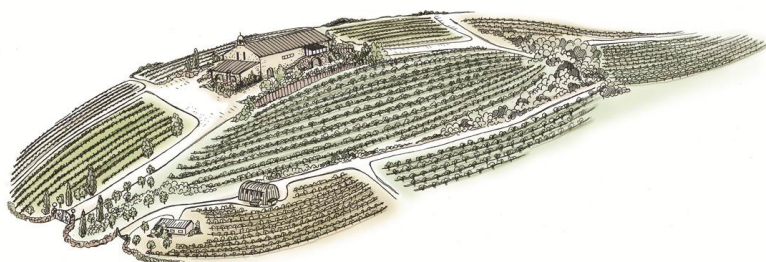


'SAMPLE' TRUST THE CHEF SET LUNCH MENU

\$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 our 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.

Head Chef: Axel Curtet-Latreille

WELCOME SNACKS

Mangawhai Mushroom Tartlet, Goat Cheese, Thyme (nan)

Duck Liver Parfait, Orange, Hazelnut

Butternut Waffle, Candied Pumpkin Seed, Caviar

Alibi Pale Ale Battered Oyster, Wasabi, Yuzu Marmalade

"Mosbolletjie", Fermented Honey Butter (nan)

Tantalus Méthode Traditionnelle, Brut NV, Hawke's Bay

LINE CAUGHT KINGFISH, Prawn, Kohlrabi, Yuzu, Almond (nag, nad)

Tantalus Estate Pinot Gris, Waiheke Island, 2020

CRISPY PORK BELLY & SEARED SCALLOP, Butternut, Almond & Fennel Seed Granola, Soused Tamarillo

Cachette, Chardonnay, Waiheke Island, 2020

COASTAL LAMB LOIN, Jerusalem Artichoke, Savoy Cabbage, Hazelnut

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

YUZU ICE CREAM SANDWICH

CHOCOLATE CHESTNUT CUBE, Vanilla, Parsnip, Tonka Bean

Tantalus Late Harvest Viognier, Hawkes Bay, 2016

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

Tantalus Estate Merlot Cabernets, Waiheke Island, 2020, Supplement \$24

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

We can modify dishes for gluten, dairy, nut, vegetarian and vegan options.

