

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



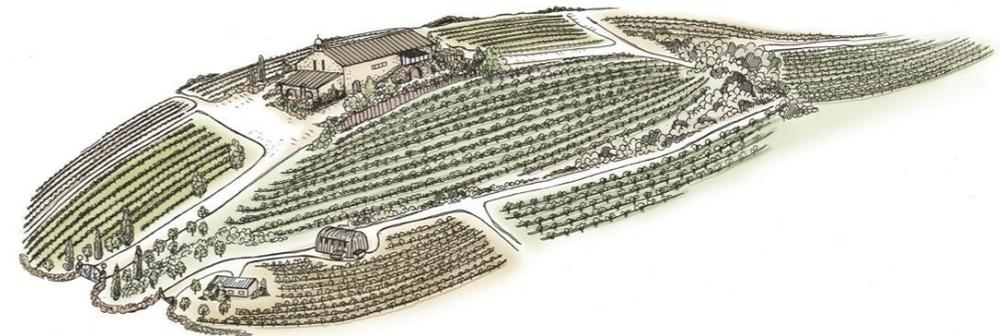
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welcome to

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

CHILDREN'S MENU (1-12yrs)

\$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.

19
48

TRUST THE CHEF

\$175pp

Wine pairings available from \$110 per person

welcome snacks

Waiheke Seasonal Garden Tart

House-Made Seacuterie, Seasonal Treats from the Sea (nag, nan)

Pâté En Croûte, Pistachio, Apricot, Sage

Tantalus Raisin Bread, Cacheette, Estate Fermented Honey Butter (nan)

Kalure Krystal Caviar Bump - \$30

Tantalus Estate, Méthode Traditionnelle, Brut, Hawkes Bay, NV

NEW ZEALAND FIG CARPACCIO, *Smoked Buffalo Ricotta, Estate Olive Oil, Pink Peppercorn (nag, v)*

Tantalus Estate Rose, Field Blend, Waiheke Island, 2025

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

Tantalus Reserve Cacheette, Chardonnay, Waiheke Island, 2023

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

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

HAWKES 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)

CHOCOLATE CRÉMEUX, *Valrhona Manjari 64% Chocolate, Apricot, Estate Olive Oil, Puffed Rice*

Madame Rouge, Casita Miro, Waiheke Island, NV

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

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

SNACKS & LIGHT MEALS

FOR THE TABLE

KALURE KRYSTAL CAVIAR BUMP

Add to any course of your choice or enjoyed with a glass of our Tantalus Méthode Traditionnelle

30G TIN

Served With Crumpet, Cultured Cream & Grated Egg, Shallot

30

220

NEW ZEALAND FRESHLY SHUCKED OYSTERS

Cachette Mignonette (nad, nag, nan)

Brown Butter Hollandaise, Pumpkin Seeds (nan, nag)

SINGLE/SIX

8/46

9/50

TANTALUS BREAD

Rosemary Sourdough Focaccia & Tantalus Raisin Bread, served with Butter (nan, v)

Gluten Free & Vegan Options Available On Request

10 PP

MARINATED OLIVES

Juniper, Orange, Thyme (nag, nan, v)

14

ROASTED ESTATE MACADAMIA NUTS

Fermented Honey, Lavender Salt (nag, v)

15.5

HOUSE-MADE KINGFISH PASTRAMI

Seasonal flavours inspired by our Estate, Waiheke & Aotearoa (nag, nad, nan)

19

TANTALUS DUCK LIVER PARFAIT

Cherries, Radicchio, Gingerbread (nan)

30

TANTALUS SEASONAL CHEF'S SNACKS

A collection of snacks inspired by our Estate, Waiheke & Aotearoa

35 PP

SEACUTERIE

A daily selection of seasonal treats from the sea, served en-board with crostini & pickles

46

SIDE DISHES

WAIHEKE GARDEN LEAF SALAD

Buffalo Feta, Pumpkin Seed, Estate Honey Mustard Dressing (nag, nan)

17

TRUFFLE FRIES

Crème Fraîche, Parmesan (nag, nan, v)

17

WAIHEKE SEASONAL VEGETABLES

Mushroom Xo Sauce, Honeycomb Buffalo Ricotta (nag, nan, v)

21

A LA CARTE

ENTRÉE

HEIRLOOMACY TOMATO, Clevedon Buffalo Ice Cream, Pesto, Olives, Honeysuckle (nag, v)

Tantalus Estate Rose, Field Blend, Waiheke Island, 2025, \$18

33

ORA KING SALMON, Avocado, Coconut, Kaffir Lime (nad)

Tantalus Estate R & D, Chardonnay, Waiheke Island, 2022, \$19

36

TRADITIONAL PÂTÉ EN CROÛTE, Pork, Duck, Pistachio, Apricot, Sage

Tantalus Estate, Syrah/Viognier, Waiheke Island, 2017, \$22

35

FREE FARM PORK CHEEK, Sweetcorn, Plum, Peanut (nag)

Tantalus Estate, Merlot/Cabernets, Waiheke Island, 2016, \$22

35

MAIN

WAIHEKE BEETROOT VARIATION, Goat Cheese, Cashew, Thyme (v)

Tantalus Reserve Voilé/Syrah, Waiheke Island, 2018, \$24

48

LINE-CAUGHT LEIGH FISH, Beurre Blanc, Cauliflower, Grapes, Oyster Mushroom (nan, nag)

Tantalus Reserve Cachette, Chardonnay, Waiheke Island, 2023, \$29

56

GREENSTONE CREEK BEEF, Eggplant, Chickpea Panisse, Kalamata Olive (nag, nan)

Tantalus Reserve Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015, \$33

63

HAWKES BAY NATURAL LAMB RUMP, Crispy Polenta, Courgette, Preserved Lemon, Pistachio (nag)

Tantalus Reserve Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015, \$36

60

DESSERT

TANTALUS PEACH MELBA, Vanilla, Amaretto, Raspberry

JJ's Raspberry Berliner Weis (Sour), 3.5%, \$12

25

TANTALUS NOUGAT GLACÉ, Berries, Pistachio, Elderflower

Forrest, Botrytised Riesling, Marlborough, 2019, \$15

25

CHOCOLATE CRÉMEUX, Valrhona Manjari 64% Chocolate, Apricot, Estate Olive Oil, Puffed Rice

Madame Rouge, Casita Miro, Waiheke Island, NV, \$18

27

KALURE CRYSTAL CAVIAR, White Chocolate Ice Cream, Tantalus Méthode Traditionnelle, Puffed Rice (nag, nan)

Kiwi Spirit's Premium Vodka, NZ, \$12

30