



# TANTALUS

## ESTATE

### CELLAR DOOR

*Open Daily from 11am-5pm*

#### ESTATE WINE TASTING \$ 2 5 P P

*A mixed tasting of four Tantalus wines grown here at the estate* *Bottle Price*

*Tantalus Estate Rosé, Waiheke Island, 2023* \$45

*Tantalus Estate R & D Reserve Chardonnay, Waiheke Island, 2022* \$62

*Tantalus Estate Syrah/Viognier, Waiheke Island, 2017* \$65

*Tantalus Estate Merlot Cabernet Blend, Waiheke Island, 2016* \$65

#### RESERVE WINE TASTING \$ 3 0 P P

*A premium tasting of our reserve range of Tantalus wines* *Bottle Price*

*Tantalus Reserve Chardonnay, Hawkes Bay, 2022* \$70

*Tantalus Reserve Voilé Syrah, Waiheke Island, 2018* \$95

*Tantalus Reserve Évoque Merlot/Malbec/Cabernets, Waiheke Island, 2018* \$95

*Tantalus Reserve Écluse Cabernet/Merlot/Malbec, Waiheke Island, 2018* \$110

#### LIBRARY WINE TASTING \$ 4 0 P P

*Exclusive Tantalus reserve wines from our Current & Library Collection* *Bottle Price*

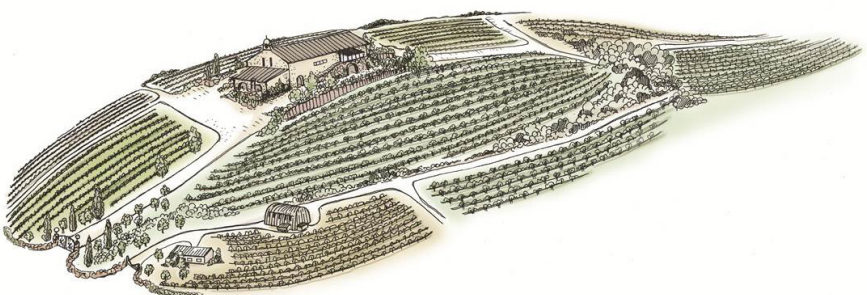
*Tantalus Reserve Cachette Chardonnay, Waiheke Island, 2021* \$105

*Tantalus Reserve Évoque Merlot/Malbec/Cabernets, Waiheke Island, 2018* \$95

*Tantalus Reserve Écluse Cabernet/Merlot/Malbec, Waiheke Island, 2018* \$110

*Tantalus Reserve Évoque Merlot/Malbec/Cabernets, Waiheke Island, 2014* \$145

*Tantalus Reserve Écluse Cabernet/Merlot/Malbec, Waiheke Island, 2014* \$165



# WINE ORDER FORM

ESTATE & REGIONAL	PRICE	WINECLUB	QTY
<i>Pinot Gris 2023, Waiheke Island</i>	\$62	\$55.8	___
<i>Syrah/Viognier 2017, Waiheke Island</i>	\$65	\$58.5	___
<i>Merlot/Cabernets 2016, 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>Sauvignon Blanc 2024, Marlborough</i>	\$45	\$40.5	___
<i>Pinot Noir 2021, Marlborough</i>	\$60	\$63	___

RESERVE WHITE WINE	PRICE	WINECLUB	QTY
<i>Cachette 2021, Chardonnay Waiheke Island</i>	\$105	\$94.5	___
<i>Cachette 2020, Chardonnay Waiheke Island</i>	\$155	\$139.5	___
<i>Chardonnay 2022, Hawkes Bay</i>	\$70	\$63	___
<i>R &amp; D Chardonnay, 2022 Waiheke Island</i>	\$62	\$55.8	___

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 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, 6, 9, 12 or 15 bottles. Air Freight shipping starts at \$296 depending on volume and country. (-\$641)

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)*

### **J-POP JAPANESE RICE LAGER (5%)**

*J-Pop is a crisp lager brewed with 20% Rice and 80% Pilsner malt to get a lighter brighter summer time lager. Dryhopped with American Cryo-pop hops to give it a subtle fruit lift. Golden fields of summer hay, preserved lemon and a dusting of lime zest.*

### **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.*

### **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 resinous cedar.*

### **DROP IT LIKE IT'S HOPS, FRESH HOP PILSNER (5.8%)**

*Riwaka whole hop cones, backed up with 2025 freshly pelletised Riwaka from the Longacre block in Nelson, and a throw of Citra and Simcoe for that crisp, citrus snap.*

### **ZIPA, NZ IPA (6.7%)**

*There's nothing like locally grown malt and hops, and we love putting our own Kiwi spin on things. Just like the beer acronyms of DIPA, RIPA, NEPIA and WCIPA have carved out their place in the brewing worlds lexicon - Lets unite to make ZIPA one for the books*

### **HELLO DARKNESS, OATMEAL STOUT (5.8%)**

*Cream brulee, espresso martini, silky oat and chocolate pudding aromas with a roasty finish. Put on your slippers and snuggle up with this one.*

# 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	I-LITRE
	CAN	GROWLER
<i>HEFEWEIZEN WHEAT BEER (4.5%)</i>	\$7.99	\$16
<i>BOHEMIAN PILSNER (5.2%)</i>	\$6.99	\$16
<i>HAZY PALE ALE (5.3%)</i>	\$9.99	\$16
<i>HELLO DARKNESS OATMEAL STOUT (5.8%)</i>	\$11.99	\$20
<i>ZIPA NZ IPA (6.7%)</i>	\$11.99	\$20
<i>LITTLE BLUE UNFILTERED PALE ALE. (5.6%)</i>	\$8.99	\$16
<i>GUV'NA ENGLISH HOPS ALE (5.8%)</i>	\$9.99	\$18
<i>LITTLE FRUIT DROP HAZY PALE ALE (6.6%)</i>	\$11.99	\$16
<i>DROP IT LIKE IT'S HOPS, FRESH HOP PILSNER (5.8%)</i>	\$10.99	\$16

## 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 PP

*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

##### NEW ZEALAND FRESHLY SHUCKED OYSTERS

SINGLE / HALF DOZEN

*Cachette Mignonette (nag, nad, nan) 8 / 46*

OR

*Alibi Beer-Battered Oyster, Yukosho, Celeriac (nan, nad) 9 / 50*

##### TANTALUS BREAD 10 PP

*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

*Guava berries, Granola, Smoked Duck Ham*

### 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*

#### FOURME 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

### ESTATE HONEY LAYERS

*Carrot, Citrus, Bergamot, Smoked Hay Ice Cream*

### TANTALUS BANNOFEE

*Banana, Caramel, Coffee Ice Cream (nan)*

### TANTALUS CHEESECAKE

*Feijoa, Vanilla, Lime*