

Unlock the secrets of Tantalus Estate and follow our journey.



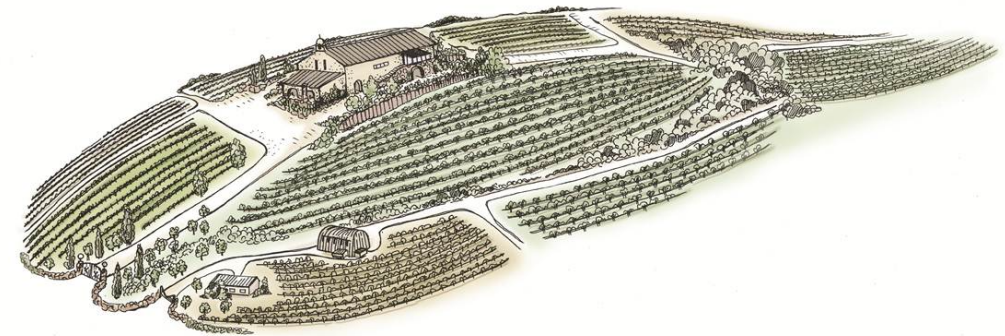
www.tantalus.co.nz
instagram @tantalusestate
facebook @tantaluswine

ALIBI
BREWING CO.

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

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.*

*Create memories that will stay with you forever by hosting your on event at Tantalus Estate.
For inquiries please contact us at events@tantalus.co.nz.*

*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*

AWARDS AND ACCOLADES

RESTAURANT

METRO MAGAZINE AWARDS
*Top 50 Auckland Restaurants 2022 & 2024
Best Destination Restaurant 2022*

CUISINE GOOD FOOD AWARDS
*Top 50 Auckland Restaurants 2022, 2023, 2024, 2025
One Hat, 2022, 2025*

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 2020 - 2024
Top 10% Attractions Worldwide 2020 - 2024
Traveller's Choice Award 2020 - 2024
Certificate of Excellence 2018 - 2021*

WEDDING

LUX LIFE MAGAZINE - GLOBAL WEDDING AWARDS
Best Wedding Venue 2021, 2022, 2025 - Auckland Region

BREWERY

BREWER'S GUILD OF NEW ZEALAND
Champion Exhibitor 2021

WINERY

REAL REVIEW
*Top Wineries of the Year New Zealand 2020-2025
Certificate of Excellence 2018-2025*

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

RECENT RATINGS

ÉCLUSE 2018
*97 points - Raymond Chan Wine Reviews
96 points - Sam Kim - Wine Orbit*

ÉVOQUE 2018
*96 points - Raymond Chan Wine Reviews
95 points - Sam Kim - Wine Orbit*

VOILÉ 2018
*95 points - Raymond Chan Wine Reviews
94 points - Sam Kim - Wine Orbit*

CACHETTE 2021
*96 points - Sam Kim - Wine Orbit
5 Stars - Michael Cooper*

RATING REFERENCE KEY
*96 - 100 / 5 Stars
Outstanding quality showing varietal purity and exemplifying regional type.
93 - 95
Exceptional quality exhibiting the highest level of concentration and complexity.*

C H E E S E

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

TANTALUS ESTATE FERMENTED HONEY 20G + 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.

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.

PETIT SAINTE MAURE

Goat's Milk Pasteurised - Poitou, France

A traditional and well know cheese by the French, Petit St Maure is a unique log shaped goat's cheese. Its unique wrinkly rind reveals a light acidic and citrusy taste and develops into a richer earthy, tangy taste.

MAHOE MONTBELIARDE

Cow's Milk Pasteurised - Kerikeri, New Zealand

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.

BRIE DE MOUTEREE

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

Made with whole cow's milk containing only A2 protein from the Raine Estate. It achieves a white moulds ultimate balance, as the interior is broken down to a smooth texture that is the perfect foil for the subtle earthy flavours from the rind.

19
48

TRUST THE CHEF

\$ 1 7 5

Wine pairings available from \$110 per person

WELCOME SNACKS

Estate Macadamia Tart, Wild Onion Variation, Kumquat
House-Made Seacuterie, Seasonal Treats from the Sea (nag, nan)
Pâté En Croûte, Madeira Port Jelly, Hazelnut, Pickles
Tantalus Olive Bread, Rosemary Butter
Kalure Krystal Caviar Bump - \$30

Tantalus Estate, Méthode Traditionnelle, Brut, Hawke's Bay, NV

HAKU KINGFISH, Almond, Fennel, Rhubarb (nag, nan)

Tantalus Estate, Rose, Waiheke Island, 2021

NEW ZEALAND ASPARAGUS, Brown Butter, Buffalo Curd, Almond (nag, v)

