

YOUR MENU

We are delighted that you and your guests have chosen to join us at the Estate Restaurant

The Wine List features our award winning Tantalus Estate-grown wines and a stunning selection of regional wines, showcasing Marlborough and Hawkes Bay, allowing you to experience our regional diversity

Our menu showcases the diverse and plentiful bounty of ingredients unique to New Zealand. We source seasonal produce, sustainable seafood, free range meats and game; we forage from our island shores

Our Beers are all small batch brewed on-site at Alibi Brewing Co. We use premium international ingredients combined with flora and fauna from our Estate grounds

Produce from our kitchen gardens, fruit trees, olive groves, macadamia trees, wild flowers and native wetlands feature throughout the menu

If you have any allergies or dietary restrictions, please let your server know. Menu items with an asterisk can be removed to modify the dish for gluten free, dairy free, nut free, 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

(gf) - gluten free (df) - dairy free (nf) - nut free
(v) - vegetarian (vg) - vegan (wf) - wheat free
if you are a celiac please notify your server

We have honey bees on the Estate – if you have an allergy to bee stings please take care

If you would like to enjoy a wine tasting, please visit our beautiful Cellar Door

*For the comfort of those dining and tasting wines,
we are a non-smoking venue– please ask your server to guide you to our designated smoking areas*

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

On behalf of our owners, viticulturalist, winemaker, chefs, brewer and restaurant team, we do hope you enjoy

THANK YOU

FOR THE TABLE

TE MATUKU BAY SHUCKED OYSTERS

Chardonnay, Lemon (df, gf, nf)
Each/Half Dozen/Dozen

5.5/32/62

WARM OLIVES

Herbs, Citrus (gf, nf, v)

9

TANTALUS FERMENTED POTATO BREAD

IPA, Onions, Cultured Butter (nf, v)

15

TRUFFLE FRIES

Crème Fraîche, Parmesan (nf, v)

14

DUCK LIVER PARFAIT

Cherries, "Mosbolletjies" Sweet Yeast Dough (wf, nf)

23

ENTRÉE

BIG GLORY BAY SALMON

Cultured Sour Cream, Elderflower, Ponzu, Shallots (gf, nf)

28

BEEF TONGUE

Pineapple, Juniper, Kalamata Olive, Feta (gf, nf)

28

TWICE COOKED PORK BELLY

Popcorn, Orange, Grapefruit, Shoyu, Spring Onion (gf, nf)

28

SECRET GARDEN SORREL

Avocado, Almonds, Peas, Marigolds, Black Olive (gf, vg, df)

24

CHATHAM ISLANDS PAUA

Green Apple, Smoked Eel, Horseradish, NZ Wakame, Caviar (gf, nf)

29



MAIN

LONGLINE MARKET FISH

NZ Mussel, Green Tomato, Cucumber, Succulents (gf, nf)

40

HAWKES BAY LAMB RUMP

Kumara, Miso, Fermented Chilli, Carrot, Poppyseed (gf)

41

CHARRED SWEETCORN

Red Capsicum, Tofu, Nutritional Yeast, Rimu, Kale (gf, nf, vg)

37

SPICED DUCK LEG

Black Garlic, Beetroot, Blackberries, Quinoa (gf, nf)

42

ANGUS BEEF TENDERLOIN

Wild Rice, Apricots, Tamarind, Cos, Szechuan (gf, nf)

44

SIDE DISHES

WILD GREEN SALAD

Māori Spinach, Iceplant, Nasturtium, Stracciatella, Olives (gf, nf, v)

14

GREEN BEANS

Garlic, Buffalo Curd, Thyme (gf, nf, v)

14

DESSERT

MILK CARAMEL

Dulce de Leche, Meringue, Orange, Coffee, Ash (gf, nf)

18

HOGARTH 66% CHOCOLATE TART

Spent Grain, Malt, Red Plum, Cherry (nf)

18

GOAT CHEESE ICE CREAM

Apricots, Orange Blossom, Honey (gf, nf)

