



TANTALUS ESTATE

WAIHEKE ISLAND · NEW ZEALAND

TRUST THE CHEF

Head Chef: Axel Curtet-Latreille

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

x

*Estate Macadamia Tart, Wild Onion Variation, Kumquat
House-Made Seacuterie, Seasonal Treat from the Sea (nag, nan)
Pâté En Croûte, Madeira Port Jelly, Hazelnut, Pickles
Tantalus Raisin Bread, Cachette, Estate Fermented Honey Butter
Kalure Krystal Caviar Bump – \$25*

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

x

HAKU KINGFISH

Almond, Fennel, Rhubarb (nag, nan)

Tantalus Reserve Cachette, Chardonnay, Waiheke Island, 2021

x

TRUE EGGS

Onion, Ora's Mushroom, Nasturtium

Tantalus Reserve Voilé, Syrah, Waiheke Island, 2018

x

GREENSTONE CREEK BEEF EYE FILLET

Eggplant, Olive, Miso

Tantalus Reserve, Evoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015

x

ESTATE LEMON SORBET, THYME, JASMINE

x

OPERA

Valrhona Manjari 64% Chocolate, Manuka-Smoked Ice Cream

Casita Miro, Madame Rouge, Waiheke Island

TRUST THE CHEF MENU \$175 PER PERSON

Optional Beverage Pairing \$110 per person

Thank you for dining with us this evening