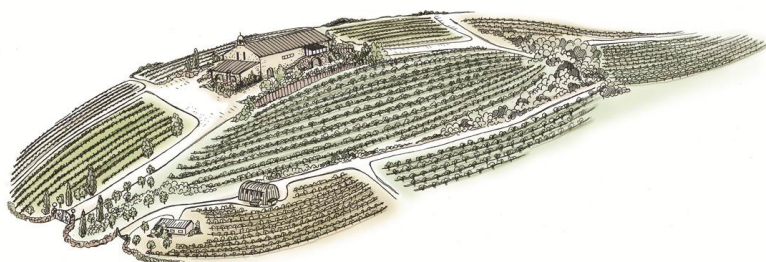


'SAMPLE' TRUST THE CHEF SET DINNER MENU

\$175 PER PERSON

Optional wine pairing \$110 per person



Every Saturday night, our Trust The Chef dining experience offers guests a 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

Tantalus Olive Branch, Peri-Peri, Anchovy, Basil (nan)

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

Waikato River Whitebait, Cured Egg, Seaweed, Jasmine (nan)

Crispy Cambridge Asparagus, Brown Butter, Salmon Roe (nan)

"Mosbolletjies", Fennel Seed, Housemade Churned Butter

Tantalus Méthode Traditionnelle, Brut NV, Hawke's Bay

SOUTH PACIFIC CAUGHT TREVALLY, Tora Collective Crayfish, Citrus Dressing, Avocado, Coconut (nag)

Tantalus Estate Pinot Gris, Waiheke Island, 2020

HAWKES BAY PORK SCOTCH, Seared Scallop, Wild Garlic, Almond & Fennel Granola, Turnip

Cachette, Chardonnay, Waiheke Island, 2019

SEARED TYEE KING SALMON, Soy Cream, Vintage Caviar, Dulse Braised Cabbage, Pickled Strawberries (nan)

+ Supplement \$30pp

Tantalus Estate Rosé, Waiheke Island, 2022, Supplement \$16

COASTAL LAMB LOIN & SHOULDER BEIGNET, Sheep's Yoghurt, Hemp Seeds, Carrot Chakalaka, Mint Salsa Verde (nan)

Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014

BLOOD ORANGE, BUTTERMILK & WHITE CHOCOLATE POPSICLE (nan)

BITTER CHOCOLATE CREMEUX, Fermented Banana, Coffee~Amarula Sauce, Sesame

Tantalus Late Harvest Viognier, Hawkes Bay, 2016

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

Voilé, Syrah, Waiheke Island, 2017, 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.

