

TANTALUS

ESTATE

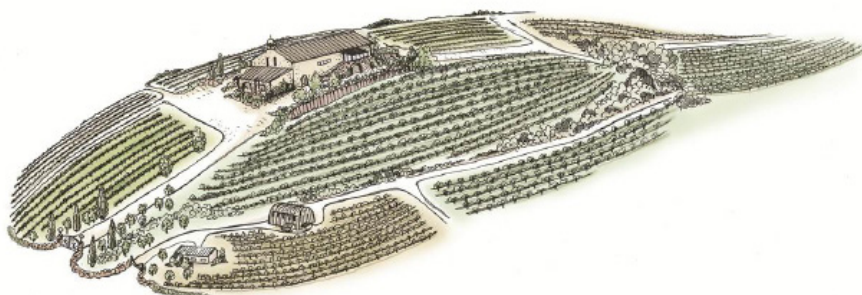
CELLAR DOOR

Open Daily from 11am-5pm

ESTATE WINE TASTING	\$ 2 0 P P
<i>Taste three Tantalus wines grown here at The Estate</i>	<i>Bottle Price</i>
<i>Tantalus Estate Rosé, Waiheke Island, 2023</i>	\$45
<i>Tantalus Pinot Gris, Waiheke Island, 2023</i>	\$62
<i>Tantalus Estate Merlot Cabernet Blend, Waiheke Island, 2021</i>	\$65

RESERVE WINE TASTING	\$ 3 0 P P
<i>A taste of our reserve range of Tantalus wines</i>	<i>Bottle Price</i>
<i>Reserve, Chardonnay, Hawkes Bay, 2022</i>	\$70
<i>Voilé, Tantalus Reserve Syrah, Waiheke Island, 2018</i>	\$95
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2018</i>	\$95
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2018</i>	\$110

LIBRARY WINE TASTING	\$ 4 0 P P
<i>Explore Tantalus reserve wines from our Current & Library Collection</i>	<i>Bottle Price</i>
<i>Cachette, Chardonnay, Waiheke Island, 2020</i>	\$105
<i>Voilé, Tantalus Reserve Syrah, Waiheke Island, 2014</i>	\$145
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014</i>	\$145
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2014</i>	\$165



WINE ORDER FORM

ESTATE & REGIONAL	PRICE	WINECLUB	QTY
<i>Pinot Gris 2023, Waiheke Island</i>	\$62	\$55.8	___
<i>Sauvignon Blanc 2024, Marlborough</i>	\$45	\$40.5	___
<i>Merlot/Cabernet Blend 2021, Waiheke Island</i>	\$65	\$58.5	___
<i>Rosé 2023, Waiheke Island</i>	\$45	\$40.5	___
<i>Rosé 2023, Magnum (1.5 litre) Waiheke Island</i>	\$95	\$85.5	___
<i>Méthode Traditionnelle, NV Hawke's Bay</i>	\$58	\$52.2	___
<i>Pinot Noir 2021, Marlborough</i>	\$58	\$52.2	___

RESERVE WHITE WINE	PRICE	WINECLUB	QTY
<i>Cachette 2020, Chardonnay Waiheke Island</i>	\$105	\$94.5	___
<i>Chardonnay 2022, Hawkes Bay</i>	\$70	\$63	___

RESERVE RED WINES	PRICE	WINECLUB	QTY
<i>Écluse 2014 Cabernets/Merlot/Malbec</i>	\$165	\$148.5	___
<i>Écluse 2018 Cabernets/Merlot/Malbec</i>	\$110	\$99	___
<i>Écluse 2014 Magnum (1.5 litre)</i>	\$280	-	___
<i>Écluse 2015 Magnum (1.5 litre)</i>	\$290	-	___
<i>Évoque 2014 Merlot/Malbec/Cabernets</i>	\$145	\$130.5	___
<i>Évoque 2018 Merlot/Malbec/Cabernets</i>	\$95	\$85.5	___
<i>Évoque 2014 Magnum (1.5 litre)</i>	\$260	-	___
<i>Évoque 2015 Magnum (1.5 litre)</i>	\$270	-	___
<i>Voilé 2014 Syrah</i>	\$145	\$130.5	___
<i>Voilé 2018 Syrah</i>	\$95	\$85.5	___

ORDERING DETAILS

First name: _____ Surname: _____

Email: _____ Phone: _____

Would you like to sign up to our mailing list Y/N: _____

SHIPPING DETAILS

Address: _____

City: _____ Postcode: _____ Country: _____

Other shipping notes: _____

CREDIT CARD DETAILS

Address: _____

Expiry: _____ CVC: _____ Signature: _____

DOMESTIC ORDERS are sent using our local freight partners. Please allow 2-5 working days for delivery. Delivery available in multiples of 6 bottles. Auckland \$14, North Island \$18, South Island \$25.

INTERNATIONAL DELIVERY is available using our shipping partner. They ship in cases of 3, 9, 12 or 15 bottles. Pricing ranges between \$156 - \$983 dependant on quantity and country.

Please talk to a staff member, or email cellar@tantalus.co.nz for information on International shipping.



ALIBI CRAFT BEER PADDLE AND TASTING NOTES

\$ 1 5 P P

Select four beers from Alibi Brewing Co. brewed on Waiheke Island in the microbrewery housed below the Estate Restaurant. (Additional beer tastings \$4 each)*

NZ ORGANIC LAGER (4.5%)

Made with love and a good clear conscience this Organic all New Zealand lager is a love letter to the land.

BOHEMIAN PILSNER (5.2%)

This beer is brilliant and bright with a golden straw hue and thick mousse-like head. Bold and bready rich malt with an intense floral bouquet.