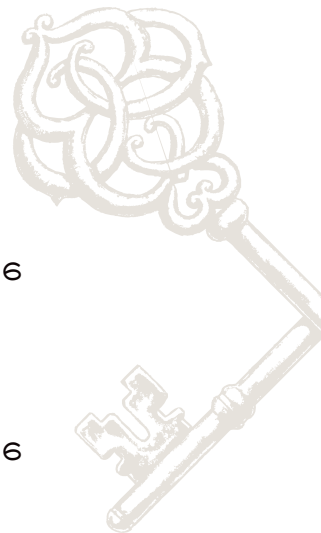
18

BLACK SESAME SEED

Raspberry, Amaranth, Coconut Yoghurt, Lychee, Açai (vg, gf, nf)

18





CHEESE

All cheese is served in 40g portions with Estate-made accompaniments; Bonnie Oat Biscuits, our Walnut Baguette, Lavosh, Fruit Chutneys and Preserves.

THE NANNY

Goats Milk - Linkwater, Marlborough

The Nanny is a small soft white rind cheese matured for 21 days with a slightly salty and nutty taste. As the cheese ages, The Nanny becomes more oozy and luscious.

16

BRIE DE MOUTERE

Cows Milk - Upper Moutere, Nelson

Also known as Little River Brie, which is made from cow's milk from local farms. Little river brie has a very smooth and creamy texture that is the perfect foil for the subtle earthy flavours from the rind.

16

ALIBI RYE IPA-WASHED DEVOTION

Sheeps Milk - Upper Moutere, Nelson

The Devotion is made in a similar style as the french washed rind cheese, Reblochon. It has a nutty dense texture with a rich rind when ripe. A cheese introducing NZ to a new vocabulary; pungent, luscious and sumptuous. This cheese has been washed in our very own Alibi Brewing Co. Rye IPA.

18

PECORINO

Sheeps Milk - Onewhero, North Waikato

A firm style cheese with a milky-sweet centre and a nutty crust. This washed curd cheese is aged for at least 3 years.

17

OHAU BLUE

Goats milk - Oamaru, North Otago

Goats blue cheese that has subtle but yet complex flavour with a sharp finish and silky texture.

18

CHEFS SELECTION, 5 CHEESES, 30G EACH

55

CHILDREN'S MENU

PENNE PASTA

Tomato, Parmesan (nf)

15

OUR CRUMBED FISH FINGERS

Ketchup, Stealth Fries (nf)

15

MINI ANGUS BEEF BURGER

Cos, Cheddar Cheese (nf) *

15

DAILY ICE CREAM

Please ask your pastry chef for today's home-made selection
1 scoop/2 scoops

8/12

W I N E**GLASS BOTTLE****B U B B L E S**

<i>Tantalus Methode Traditionnelle, Brut NV</i>	15	70
<i>Billecart-Salmon, Brut NV, Mareuil-sur-Ay</i>	-	120
<i>Taittinger, Cuvée Prestige Brut NV, Reims</i> (375ml/750ml bottles available)	25	80/140
<i>Billecart-Salmon, Rosé NV, Mareuil-sur-Ay</i>	-	205
<i>Dom Pérignon, 2006, Épernay</i>	-	350
<i>Cristal, Louis Roederer, 2009, Reims</i>	-	750
<i>Krug Rosé, 21ème Édition, Reims</i>	-	900

W H I T E

<i>Tantalus Sauvignon Blanc, Marlborough, 2018</i>	11	45
<i>Tantalus Pinot Gris, Hawkes Bay, 2016</i>	12	50
<i>Tantalus Chardonnay, Hawkes Bay, 2015</i>	SOLD OUT	

T A N T A L U S E S T A T E R E S E R V E

<i>Tantalus Egg Chardonnay, Hawkes Bay, 2017</i>	15	68
<i>Cachette, Chardonnay, Waiheke Island, 2017</i>	18	95

R O S É

<i>Tantalus Estate Rosé, Hawkes Bay, 2016</i>	12	50
<i>Chateau Roubine “La Vie en Rose”, Côtes de Provence, France, 2018</i>	12	65