Tantalus Reserve Cachette, Chardonnay, Waiheke Island, 2021

HAWKE'S BAY NATURAL LAMB RUMP, Crispy Polenta, Courgette, Preserved Lemon, Pistachio (nag)

Tantalus Reserve Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2014

ESTATE LEMON SORBET, THYME, JASMINE

OPERA, Valrhona Manjari 64% Chocolate, Manuka-Smoked Ice Cream

Tantalus Reserve Voilé, Syrah, Waiheke Island, 2018

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

Tantalus Reserve Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2018, \$24

CAVIAR MAFIA SERVICE

KALURE KRYSTAL CAVIAR BUMP	30
It can be added to any course of your choice or enjoyed with a glass of our Tantalus Méthode Traditionnelle 30g tin only	200
30g tin	220
Served With Crumpet, Cultured Cream & Grated Egg, Shallot	

FOR THE TABLE

NEW ZEALAND FRESHLY SHUCKED OYSTERS	
Cachette Mignonette (nad, nag, nan)	8/46
Bloody Mary, Buffalo Curd, Sea Celery (nan, nag)	9/50
TANTALUS BREAD	10 PP
Rosemary Sourdough Focaccia & Tantalus Olive Bread with Butter (nan, v)	
Gluten Free & Vegan Options Available On Request	
MARINATED OLIVES	14
Juniper, Orange, Thyme (nag, nan, v)	
ROASTED ESTATE MACADAMIA NUTS	15.5
Fermented Honey, Lavender Salt (nag, v)	
HOUSE-MADE KINGFISH PASTRAMI	19
Seasonal flavour inspired by our estate, Waiheke & Aotearoa (nag, nad, nan)	
TANTALUS DUCK LIVER PARFAIT	30
Confit Duck Terrine, Orange, Butternut, Gingerbread (nan)	
SEACUTERIE	46
A daily selection of seasonal treats from the sea, served en-board with Crostini & Pickles	

SIDE DISHES

WAIHEKE GARDEN LEAF SALAD	17
Buffalo Feta, Pumpkin Seed, Estate Honey Mustard Dressing (nag, nan)	
TRUFFLE FRIES	17
Crème Fraîche, Parmesan (nag, nan, v)	
NEW ZEALAND ASPARAGUS	21
Brown Butter, Buffalo Curd, Almond (nag, v)	

ENTRÉE

SCAPECE COURGETTE, Yuzukosho, Estate Olive, Almond (nag, vg)	35
Tantalus Reserve, Chardonnay, Hawke’s Bay, 2022, \$24	
ORA KING SALMON, Avocado, Coconut, Kaffir Lime (nad, nag)	
Tantalus Reserve R & D, Chardonnay, Waiheke Island, 2022, \$19	
TRADITIONAL PÂTÉ EN CROÛTE, Pork, Duck, Chicken, Hazelnut, Trompette de la Mort	
Tantalus Estate, Syrah/Viognier, Waiheke Island, 2017, \$22	
FREE FARM PORK CHEEK, Kumara, Kimchi, Spring Onion (nag, nan)	
Tantalus Estate, Merlot/Cabernets, Waiheke Island, 2016, \$22	

MAIN

WAIHEKE BEETROOT VARIATION, Goat Cheese, Cashew, Thyme (v)	55
Tantalus Reserve Voilé, Syrah, Waiheke Island, 2018, \$24	
LINE-CAUGHT LEIGH FISH, Swede, Turnip, Yuzu, Vadouvan Sauce, Spanner Crab (nag, nan)	
Tantalus Reserve Cachette, Chardonnay, Waiheke Island, 2021, \$29	
GREENSTONE CREEK BEEF, Eggplant, Chickpea Panisse, Kalamata Olive (nag, nan)	
Tantalus Reserve Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015, \$33	
HAWKE’S BAY NATURAL LAMB RUMP, Crispy Polenta, Courgette, Preserved Lemon, Pistachio (nag)	
Tantalus Reserve Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2014, \$34	

DESSERT

INTO THE WETLANDS, Last Season’s Cherry, Mascarpone Cream, Chocolate	25
The Onetangi Manhattan, \$24	
TANTALUS SNICKERS, Peanut, Miso, Goat Ice Cream	
Casita Miro, Madame Rouge, Waiheke Island, NV, \$18	
OPERA, Valrhona Manjari 64% Chocolate, Manuka-Smoked Ice Cream	
Tantalus Reserve Voilé, Syrah, Waiheke Island, 2018, \$24	
KALURE CRYSTAL CAVIAR, White Chocolate Ice Cream, Tantalus Méthode Traditionnelle, Puffed Rice (nag, nan)	30
Kiwi Spirit’s Premium Vodka, NZ, \$12	