POSTCARDS FROM WAIHEKE DRY-HOPPED PILSNER (5.4%)

A crisp and refreshing New Zealand dry hopped pilsner with Riwaka as the main hop hero. Enjoy this beautiful postcard of a beer from Paradise

LITTLE RED IRISH ALE (4.3%)

Isn't she lovely, isn't she wonderful... This pretty little Red gets her deep ruby hue from the finest German Carared and Melanoidin malts which also give a biscuit and caramel backbone to this little number.

RURU HAZY PALE ALE (5.3%)

Inspired by our resident wetlands owl, who we nearly lost to a deadly parapara tree, this brew celebrates his spirited return. Ruru ursts with sticky Thai mango, bitter orange oil, juicy pineapple, and a touch of resiny cedar

NZ IPA - ZIPPA (6.2%)

Beer Styles and low Carbon Miles - The future of beer is loving our own. We have made an homegrown ALL NZ malt ALL NZ hop IPA to pay homage to our wonderful NZ grains from the Southern Plains, and tip top Nelsonian hops. Love you guys !

TAPROOM ORDER FORM

*Alibi 440ml Beer cans and 1-litre growlers are available for takeaway only. *1-litre glass growlers are reusable and have a \$7 surcharge,*

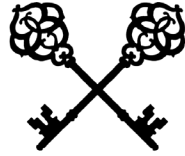
B E E R	440ML CAN	1-LITRE GROWLER
BAVARIAN HELLES LAGER (5.0%)	\$7.99	
HEFEWEIZEN WHEAT BEER (4.5%)	\$7.99	\$16
BOHEMIAN PILSNER (5.2%)	\$6.99	\$16
POSTCARD FROM WAIHEKE PILSNER (5.4%)	\$8.99	\$16
LITTLE RED IRISH ALE (4.3%)	-	\$18
RURU HAZY PALE ALE (5.3%)	\$9.99	\$16
MOASAIC PALE ALE (5.5%)	\$9.99	
NZ IPA - ZIPPA (6.2%)	\$11.99	\$20
OATRAGEOUS FORTUNE (6.7%)	\$11.99	
BIG SWELL DOUBLE IPA (7.8%)	\$11.99	\$20

ORDER

B E E R	S I Z E	Q T Y

SHIPPING FOR BEER

Complimentary shipping on orders over \$60 on beer. For all orders below \$60, flat rate of \$8 New Zealand wide for a minimum of 4 cans.



TANTALUS
ESTATE

LIGHT SNACK MENU

CHEFS SEASONAL SELECTION 30 P P

*Three Estate Inspired Seasonal Snacks
served with Homemade Bread & Butter*

CAVIAR MAFIA SERVICE

KALURE KRYSTAL CAVIAR BUMP 25

*Kalure Krystal Caviar can be added to any course of your choice or enjoyed
with a glass of our Tantalus Méthode Traditionnelle*

30g tin only 195

30g tin 220

Served with Sea Lettuce Crumpet, Cultured Cream, Grated Egg & Shallot

WAIHEKE SOURCED SNACKS

TE MATUKU BAY FRESHLY SHUCKED OYSTERS

SINGLE / HALF DOZEN

Cachette Mignonette 8 / 46

OR

Dressed with Green Gazpacho Granita, Jalapeño, Sheep Cream Cheese 9 / 50

TANTALUS BREAD 10 P P

Sourdough Focaccia, Rosemary, Raisin Bread, Butter (nan)

Gluten Free & Vegan Option Available On Request

MARINATED OLIVES 14

Juniper, Orange, Thyme (nag, nan, vg)

ROASTED ESTATE MACADAMIA NUTS 14.5

Fermented Honey, Lavender Salt (nag, v)

LIGHT SNACK MENU

FOR THE TABLE TO SHARE

TRUFFLE FRIES 17

Crème Fraîche, Parmesan (nag, nan, v)

GARDEN LEAF SALAD 17

Clevedon Buffalo Ricotta, Estate Citrus, Watercress (nag)

MANUKA SMOKED BARBECUE KUMARA 19

Buffalo Yoghurt Ranch, Date, Almond (nag)

HOUSE-MADE KINGFISH PASTRAMI 19

Fig, Coriander, Pink Peppercorn (nag, nad)

TANTALUS DUCK LIVER PARFAIT 28

Cherry, Honeysuckle, Hazelnut, served with Raisin Bread

SEACUTERIE 46

*A Selection of Seasonal Treats inspired by the sea,
served en-board with Crostini & Pickles*

CHEESE 19/48

SINGLE/TRIO

THE REGINALD, GOAT'S MILK - MARLBOROUGH, NZ

*Layer of ash underneath a white rind, made from burnt coconut husks.
It has a soft smooth centre and an earthy flavour of mushroom and hay.*

LITTLE RIVER ESTATE WILDFIRE, COW'S MILK - NELSON, NZ

Wash-rind, creamy and oozy with the perfect amount of punch

FORME D'AMBERT, COW'S MILK - AUVERGNE, FR

Creamy, crumbly texture with a beautifully rich and balanced blue flavour

ABONDANCE, COW'S MILK (UP) - HAUTE-SAVOIE, FR

Semi-hard complex cheese with herbal aromas and rich, buttery, acidic yet sweet flavour

MONETIK BREBIS OSSAU IRATY, SHEEPS MILK - PYENESE, FR

It has a succulent and complex flavour, developing notes of hazelnut and caramel

DESSERT 25

TANTALUS RHUM BABA

Coconut, Stone Fruits, Goat Yoghurt Ice Cream

CHOCOLATE CREMEUX

Blackberries, Struesel, Balsamic (nan)

ESTATE MILLE-FEUILLE

Puff Pastry, Pistachio, Strawberries