R E D

<i>Tantalus Estate Merlot Cabernet-Franc, Waiheke Island, 2015</i>	14	65
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T A N T A L U S E S T A T E R E S E R V E

<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014</i>	22	120
<i>Voilé, Syrah, Waiheke Island, 2015</i>	22	125
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015</i>	26	145

D E S S E R T W I N E & P O R T

<i>Chateau Garonnelles Sauternes, 2013, France (375ml Bottle)</i>	16	79
<i>Ferreira, Quinta Do Porto, 10yr Tawny</i>	14	-
<i>Fernando de Castilla, Jerez, Pedro Ximenez</i>	11	-

BEER

CORE RANGE - ALIBI BREWING CO.	GLASS 370ML	IMPERIAL PINT 570ML
ALIBI BOHEMIAN PILSNER, 5.0% <i>European styled pilsner made using imported Bohemian pilsner malt, european bottom fermenting yeast and traditional Saaz hops. Brilliantly bright with a straw hue and a thick mousse-like head. Bold and bready rich malt and an intense floral bouquet on the nose.</i>	10	12
ALIBI SESSION PALE ALE, 4.2% <i>An extra sessionable pale ale with a fist full of malts and a zealous amount of New Zealand hops in the kettle and whole cone flowers in the hop back. This beer will see you right from dusk till dawn.</i>	10	12
ALIBI 'HOP DWELLER' IPA, 7.0% <i>From a strong, dry, golden malt base hangs a bold and resinous hop aroma bursting with dusky peaches, sun licked watermelon rind and grapefruit flavours all with a tongue prickling bitterness.</i>	12	14
ALIBI RYE IPA, 6.3% <i>We've incorporated a gargantuan proportion of New Zealand grown, malted RYE to make this one badonkadonk IPA. The earthy peppery spice of the rye is etched into a crimson backbone made of light ale malt with the slightest touch of red malt then powerfully fuelled with a swamp load of US and NZ tropical hops.</i>	12	14
ALIBI APPLE CIDER, 5.2% <i>A bright golden farmhouse cider. Oak-aged with nuances of oven roasted apples and winter spices. Dry, refreshing and complex with natural fruit tartness.</i>	8.5	13
TASTING PADDLE (3 BEERS, 1 CIDER)	12	
LOW ALCOHOL BEER, GARAGE PROJECT 'FUGAZI' 2.2%	8.5	



TAPROOM TAKEAWAY

BEER CANS 440ML X 4 PACK

GROWLER ONE LITRE

BOHEMIAN PILSNER	\$24	\$14
SESSION PALE ALE	\$24	\$14
RYE IPA	\$30	\$18
HOP DWELLER IPA	\$32	\$18
MIXED PACK OF 4 BEERS	\$28	-
SEASONAL BEERS	-	\$POA

ESTATE COCKTAILS

SEEDLIP SPICE 94 (non-alcoholic)

Seedlip Spice 94, Grapefruit & Cinnamon Shrub, Star Anise

14

NORTHERN GARDEN (low alcohol - non-alcoholic option available)

Dolin Dry Vermouth, Seedlip Garden, East Imperial Tonic, Cardamom, Bay, Fresh Lime

18

CHAMPAGNE COCKTAIL

Tantulus NV Methode, Angostura Bitters Soaked Sugar Cube

16

FRENCH 75

Tantulus NV Methode, Black Robin Gin, Sugar Syrup, Fresh Lemon

18

APEROL SPRITZ

Tantulus NV Methode, Aperol, Soda

18

HARD LEMONADE

Blue Duck Vodka, Estate Citrus Shrub, Sugar Syrup, Soda

15

BLOODY MARY

Blue Duck Vodka, Tantulus Merlot Cabernet-Franc, House Spice Mix, Fresh Lemon, Tomato, Alibi IPA Pickle

20

ESTATE ESPRESSO MARTINI

Vodka, Amaro Averna, Island Coffee, West Coast Deluxe Cocoa, Aquafaba (contains légumes)

