

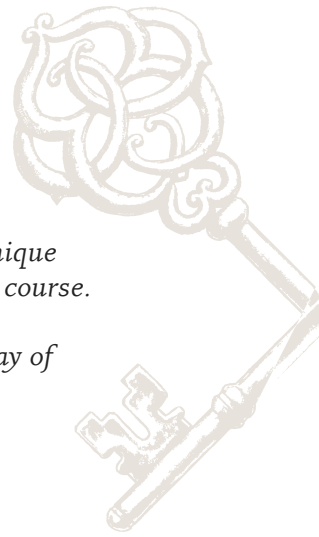
'SAMPLE' A LA CARTE LUNCH MENU

Savour the art of choice with our à la carte menu. Where every bite is a reflection of your unique preferences and our commitment to delivering a dining experience to last long after the last course.

From the first tantalizing bite to the last satisfying morsel, our à la carte menu offers an array of meticulously crafted entrees, mains, and desserts, curated to satisfy every palate.

If you have any allergies or dietary restrictions, we require advanced notice.

We can modify dishes for: gluten (nag), dairy (nad), nut (nan), vegetarian (vg) and vegan (v) options.



ENTRÉE

35

HEIRLOOM TOMATOES, Goats Milk Sorbet, Parmesan Shortbread, Anchovy, Green Olive, Basil
Tantalus Sauvignon Blanc, Marlborough, 2021, \$14

ORA KING SALMON GRAVLAX, Crispy Kina, Teriyaki Bavarois, Watermelon, Seaweed Crumpet (nan)
Tantalus Estate Rosé, Waiheke Island, 2023, \$16

LAKE OAHU BEEF TARTARE & WAGYU OX TONGUE, Capsicum Hot Sauce, Egg Yolk, Nashi Pear, Coriander Seed
Tantalus Estate Pinot Gris, Waiheke Island, 2020, \$18 Tantalus Estate Pinot Gris, Waiheke Island, 2020, \$18

HAWKES BAY PORK BELLY, Creamed Corn, Seared Scallop, Nectarine, Honey Suckle
Cachette, Chardonnay, Waiheke Island, 2020, \$25

MAIN

55

SUSTAINABLE LINE CAUGHT LEIGH FISH, Courgette, Smoked Mussels, Tomato ~ Whey Butter Sauce, Green Olive
Cachette, Chardonnay, Waiheke Island, 2020, \$25

SPICED PUKEKOHE EGGPLANT RAGOUT, Kumara, Smoked Date, Dukkah Spice, Pomegranate, Coconut (vg, nag)
Tantalus Estate Pinot Gris, Waiheke Island, 2020, \$18

GREENSTONE CREEK BEEF FILLET, Wagyu Brisket Croquette, Hawkes Bay Figs, Walnut, Miso
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014, \$32

COASTAL LAMB LOIN & CRISPY SHOULDER, Soused Plum, Smoked Parsnip, Enoki, Hemp Seeds
Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2014, \$34

DESSERT

25

OTAGO CHERRY, DARK CHOCOLATE & COCONUT TERRINE, Malibu Ganache, Lemon Balm, Spiced Cherry Gel (nan)
Tantalus Pinot Noir, Marlborough, 2021, \$17

CARAMELISED HONEY & THYME PARFAIT, Apricot, Almond Florentine, Buffalo Yogurt
Tantalus Late Harvest Viognier, Hawkes Bay, 2016, \$18

TANTALUS PETIT FOUR PLATE, Dark Chocolate Nougat, Mandarin Jelly, Pistachio Financier, Raspberry Macaroon
Tantalus Espresso Martini, \$24

CHEESE COURSE

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

SINGLE CHEESE	19
CHEF'S 3 CHEESE SELECTION	48

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.

FOR THE TABLE

TE MATUKU BAY FRESHLY SHUCKED OYSTERS

Cachette Mignonette (nag, nad, nan)

8/46

OR

Tantalus Méthode Traditionnelle, Pomegranate, New Zealand Wasabi, Kawakawa (nag, nan)

9/50

MARINATED OLIVES

14

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

ROASTED ESTATE MACADAMIA NUTS

14.5

Fermented Honey, Lavender Salt (nag, v)

EASTERBROOK FARMS DUCK LIVER PARFAIT

28

Rhubarb, Smoked Estate Honey, Pistachio, Fennel Seed Mosbolletjies

TANTALUS BREAD BOARD

10 PP

Sourdough Focaccia, Vintage Cheddar Cheese Sticks, Seeded Loaf, Cultured Butter (nan)

Gluten Free Option Available On Request

SIDE DISHES

GARDEN LEAF SALAD

17

Stracciatella, Estate Citrus, Nasturtium, Salsa Verde (nag, nan)

AUTUMN VEGETABLE SELECTION

18

Kimchi Yogurt Dressing, Brown Butter Almonds, Spring Onion & Kale Pesto (nag)

TRUFFLE FRIES

17

Crème Fraîche, Parmesan (nag, nan, v)

Unlock the secrets of Tantalus Estate and follow our journey.



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