

Unlock the secrets of Tantalus Estate and follow our journey.



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

ALIBI
BREWING CO.

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welcome to
TANTALUS ESTATE



WELCOME TO TANTALUS ESTATE

Our passion is to provide a tantalizing 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 our 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.*

Unlock the secrets of Tantalus Estate and create memories that will stay with you forever.

*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*

WINE AWARDS

Tantalus wines have continued to gain acclaim since that first release. Receiving Gold and Silver medals in global wine shows, including the International Wine Challenge and the Decanter Asia Wine Awards. Impressive Gold star reviews have been bestowed by Robert Parker's Wine Advocate (Jo Czerwinski and Lisa Perotti-Brown), Bob Campbell MW, Cameron Douglas MS, Michael Cooper, Sam Kim, and WineOrbit's Candice Chow (along with the late Raymond Chan).

With a key to our Tantalus wines, one obtains access to the secrets of the treasures held within. All our reserve wines have names referring to the origins of Tantalus.

ÉCLUSE

A French écluse allows boats to more easily navigate waterways with varying water levels. Unlock our Écluse and let your glass take you on the most amazing journey.

"Complex and full of interest; balanced acidity lengthens the palate, adorned by fine-grained tannins"

96 Points - 19/20 - Raymond Chan Wine Reviews

ÉVOQUE

To évoque is to evoke forgotten memories, or to elicit fragments of memory, perhaps even a déjà vu. Put your nose in a glass of our Évoque and it will surely bring to mind one of your most pleasurable experiences.

"A firmly-structured wine, with fruit sweetness nicely balanced by ripe tannins to give a pleasantly dry and lingering finish"

95 Points - Bob Campbell MW, The Real Review

VOILÉ

To be voilé is to be veiled in a thin piece of material, effectively becoming hidden from view. Unveil our Voilé and it will reveal a moment as unique and memorable as a happy wedding day.

"Bold, toasty, smokey and packed with aromas"

94 Points - Cameron Douglas

CACHETTE

A cachette is a hiding place and a reference to the joys of playing hide and seek as a child. Seek out your friends to enjoy a glass of our "Cachette" together.

"Seductively complex and restrained"

96 Points - Sam Kim, Wine Orbit

WINE ACCOLADES

REAL REVIEW

*Top Wineries of the Year New Zealand 2020-2023
Certificate of Excellence 2018-2021*