21

THE BEEKEEPER

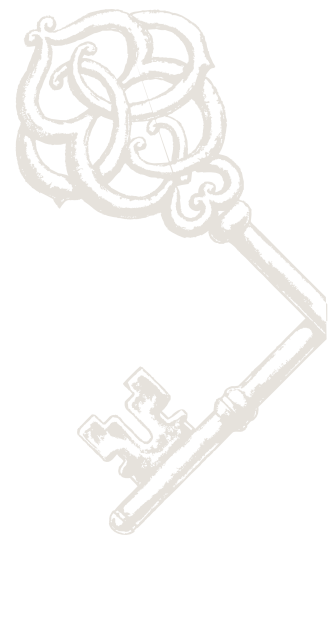
Black Robin Gin, Honey, Fresh Lemon, French Lavender From Our Garden

20

OLD PAL

Woodford Reserve Rye Whiskey, Campari, Dolin Dry Vermouth, Orange Zest

20



ESTATE BEVERAGES

ANTIPODES WATER

Still/Sparkling 1 litre

12

OLD FASHIONED LEMONADE

Estate Citrus Shrub, Sugar Syrup, Soda

10

JUICE

Apple, Orange, Cranberry

4.5

ICED TEA

Earl Grey Syrup, Estate Citrus Stock

10

WEST COAST COCOA MERCHANTS

Hot Chocolate Deluxe or Peppermint Hot Chocolate

6

ISLAND COFFEE

Black/Milk

4/4.5

T2 LEAF TEA

Earl Grey

English Breakfast

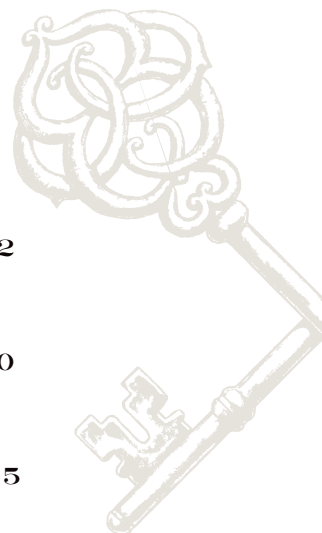
Gorgeous Geisha,

White Jasmine

Peppermint (decaffeinated)

Chamomile (decaffeinated)

4.5



VODKA

BLUE DUCK - FIORDLANDS, NZ

Batch distilled seven times and blended with pristine New Zealand spring water for a polished, smooth texture. Gentle notes of charcoal and wheat on the nose with hints of lemon zest and peppery spice.

11

BELVEDERE - MAZOVIA, POLAND

The Polmos Żyrardów distillery boasts a century-old tradition of vodka distillation using distinctive Polish Dankowskie Rye. Distilled four times, this award-winning vodka is mildly aromatic with spicy rye notes, a touch of sweetness on the palate, and a peppery finish.

21

GIN

BLACK ROBIN - CHATHAM ISLANDS, NZ

Derived from whey and infused with ten exotic botanicals including locally sourced horopito, one of the world's most ancient flowering plants. A fresh, complex nose bursting with candied lemon and lime zest, and fresh notes of chervil, parsley, and mint.

11

HENDRICK'S - SCOTTLAND, UK

A double-gold metal award winning gin, artfully crafted by blending spirits created through two different distillation methods and finished with Dutch cucumbers and Bulgarian rose petals. Crisp, zesty juniper and coriander on the nose with a clean, dry taste and lingering finish of refreshing cucumber and rose.

51

RUM

EL DORADO 3 YEAR - GEORGETOWN, GUYANA

Aged for three years in spent Bourbon barrels and twice filtered through charcoal for clarity and purity. Crisp notes of coconut and confectioner's sugar, with tart citrus and buttered toffee.

11

DIPLOMÁTICO RESERVA EXCLUSIVA - LARA, VENEZUELA

One of the world's most awarded rums, with over twenty awards to its name. This rich and fruity rum is aged for 12 years, displaying luscious aromas of caramelised oranges and cinnamon. Exceptionally smooth texture finishing with bittersweet cocoa and oak spice.

