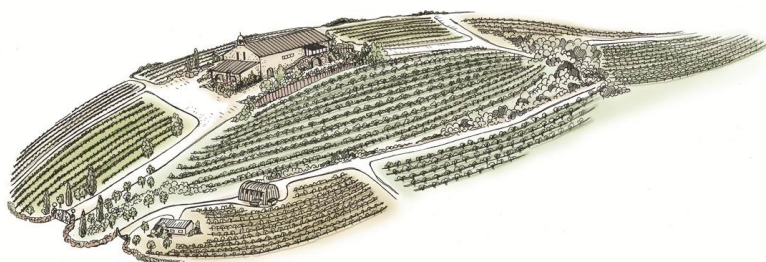


'SAMPLE' TRUST THE CHEF SET LUNCH MENU

\$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

Mangawhai Mushroom Tartlet, Goat Cheese, Thyme (nan)

Duck Liver Parfait, Hazelnut, Pine

Sweetcorn Fritter, Chorizo, Basil (nan)

Te Matuku Oyster, Passionfruit, Horseradish, Cucumber (nan)

“Mosbolletjie”, Fermented Honey Butter (nan)

Tantalus Méthode Traditionnelle, Brut NV, Hawke's Bay

CITRUS CURED TREVALLY, Green Gooseberries, Crispy Kina, Cucumber, Nori (nan)

Tantalus Estate Pinot Gris, Waiheke Island, 2020

HAWKES BAY PORK BELLY, Creamed Corn, Seared Scallop, Nectarine, Honeysuckle

Cachette, Chardonnay, Waiheke Island, 2020

COASTAL LAMB LOIN & CRISPY SHOULDER, Soused Plum, Smoked Parsnip, Enoki, Hemp Seeds

Side by Side - Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014, Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2014

BLACKBERRY, LIQUORICE & DARK CHOCOLATE POPSICLE, ROSE

OTAGO CHERRY, DARK CHOCOLATE & COCONUT TERRINE, Malibu Ganache, Lemon Balm, Spiced Cherry Gel (nan)

Tantalus Pinot Noir, Marlborough, 2021

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

Tantalus Estate Merlot Cabernet-Franc, Waiheke Island, 2020, Supplement \$20

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

