

TANTALUS ESTATE

WAIHEKE ISLAND • NEW ZEALAND

SAMPLE CELLAR DOOR MENU WINTER 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.*

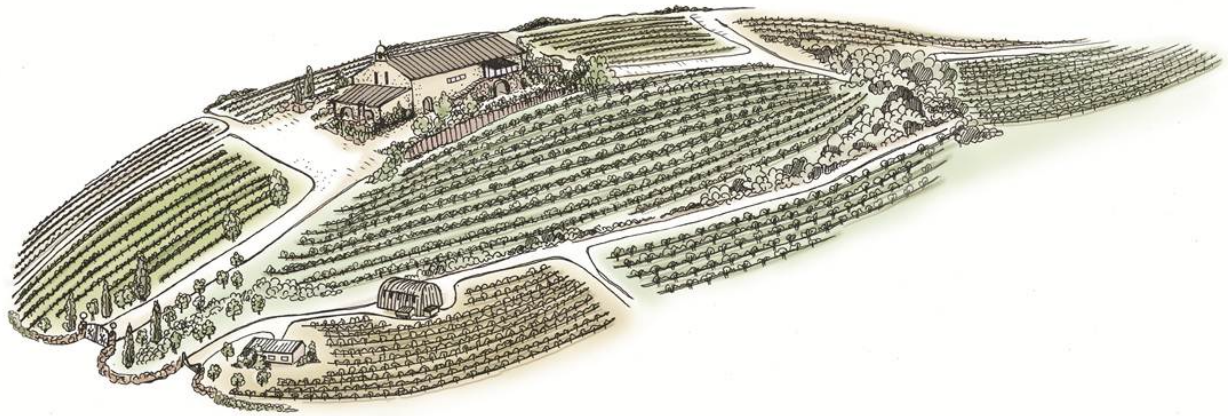
*If you have any allergies or dietary restrictions, please let your server know.
We can modify dishes for gluten, dairy, nut, vegetarian & vegan options.
Although we do take allergies very seriously, we are unable to guarantee that
any menu item can be completely free of allergens.
If you have celiac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

PERSEUS CAVIAR SERVICE

Superior Oscietra no. 2 results from the ideal union between Amur Beluga female & Amur Oscietra male.
Crunchy and creamy simultaneously, its pearls explode in a lingering nutty flavour.
Ascipenser Schrenckii x Huso Dauricus 10-year-old - Jade to amber blonde 3.2mm caviar.

SUPERIOR OSCIETRA CAVIAR BUMP	25
<i>It can be added to any course of your choice or enjoyed with a glass of our Tantalus Méthode Traditionnelle</i>	
30G TIN only	180
30G TIN	205
<i>Served With Duck Fat Potato Fingers, Sea Lettuce Crumpet, Cultured Cream & Grated Egg, Shallot</i>	

FOR THE TABLE

TE MATUKU BAY FRESHLY SHUCKED OYSTERS	
<i>Cachette Mignonette (nag, nad, nan)</i>	8/46
<i>Passionfruit, Horseradish, Cucumber (nan)</i>	9/50
MARINATED OLIVES	14
<i>Juniper, Orange, Thyme (nag, nan, vg)</i>	
ROASTED ESTATE MACADAMIA NUTS	14.5
<i>Fermented Honey, Lavender Salt (nag, v)</i>	
TANTALUS DUCK LIVER PARFAIT	28
<i>Orange, Pumpkin, Fennel Seed Mosbolletjies (nan)</i>	
TANTALUS BREAD BOARD	10PP
<i>Sourdough Focaccia, Vintage Cheddar Cheese Sticks, Raisin Bread, Cultured Butter (nan)</i>	
<i>Gluten Free Option Available On Request</i>	

SIDE DISHES

GARDEN LEAF SALAD	17
<i>Stracciatella, Apple, Nasturtium & Walnut Pesto</i>	
BRUSSEL SPROUTS	18
<i>Creamed Kale, Yuzu Jam, Lardo</i>	
TRUFFLE FRIES	17
<i>Crème Fraîche, Parmesan (nag, nan, v)</i>	

DESSERT

RHUBARB VACHERIN , Buffalo Yoghurt, Pistachio, Red Wine, Thyme	
<i>Tantalus Late Harvest Viognier, Hawkes Bay, 2016, \$15</i>	
CHOCOLATE CHESTNUT CUBE , Vanilla, Parsnip, Tonka Bean	
<i>Tantalus Late Harvest Viognier, Hawkes Bay, 2016, \$15</i>	
TANTALUS PETIT FOUR PLATE , Dark Chocolate Nougat, Mandarin Jelly, Pistachio Financier, Raspberry Macaron	
<i>Tantalus Espresso Martini, \$24</i>	

C H E E S E

FOURME D'AMBERT

Cow's Milk Pasteurised - Auvergne, France

Tantalus Late Harvest Viognier, Hawkes Bay, 2016, \$15

While it has a full blue flavour, it is more subtle than many blues and the flavour builds slowly rather than hitting you straight away. This traditional handmade cheese has a creamy, crumbly texture with a beautifully rich and balanced blue flavour.

DELICE DE BOURGOGNE

Cow's Milk Pasteurised - Burgundy, France

Tantalus Estate Pinot Gris, Waiheke Island, 2020, \$19

It's a gorgeous bloomy-rind triple cream cheese with a white mould rind. The combination of full-fat cow's milk with fresh cream gives an incredibly vibrant and full flavoured soft cheese, with a melt-in-the-mouth texture and a refined Taste.

ONETIK BREBIS OSSAU IRATY

Sheep's Milk - Pyrénées, France

Reserve Chardonnay, Hawkes Bay, 2022, \$24

Onetik cheese dairy is located in the small village of Macaye at the foot of the Pyrénées Mountains in Basque Country. It has a succulent and complex flavour, developing notes of hazelnut and caramel as it matures.

MAHOE MONTBELIARDE

Cow's Milk Pasteurised - Kerikeri, New Zealand

Voilé, Syrah, Waiheke Island, 2018, \$27

Montbéliarde is a hard cow's milk cheese - New Zealand's answer to a French Comté. Montbéliarde is nutty and sweet with a good springy viscosity.

LITTLE RIVER ESTATE WILDFIRE

Cow's Milk Pasteurised - Upper Moutere, Nelson, New Zealand

Cachette, Chardonnay, Waiheke Island, 2020, \$29

This wash-rind cheese was created during the terrible fires in Brightwater in 2019, hence the name. It is washed with a brine solution and annatto to create the distinctive orange, sticky, slightly stinky rind. The center is creamy and oozy with the perfect amount of punch.

Unlock the secrets of Tantalus Estate and follow our journey.



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ALIBI
BREWING CO.

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