21

TEQUILA

ESPOLÓN BLANCO - JALISCO, MÉXICO

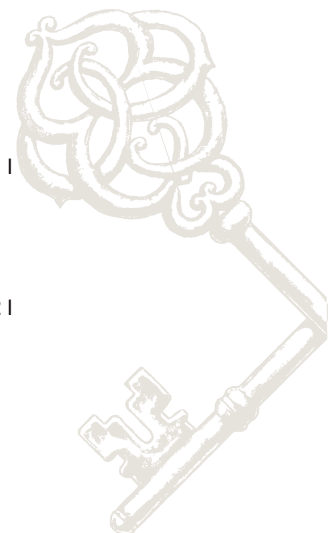
Made from 100% Blue Weber Agave grown in Los Altos, an area prized for its rich soils and superior agave. Twice distilled in small batches, this gold medal award-winning tequila exhibits zesty floral and tropical fruit aromas with an elegant mouthfeel and mild peppery spice.

11

ESPOLÓN REPOSADO - JALISCO, MÉXICO

Aged between three and five months in first-fill American oak barriques with a slight char, for a subtle caramel and vanilla note. Full bodied with a bold, round palette full of baked tropical fruit and spice.

31



WHISK(E)Y

WOODFORD RESERVE BOURBON - KENTUCKY, USA

Woodford Reserve produces a range of hand-crafted, small batch whiskeys from the oldest operating distillery in Kentucky. Distilled in copper pot stills with a high percentage of rye to enhance spice characters and matured in new, charred white oak barrels. Rich dried fruits and tobacco on the nose with a round palette of sweet maple syrup, cherries, almonds, and toasty oak.

12

WOODFORD RESERVE RYE - KENTUCKY, USA

Produced using a mash-bill of 53% rye, this whiskey shows off its spice up front and balances it well with notes of fresh pear and cherry, chopped mint, and a sweet touch of honey.

13

MONKEY SHOULDER BLENDED MALT- SCOTLAND, UK

A blend of three of William Grant & Son's Speyside - Balvenie, Glenfiddich, and Kininvie. Malty, toasty flavors sweetened with honey and butterscotch. Medium finish with a slight gingery spice.

12

TULLIBARDINE 228 - HIGHLANDS, SCOTLAND, UK

Aged in first-fill Bourbon barrels and finished for twelve months in 228-litre Red Burgundy wine casks from Chateau de Chassagne-Montrachet. Rich and spiced with notes of nutty sweet custard, berry jam, and allspice.

14

THE BALVENIE DOUBLEWOOD - SPEYSIDE, SCOTLAND, UK

Matured for twelve years in spent bourbon barrels, then finished in Oloroso sherry casks for an additional nine months. Smooth and mellow with dried fruit and sherry notes layered with honey, vanilla, and nutmeg.

16

ARDBEG 'AN OA' - ISLAY, SCOTLAND, UK

A combination of spirit aged in Pedro Ximénez sherry casks and first-fill bourbon barrels, then blended in French oak marrying vats. Nicely rounded and subtly smoky with hints of creamy toffee, aniseed, orange and tea leaves.

14

APERITIF & DIGESTIF

CAMPARI - MILAN, ITALY

An infusion of bitter herbs, aromatic plants and fruit in alcohol and water. Bracingly bitter with notes of zesty orange and grapefruit peels, rhubarb, rosemary, and clove.

10

AMARO AVERNA - SICILY, ITALY

A bittersweet digestif produced from a secret recipe of herbs, roots, and citrus infused in alcohol. Notes of bitter lemon oil and pomegranate backed by herbal hints of rosemary, sage, and juniper.

10

VERMOUTH

DOLIN DRY - CHAMBÉRY, FRANCE

Fortified and aromatized with herbs and aromatic plants naturally found in the Alpine meadows above Chambéry. A vermouth of remarkable freshness, purity, and complexity, with a bright and citrusy nose and bittersweet palate.

8

CINZANO ROSSO - TURIN, ITALY

A secret recipe of thirty-five aromatic plants sourced from the Italian Alps infused in fortified wine. Herbal notes of thyme and marjoram with bittersweet orange and baking spice.

8

