

# TANTALUS ESTATE

WAIHEKE ISLAND · NEW ZEALAND

## SAMPLE CELLAR DOOR MENU AUTUMN 2024

*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.*

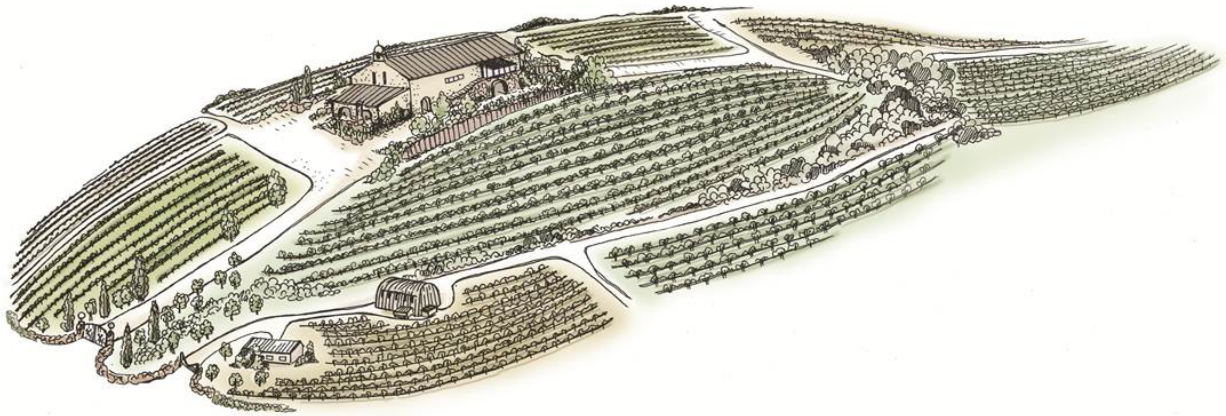
*If you have any allergies or dietary restrictions, please let your server know.  
We can modify dishes for gluten, dairy, nut, vegetarian & vegan options.  
Although we do take allergies very seriously, we are unable to guarantee that  
any menu item can be completely free of allergens.  
If you have 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.*

**T H A N K   Y O U**



**ESTATE TASTING \$20 PER PERSON**

*Taste three Tantalus Estate Wines, all grown on Waiheke Island, including the current release vintages of our Pinot Gris, Rosé and Merlot/Cabernet-Franc.*

**RESERVE TASTING \$30 PER PERSON**

*Experience the current release of our flagship Reserve range:*

*Cachette Reserve Chardonnay*

*Voilé Reserve Syrah*

*Évoque Reserve Merlot/Cabernets/Malbec*

*Écluse Reserve Cabernets/Merlot/Malbec*

**EXCLUSIVE TASTING \$50 PER PERSON**

*This Exclusive Tasting starts with a welcome taste of our Tantalus Méthode Traditionnelle. Enjoy a vertical tasting of two Cachette Reserve Chardonnay vintages, followed by a vertical tasting of one of our flagship Reserve Red Wines across three vintages.*

*We can cater an Exclusive Tasting for up to a maximum of 10 people.*

*Please allow 60 minutes.*

*Advanced bookings are required \$150 minimum.*

**ALIBI BEER PADDLE \$15 PER PERSON**

*A selection of four seasonal Alibi craft beers.*

*Alibi Brewing Co., is our state-of-the-art microbrewery, nestled in the belly of Tantalus Estate.*

## FOR THE TABLE

### TE MATUKU BAY FRESHLY SHUCKED OYSTERS

*Cachette Mignonette (nag, nad, nan)*

8/46

*Passionfruit, Horseradish, Cucumber (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

*Otago Cherry, 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)*

## 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 Gluten Free Rosemary, Linseed Crackers, Fennel Seed Torta, Fruit Chutney, & Preserves  
*Tantalus Late Harvest Viognier, Hawke's Bay, 2016, \$18*

**SINGLE CHEESE** 19

**CHEF'S 3 CHEESE SELECTION** 48

### **BARRY'S BAY VINTAGE CHEDDAR**

*Cow's Milk - Akaroa Harbour, New Zealand*

*Crafted in 2017 using traditional clothbound techniques, this cheddar cheese boasts a rich and multi-dimensional flavour profile. Its exposed rind lends a pleasant acidity and fruitiness, setting it apart from other cheddars.*

### **EVANSDALE TANIA**

*Cow's Milk - Otago, New Zealand*

*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**

*Cow's 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 mould. Mahoe Blue has a solid flavour without being too sharp.*

### **CRANKY GOAT "THE REGINALD"**

*Goat's Milk - Blenheim, New Zealand*

*The Reginald is a majestic pyramid shaped cheese with a layer of ash underneath a white rind. The ash is made from burnt coconut husks. It has a soft smooth centre and an earthy flavour of mushroom and hay.*

### **KĀPITI ASH RIND WHITE, ARTISAN RANGE**

*Unpasteurised Cow's Milk - Kapiti Coast District, Wellington Region, New Zealand*

*The cheese has a white wrinkly service with a thin layer of black vegetable ash sitting beneath. The ash helps to soften the cheese during ripening and adds to the aesthetic*

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



[www.tantalus.co.nz](http://www.tantalus.co.nz)  
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**ALIBI**  
BREWING CO.

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