



TANTALUS ESTATE

WAIHEKE ISLAND · NEW ZEALAND

TRUST THE CHEF

January, 2025

Head Chef: Axel Curtet-Latreille

*Our menu draws inspiration from our Estate, our surroundings,
& Aotearoa's premium seasonal ingredients*

x

*Caviar Mafia Experience, Kalure Crystal Bump
Goat Cheese, Beetroot, Thyme
Pâté en Croûte: Viognier Jelly, Pistachio, Pickles
Tantalus Raisin Bread, Cachette, Estate Fermented Honey Butter
Tantalus Méthode Traditionnelle, Brut Nv, Hawke's Bay*

x

CURED WILD-CAUGHT KINGFISH
*Spanner Crab, Plums, Macadamia, NZ Wasabi
Tantalus Estate Pinot Gris, Waiheke Island, 2023*

x

PEARL PASTURE VEAL SWEETBREAD
*Cherry, Parsnip, Spinach
Tantalus Estate Cachette, Chardonnay, Waiheke Island, 2020*

x

HAWKE'S BAY NATURAL LAMB RUMP
*Mint, Fresh Peas, Carrots, Pomme Dauphine
Voilé, Syrah, Waiheke Island, 2014*

x

YUZU & WHITE CHOCOLATE POPSICLE

x

TANTALUS PEACH MELBA
*Vanilla, Amaretto, Raspberry
Tantalus Late Harvest Viognier, Hawkes Bay, 2016*

TRUST THE CHEF MENU \$175 PER PERSON
Optional Wine Pairing \$110 per person

Thank you for joining us this evening.