

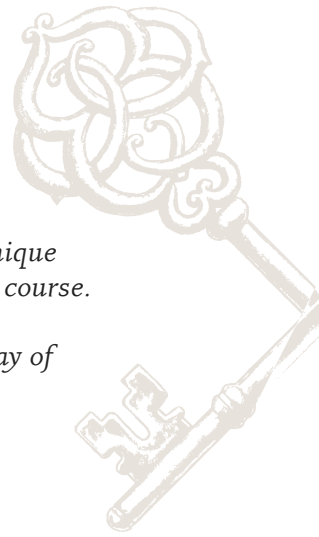
'SAMPLE' A LA CARTE LUNCH MENU

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

HONEY & THYME ROASTED BEETROOT, Goats Cheese, Radicchio, Last Season Fig, Hazelnut
Tantalus Pinot Noir, Marlborough, 2021, \$18

ORA KING SALMON GRAVLAX, Persimmon, Crispy Kina, Ginger, Smoked Roe
Tantalus Estate Rosé, Waiheke Island, 2023, \$18

LAKE OHAU BEEF TARTARE & WAGYU OX TONGUE, Guava Berries, Parsnip, Chestnut, Smoked Egg Yolk
Tantalus Estate Pinot Gris, Waiheke Island, 2020, \$19

CRISPY PORK BELLY & SEARED SCALLOP, Butternut, Almond & Fennel Seed Granola, Soused Tamarillo
Cachette, Chardonnay, Waiheke Island, 2020, \$29

MAIN

55

SUSTAINABLE LINE CAUGHT LEIGH FISH. Caramelised Celeriac, Spanner Crab, Kombu, Pickled Grapes (nan)
Reserve Chardonnay, Hawkes Bay, 2022, \$24

ROASTED CAULIFLOWER, Sunflower Seed Risotto, Tofu Cream, Nettle Salsa, Walnut Dukkah (nad, nag, vg)
Tantalus Estate Pinot Gris, Waiheke Island, 2020, \$19

GREENSTONE CREEK BEEF FILLET, Wagyu Brisket Croquette, Miso, Walnut, Enoki
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014, \$37

COASTAL LAMB LOIN, Jerusalem Artichoke, Savoy Cabbage, Hazelnut
Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014, \$37

DESSERT

25

RHUBARB VACHERIN, Buffalo Yoghurt, Pistachio, Red Wine, Thyme
Tantalus Late Harvest Viognier, Hawkes Bay, 2016, \$15

CHOCOLATE CHESTNUT CUBE, Vanilla, Parsnip, Tonka Bean
Tantalus Late Harvest Viognier, Hawkes Bay, 2016, \$15

TANTALUS PETIT FOUR PLATE, Dark Chocolate Nougat, Mandarin Jelly, Pistachio Financier, Raspberry Macaron
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 Crostini, Raisin Bread, Fruits & Candied Walnut

TANTALUS ESTATE FERMENTED HONEY 2OG + Supplement \$9

SINGLE CHEESE	19
CHEF'S 3 CHEESE SELECTION	48

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.

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>	

Unlock the secrets of Tantalus Estate and follow our journey.



www.tantalus.co.nz
instagram @tantalusestate
facebook @tantaluswine

ALIBI
BREWING CO.

www.alibibrewing.co.nz
instagram @alibibrewingco
facebook @alibibrewingco