NEW ZEALAND WINEGROWERS

Finalist for Cellar Door of the Year - Tantalus Estate, 2019

CRAFT BEER AWARDS

BREWER'S GUILD OF NEW ZEALAND

Champion Exhibitor 2021

RESTAURANT AWARDS

METRO MAGAZINE AWARDS

Best Destination Restaurant, 2022

CUISINE GOOD FOOD AWARDS

One Hat, 2022

NEW ZEALAND HOSPITALITY AWARDS

Best Destination Venue 2023

Supreme Winner for New Zealand's Best Hospitality 2019

Best Restaurant - 2019

Best Destination - 2018

TRIP ADVISOR

Top 10% Restaurants Worldwide

Top 10% Attractions Worldwide

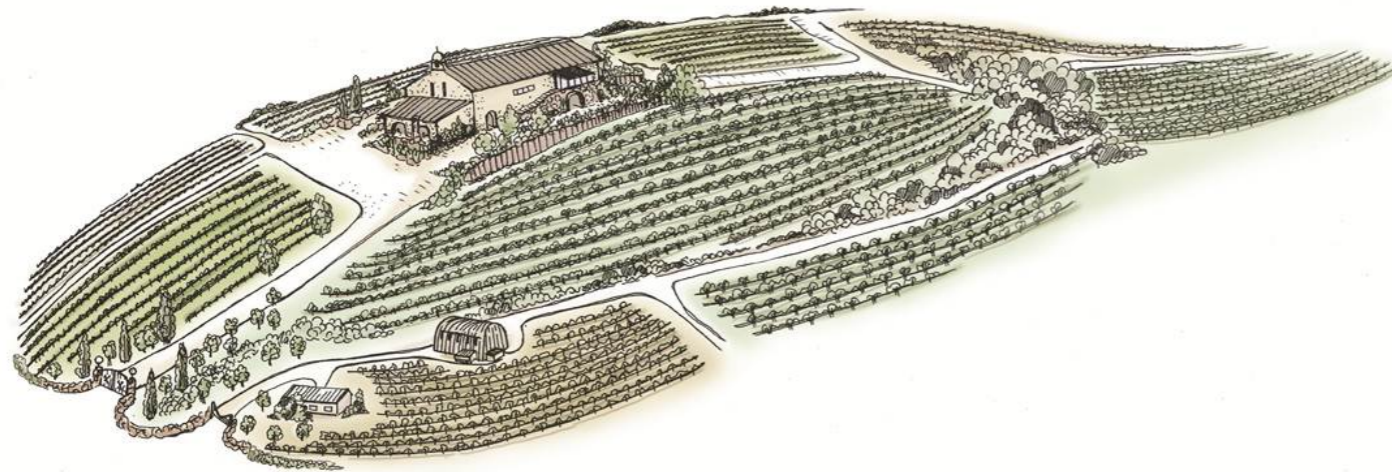
Traveller's Choice Award 2020 & 2022 & 2023

Certificate of Excellence 2018 & 2019

GLOBAL WEDDING AWARDS

LUX LIFE MAGAZINE

Best Wedding Venue 2021 & 2022 - Auckland Region



YOUR DINING OPTIONS

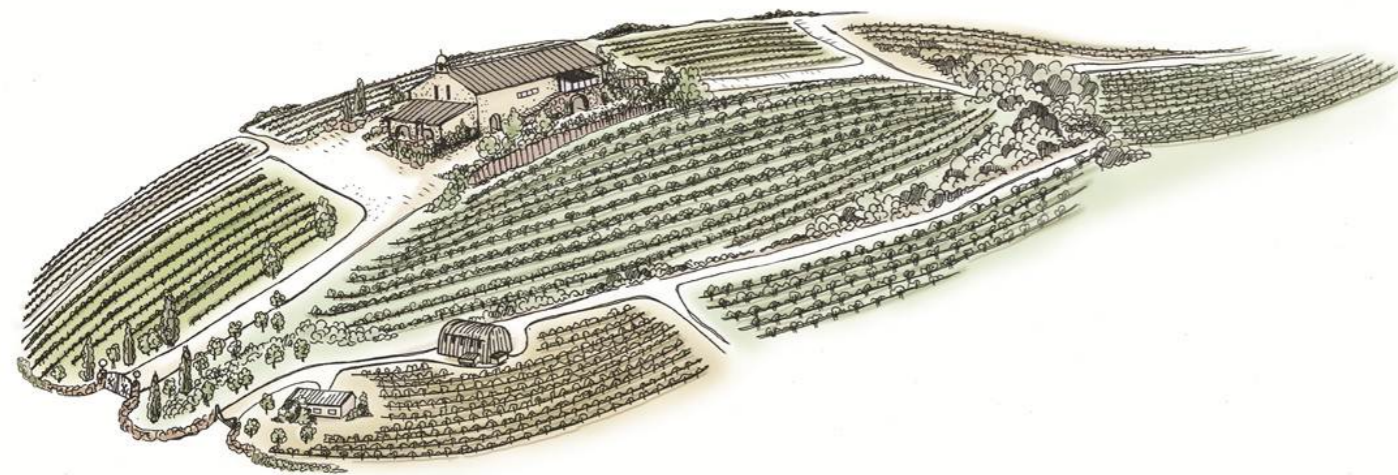
TRUST THE CHEF \$175 PER PERSON

For a longer lunch enjoy the best of our seasonal menu. Also available on Friday and Saturday nights. Start with snacks followed by five courses as selected for you by Head Chef: Axel Curtet-Latreille. Wine pairing available from \$110 per person.

A LA CARTE

From the first tantalizing bite to the last satisfying morsel, our à la carte menu offers an array of meticulously crafted entrées, mains, and desserts, curated to satisfy every palate. Wine pairings for each dish are available by glass price.

