

## AWARDS AND ACCOLADES

### RESTAURANT

#### METRO MAGAZINE AWARDS

*Top 50 Auckland Restaurants 2022, 2024, 2025*

*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 - 2025*

*Top 10% Attractions Worldwide 2020 - 2025*

*Traveller's Choice Award 2020 - 2025*

*Certificate of Excellence 2018 - 2025*



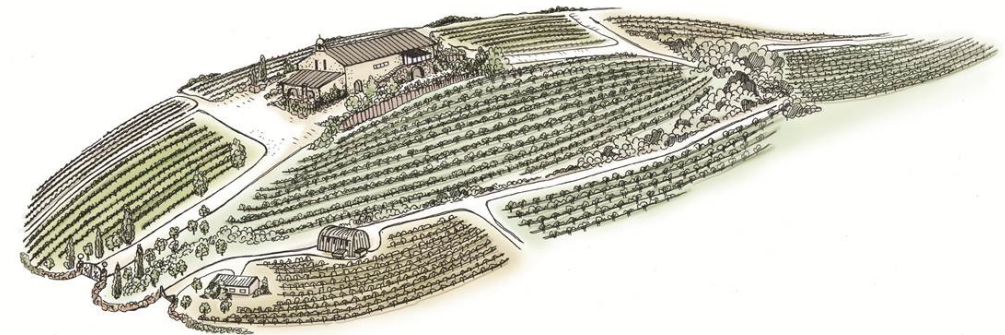
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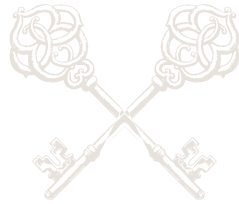
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*welcome to*

## 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.*

*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](mailto: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*

## CHILDREN'S MENU (1-12 YRS) \$38

### CHOICE OF BEVERAGE

*Juice: Orange, Apple, Pineapple, Cranberry, Tomato  
Phoenix Soda: Cola, Diet Cola, Lemonade, Ginger Beer  
Hot Chocolate or Fluffy*

### TANTALUS BREAD & BUTTER

### CHOICE OF MAIN

MARINARA FETTUCCINE (nan)

FISH & CHIPS (nad, nan)

STEAK & FRIES (nan)

*Daily Vegetarian Option Available*

### CHOICE OF ICE CREAM OR SORBET

*Please ask your servers for today's homemade flavors*

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, Fruits & Candied Nuts

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.

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.

BELLE CHÈVRE "FLAT WHITE" GOAT CHEESE

**Goat's Milk Pasteurised - Waipu, New Zealand**

Named after both the iconic Flat White coffee and Mount Manaia. Bloomy rind cheese with a firm, fudge-like centre that softens under the rind. Mild and creamy when young, developing a more pronounced character as it ripens.

VIAVIO FONTAL

**Cow's Milk Pasteurised - Nelson, New Zealand**

A semi-soft Italian-style cheese with a smooth, creamy texture and mild buttery flavour.

BRIE DE MOUTEREE

**Cow's Milk Pasteurised - 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.

TRUST THE CHEF (11AM-2.30PM)

\$175PP

Wine pairings available from \$110 per person

WELCOME SNACKS

Pea Tart, Buffalo Curd, Walnut Dukkha

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

KINGFISH, Nectarine, Honeysuckle, Macadamia, NZ Wasabi (nad, nag)

Tantalus Estate Rose, Field Blend, Waiheke Island, 2023

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

Tantalus Reserve Cachette, Chardonnay, Waiheke Island, 2021

PĀUA, Dashi Emulsion, Yuzu Kosho, Pickled Daikon + Supplement \$20pp

Tantalus Reserve Egg, Chardonnay, Hawkes Bay, 2022, \$24

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

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

TANTALUS ROSÉ, GRAPEFRUIT, GOAT CHEESE POPSICLE (nag, nan)

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

SNACKS & LIGHT MEALS (11AM-4.30PM)

FOR THE TABLE

KALURE KRYSTAL CAVIAR BUMP	30
Add to any course of your choice or enjoyed with a glass of our Tantalus Méthode Traditionnelle	
30G TIN	220
Served With Crumpet, Cultured Cream & Grated Egg, Shallot	
NEW ZEALAND FRESHLY SHUCKED OYSTERS	SINGLE/SIX
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)	
TEMPURA WAIHEKE STUFFED COURGETTE FLOWER	17.5
Sautéed Courgette, Curd, Tarragon Emulsion (nan)	
HOUSE-MADE KINGFISH PASTRAMI	19
Seasonal flavours inspired by our Estate, Waiheke & Aotearoa (nag, nad, nan)	
TANTALUS DUCK LIVER PARFAIT	30
Cherries, Radicchio, Gingerbread (nan)	
TANTALUS SEASONAL CHEF’S SNACKS	35 PP
A collection of snacks inspired by our Estate, Waiheke & Aotearoa	
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)	

A LA CARTE (11AM - 3PM)

ENTRÉE

HEIRLOOMACY TOMATO, Clevedon Buffalo Ice Cream, Pesto, Olives, Honeysuckle (nag, v)	33
Tantalus Estate Rose, Field Blend, Waiheke Island, 2023, \$18	
ORA KING SALMON, Avocado, Coconut, Kaffir Lime (nad)	36
Tantalus Estate R & D, Chardonnay, Waiheke Island, 2022, \$19	
TRADITIONAL PÂTÉ EN CROÛTE, Pork, Duck, Chicken, Hazelnut, Trompette de la Mort	35
Tantalus Estate, Syrah/Viognier, Waiheke Island, 2017, \$22	
FREE FARM PORK CHEEK, Kumara, Kimchi, Spring Onion (nag, nan)	35
Tantalus Estate, Merlot/Cabernets, Waiheke Island, 2016, \$22	

MAIN

WAIHEKE BEETROOT VARIATION, Goat Cheese, Cashew, Thyme (v)	48
Tantalus Reserve Voilé/Syrah, Waiheke Island, 2018, \$24	
LINE-CAUGHT LEIGH FISH, Fennel, Chipotle, Roasted Tomato Beurre Blanc (nag)	56
Tantalus Reserve Cachette, Chardonnay, Waiheke Island, 2021, \$29	
GREENSTONE CREEK BEEF, Eggplant, Chickpea Panisse, Kalamata Olive (nag, nan)	63
Tantalus Reserve Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015, \$33	
HAWKE’S BAY NATURAL LAMB RUMP, Crispy Polenta, Courgette, Preserved Lemon, Pistachio (nag)	60
Tantalus Reserve Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015, \$36	

DESSERT

INTO THE WETLANDS, Last Season’s Cherry, Mascarpone Cream, Chocolate	25
The Onetangi Manhattan, \$24	
TANTALUS NOUGAT GLACÉ, Raspberry, Pistachio, Elderflower	25
Forrest, Botrytised Riesling, Marlborough, 2019, \$15	
OPERA, Valrhona Manjari 64% Chocolate, Manuka-Smoked Ice Cream	27
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	