

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, Cachette, 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 Cachette, 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

WATERMELON, HIBISCUS, LEMON VERBENA 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	30
<i>Add to any course of your choice or enjoyed with a glass of our Tantalus Méthode Traditionnelle</i>	
30G TIN	220
<i>Served With Crumpet, Cultured Cream & Grated Egg, Shallot</i>	
NEW ZEALAND FRESHLY SHUCKED OYSTERS	SINGLE/SIX
<i>Cachette Mignonette (nad, nag, nan)</i>	8/46
<i>Cold-Smoked Oyster, Za'atar, Sesame, Citrus (nad, nag, nan)</i>	9/50
TANTALUS BREAD	10 PP
<i>Rosemary Sourdough Focaccia & Tantalus Raisin Bread, served with Butter (nan, v)</i>	
<i>Gluten Free & Vegan Options Available On Request</i>	
MARINATED OLIVES	14
<i>Juniper, Orange, Thyme (nag, nan, v)</i>	
ROASTED ESTATE MACADAMIA NUTS	15.5
<i>Fermented Honey, Lavender Salt (nag, v)</i>	
HOUSE-MADE KINGFISH PASTRAMI	19
<i>Seasonal flavours inspired by our Estate, Waiheke & Aotearoa (nag, nad, nan)</i>	
TANTALUS DUCK LIVER PARFAIT	30
<i>Pear, Mustard, Gingerbread (nan)</i>	
TANTALUS SEASONAL CHEF'S SNACKS	35 PP
<i>A collection of snacks inspired by our Estate, Waiheke & Aotearoa</i>	
SEACUTERIE	46
<i>A daily selection of seasonal treats from the sea, served en-board with crostini & pickles</i>	
SIDE DISHES	
WAIHEKE GARDEN LEAF SALAD	17
<i>Buffalo Feta, Pumpkin Seed, Estate Honey Mustard Dressing (nag, nan)</i>	
TRUFFLE FRIES	17
<i>Crème Fraîche, Parmesan (nag, nan, v)</i>	
WAIHEKE SEASONAL VEGETABLES	21
<i>Mushroom Xo Sauce, Honeycomb Buffalo Ricotta (nag, nan, v)</i>	

A LA CARTE

ENTRÉE

HEIRLOOMACY TOMATO , Clevedon Buffalo Ice Cream, Pesto, Olives, Honeysuckle (nag, v) <i>Tantalus Estate Rose, Field Blend, Waiheke Island, 2025, \$18</i>	33
ORA KING SALMON , Avocado, Coconut, Kaffir Lime (nad) <i>Tantalus Estate R & D, Chardonnay, Waiheke Island, 2022, \$19</i>	36
TRADITIONAL PÂTÉ EN CROÛTE , Pork, Duck, Pistachio, Apricot, Sage <i>Tantalus Estate, Syrah/Viognier, Waiheke Island, 2017, \$22</i>	35
FREE FARM PORK CHEEK , Sweetcorn, Plum, Peanut (nag) <i>Tantalus Estate, Merlot/Cabernets, Waiheke Island, 2016, \$22</i>	35

MAIN

WAIHEKE BEETROOT VARIATION , Goat Cheese, Cashew, Thyme (v) <i>Tantalus Reserve Voilé/Syrah, Waiheke Island, 2018, \$24</i>	48
LINE-CAUGHT LEIGH FISH , Beurre Blanc, Cauliflower, Grapes, Oyster Mushroom (nan, nag) <i>Tantalus Reserve Cachette, Chardonnay, Waiheke Island, 2023, \$29</i>	56
GREENSTONE CREEK BEEF , Eggplant, Chickpea Panisse, Kalamata Olive (nag, nan) <i>Tantalus Reserve Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015, \$33</i>	63
HAWKES BAY NATURAL LAMB RUMP , Parsnip, Horopito, Pear (nag) <i>Tantalus Reserve Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015, \$36</i>	60

DESSERT

TANTALUS PEACH MELBA , Vanilla, Amaretto, Raspberry <i>JJ's Raspberry Berliner Weis (Sour), 3.5%, \$12</i>	25
VACHERIN , Feijoa, Buffalo Yoghurt, Fennel (nag, nan) <i>Forrest, Botrytised Riesling, Marlborough, 2019, \$15</i>	25
CHOCOLATE CRÈMEUX , Valrhona Manjari 64% Chocolate, Apricot, Estate Olive Oil, Puffed Rice <i>Madame Rouge, Casita Miro, Waiheke Island, NV, \$18</i>	27
KALURE CRYSTAL CAVIAR , White Chocolate Ice Cream, Tantalus Méthode Traditionnelle, Puffed Rice (nag, nan) <i>Kiwi Spirit's Premium Vodka, NZ, \$12</i>	30