PLEASE NOTE A 1.75% SURCHARGE APPLIES TO ALL CREDIT CARD PAYMENTS, AND 15% SURCHARGE ON PUBLIC HOLIDAYS. THANK YOU FOR YOUR UNDERSTANDING. PLEASE FEEL WELCOME TO ASK ABOUT OUR SURCHARGE-FREE PAYMENT METHODS.



Our cuisine draws inspiration from the seasons, our Estate, Waiheke surroundings and selected artisanal farmers and small producers from around our beautiful Aotearoa. The top priorities for me are that produce is organically grown, ethical and sustainable.

EXPERIENCES AT TANTALUS ESTATE

HOST YOUR EVENT AT TANTALUS ESTATE

Elevate your special occasions at our Estate Restaurant. Our exclusive event spaces offer a blend of elegance and natural charm, set amidst lush surroundings.

From intimate gatherings to grand celebrations, our expert team will tailor and customize your experience.

Enjoy exquisite cuisine and exceptional service.

Create memorable moments at Tantalus Estate. For inquiries please contact us at events@tantalus.co.nz.

TRUST THE CHEF GIFT VOUCHER FOR TWO \$350

Enjoy the ultimate Tantalus experience (lunch or dinner) with a Trust The Chef Gift Voucher for two.

Expect five courses of tantalizing dishes with bold flavours and exciting textures. Start your culinary journey on Waiheke Island, then be transported across Aotearoa New Zealand with every course.

Add wine pairings for two \$220

PLEASE ASK YOUR SERVER FOR MORE INFORMATION

CHEESE

SINGLE CHEESE CHEF'S 3 CHEESE SELECTION

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

19
48

TANTALUS ESTATE FERMENTED HONEY 2OG + Supplement \$9

FOURME D'AMBERT

Cow's Milk Pasteurised - Auvergne, France

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.

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

ABONDANCE

Cow's Milk Un-Pasteurised - Haute-Savoie, France

It's a semi-hard, fragrant, raw-milk cheese full of complexity with herbal aromas and rich, buttery, acidic yet sweet flavour.

Voilé, Syrah, Waiheke Island, 2014, \$37

ONETIK BREBIS OSSAU IRATY

Sheep's Milk Pasteurised - Pyrénées, France

Onetik cheese is produced 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.

Reserve Chardonnay, Hawkes Bay, 2022, \$24

THE REGINALD

Goat's Milk Pasteurised- Marlborough, New Zealand

The Reginald is a majestic pyramid shaped cheese with a layer of ash underneath a white rind. The ash is made from burnt coconut husks. It has a soft smooth centre and an earthy flavour of mushroom and hay.

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

LITTLE RIVER ESTATE WILDFIRE

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

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 with the perfect amount of punch.

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

TRUST THE CHEF

\$175

Wine pairings available from \$110 per person

WELCOME SNACKS

Goats Cheese, Beetroot, Thyme (v)

House Made Kingfish Pastrami, Figs, Coriander, Pink Peppercorn (nad, nag)

Pâté En Croûte, Madeira Port Jelly, Pistachio, Pickles

Tantalus Raisin Bread, Cachette, Estate Fermented Honey Butter

Tantalus Méthode Traditionnelle, Brut Nv, Hawke's Bay

HEIRLOOM TOMATO, Buffalo Mozzarella Ice Cream, Basil, Pine Nuts, Black Tea (nag)

Reserve, Chardonnay, Hawkes Bay, 2022

LINE CAUGHT KINGFISH, Spanner Crab, Plum, Macadamia, NZ Wasabi (nad)

Tantalus Estate Pinot Gris, Waiheke Island, 2023

HAWKE'S BAY NATURAL LAMB RUMP, Mint, Peas, Carrots, Pomme Dauphine

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

LOQUAT, LAVENDER, ESTATE HONEY POPSICLE

CHOCOLATE CREMEUX, Blackberries, Streusel, Balsamic (nan)

Tantalus Late Harvest Viognier, Hawkes Bay, 2016

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

Tantalus Estate Merlot Cabernets, Waiheke Island, 2021, Supplement \$24

CAVIAR MAFIA SERVICE

KALURE KRISTAL 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>	
3OG TIN only	195
3OG TIN	220
<i>Served With 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>Green Gazpacho Granita, Jalapeño, Sheep Cream Cheese (nan, nag)</i>	9/50

