

**TRUST THE CHEF**  
**\$ 1 7 5 P P**

*Wine pairings available from \$110 per person*

**WELCOME SNACKS**

*Reblochon, Jerusalem Artichoke, Sorrel (nan)*

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

*Pâté En Croûte, House-Made Pickles, Nuts, Chutney*

*Tantalus Raisin Bread, Cachette, Estate Fermented Honey Butter (nan)*

*Kalure Krystal Caviar Bump - \$30*

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

**CURED LONG LINE FISH, Carrot, Mandarin, Galangal (nag, nan, nad)**

*Tantalus Reserve Cachette, Chardonnay, Waiheke Island, 2023*

**PĀUA, Dashi Emulsion, Citrus, Pickled, Shiso + Supplement \$20pp**

**CHESTNUT & MUSHROOM TORTELLINO, Butternut, Blue Cheese, Shallots, Buckwheat (nan)**

*Tantalus Reserve Voilé, Shiraz, Waiheke Island, 2018*

**HAWKES BAY NATURAL LAMB RUMP, Parsnip, Horopito, Pear (nag)**

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

**KIWI SEVENTY-FIVE, Tantalus Méthode Traditionnelle & Olive Oil, Waiheke Gin, Yuzu (nan)**

**PARIS TO WAIHEKE, Chocolate, Hazelnut, Almond**

*Casita Miro, Madame Rouge, Waiheke Island, NV*

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

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

## SNACKS FOR THE TABLE

<b>KALURE KRYSTAL CAVIAR BUMP</b>	30
<i>Add to any course of your choice or enjoyed with a glass of our Tantalus Méthode Traditionnelle</i>	
<b>30G TIN</b>	220
<b>100G TIN</b>	600

*Served With House-Made Blinis, Cultured Cream, Grated Egg, Shallot*

<b>NEW ZEALAND FRESHLY SHUCKED OYSTERS</b>	<b>SINGLE/SIX</b>
<i>Cachette Mignonette (nad, nag, nan)</i>	8/46
<i>Cold-Smoked Oyster, Za'atar, Sesame, Citrus (nad, nag, nan)</i>	9/50

<b>TANTALUS BREAD</b>	10 PP
<i>Rosemary Sourdough Focaccia &amp; Tantalus Raisin Bread, served with Butter (nan, v)</i>	
<i>Gluten Free &amp; Vegan Options Available On Request</i>	

<b>MARINATED OLIVES</b>	14
<i>Juniper, Orange, Rosemary (nag, nan, v)</i>	

<b>ROASTED ESTATE MACADAMIA NUTS</b>	15.5
<i>Fermented Honey, Kawakawa Salt (nag, v)</i>	

<b>HOUSE-MADE KINGFISH PASTRAMI</b>	19
<i>Seasonal flavours inspired by our Estate, Waiheke &amp; Aotearoa (nag, nad, nan)</i>	

<b>TRUFFLE CROQUE MONSIEUR</b>	24
<i>House-Made Bread, Truffle Champagne Ham, Emmental Cheese (nan)</i>	

<b>TANTALUS DUCK LIVER PARFAIT</b>	30
<i>Pear, Mustard, Gingerbread (nan)</i>	

<b>TANTALUS SEASONAL CHEF'S SNACKS</b>	35 PP
<i>A collection of snacks inspired by our Estate, Waiheke &amp; Aotearoa</i>	

<b>SEACUTERIE</b>	46
<i>A daily selection of seasonal treats from the sea, served en-board with crostini &amp; pickles</i>	
<i>Add: Paua, Yuzukosho, Pickled Daikon + \$20</i>	

## SIDE DISHES

<b>WAIHEKE GARDEN LEAF SALAD</b>	17
<i>Buffalo Feta, Pumpkin Seed, Estate Honey Dressing (nag, nan)</i>	

<b>TRUFFLE FRIES</b>	17
<i>Crème Fraiche, Parmesan (nag, nan, v)</i>	

## A LA CARTE

### ENTRÉE

<b>ROASTED RED RICE</b> , Golden Raisin, Leeks, Broccolini, Le Picot Cheese (nag, v) <i>Tantalus Estate Rose, Field Blend, Waiheke Island, 2025, \$18</i>	34
<b>ORA KING SALMON</b> , Celeriac, Pineapple, Feijoakosho (nag, nan) <i>Tantalus Estate R &amp; D, Chardonnay, Waiheke Island, 2022, \$19</i>	36
<b>TRADITIONAL PÂTÉ EN CROÛTE</b> , House-Made Pickles, Nuts, Chutney <i>Tantalus Estate, Syrah/Viognier, Waiheke Island, 2017, \$22</i>	35
<b>FREE FARM PORK CHEEK</b> , Butternut, Mandarin, Galangal (nag, nad, nan) <i>Tantalus Estate, Merlot/Cabernets, Waiheke Island, 2016, \$22</i>	35

### MAIN

<b>BBQ SMOKED TOFU</b> , Ora's Mushrooms, Greens, Teriyaki, Peanuts, Kumara (nag, nad, vg) <i>Tantalus Reserve Voilé, Syrah, Waiheke Island, 2018, \$24</i>	50
<b>LINE-CAUGHT LEIGH FISH</b> , Caviar Beurre Blanc, Cauliflower, Persimmon, Ponzu (nan, nag) <i>Tantalus Reserve Cachette, Chardonnay, Waiheke Island, 2023, \$29</i>	57
<b>GREENSTONE CREEK BEEF</b> , Onion, Swede, Potato, Brassica (nag, nan) <i>Tantalus Reserve Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2018, \$26</i>	63
<b>HAWKES BAY NATURAL LAMB RUMP</b> , Parsnip, Horopito, Pear <i>Tantalus Reserve Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015, \$36</i>	60

### DESSERT

<b>PARIS TO WAIHEKE</b> , Chocolate, Hazelnut, Almond <i>Alibi Brewing Co, Choco Stout, Waiheke Island, \$14</i>	25
<b>TAHITI VANILLA DÉCLINAISON</b> , Macadamia, Alibi Choco Stout <i>Forrest, Botrytised Riesling, Marlborough, 2019, \$15</i>	26
<b>TANTALUS MONT BLANC</b> , Chestnut, Pear, Coconut <i>Quick Brown Fox, Flat White Coffee Liqueur, NZ \$12</i>	27
<b>KALURE CRYSTAL CAVIAR</b> , White Chocolate Ice Cream, Tantalus Méthode Traditionnelle, Puffed Rice (nag, nan)	30