TANTALUS BREAD	10 PP
<i>Rosemary Sourdough Focaccia & Raisin Bread with Butter (nan)</i>	
<i>Gluten Free & Vegan Options Available On Request</i>	

MARINATED OLIVES	14
<i>Juniper, Orange, Thyme (nag, nan, v)</i>	

ROASTED ESTATE MACADAMIA NUTS	14.5
<i>Fermented Honey, Lavender Salt (nag, v)</i>	

HOUSE-MADE KINGFISH PASTRAMI	19
<i>Figs, Coriander, Pink Peppercorn (nad)(nag)</i>	

TANTALUS DUCK LIVER PARFAIT	28
<i>Cherry, Honey Suckle, Hazelnut served with Raisin Bread</i>	

SEACUTERIE	46
<i>A daily selection of seasonal treats from the sea, served en-board with Crostini & Pickles</i>	

SIDE DISHES

WAIHEKE GARDEN LEAF SALAD	17
<i>Clevedon Buffalo Ricotta, Estate Lemon Oil, Summer Pickles (nag)</i>	

MANUKA SMOKED BARBECUE KUMARA	19
<i>Buffalo Yoghurt Ranch, Date, Almond (nag)</i>	

TRUFFLE FRIES	17
<i>Crème Fraîche, Parmesan (nag, nan, v)</i>	

ENTRÉE

35

HEIRLOOM TOMATO , <i>Buffalo Mozzarella Ice Cream, Basil, Pine Nuts, Black Tea (nag)</i>	
<i>Reserve Chardonnay, Hawkes Bay, 2022, \$24</i>	

ORA KING SALMON GRAVLAX , <i>Roe, Melon, Radish, Avocado, Elderflower (nad, nag)</i>	
<i>Tantalus Estate Rosé, Waiheke Island, 2023, \$18</i>	

PEARL PASTURES VEAL , <i>Tuna, Capers, Wild Onion (nag, nan)</i>	
<i>Voilé, Syrah, Waiheke Island, 2018, \$27</i>	

FREE FARM PORK BELLY , <i>Sweet Corn, Capsicum, Nectarine, Honeysuckle (nag)</i>	
<i>Cachette, Chardonnay, Waiheke Island, 2020, \$29</i>	

MAIN

55

BEETROOT VARIATION , <i>Estate Honey, Goat Halloumi, Cashew, Eucalyptus (nag, v)</i>	
<i>Tantalus Estate Merlot Cabernets, Waiheke Island, 2021, \$24</i>	

DRY AGED LINE-CAUGHT LEIGH FISH , <i>Courgette, Tomato, Smoked Mussels, Seaweed (nag)</i>	
<i>Cachette, Chardonnay, Waiheke Island, 2020, \$29</i>	

GREENSTONE CREEK BEEF FILLET , <i>Chickpea Panisse, Eggplant, Tarragon (nag)</i>	
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2014, \$38</i>	

HAWKE'S BAY NATURAL LAMB RUMP , <i>Mint, Fresh Peas, Carrots, Pomme Dauphine</i>	
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014, \$37</i>	

DESSERT

25

TANTALUS RHUM BABA , <i>Coconut, Stone Fruits, Goat Yoghurt Ice Cream</i>	
<i>Tantalus Late Harvest Viognier, Hawkes Bay, 2016, \$15</i>	

CHOCOLATE CREMEUX , <i>Blackberries, Streusel, Balsamic (nan)</i>	
<i>Tantalus Espresso Martini, \$24</i>	

ESTATE MILLE-FEUILLE , <i>Puff Pastry, Pistachio, Strawberries</i>	
<i>Strawberry Fields, \$24</i>	

SIBERIAN OSSETRA SUPERIOR CAVIAR , <i>White Chocolate Ice Cream, Vodka, Grated Yolk, Sago</i>	22
<i>Taittinger, Cuvée Prestige Brut NV, Reims, France, \$26</i>	