



TANTALUS ESTATE

WAIHEKE ISLAND · NEW ZEALAND

CHEF'S SET MENU (SUBJECT TO SEASONAL CHANGES)

\$98

OLIVES & BREADS

Tantalus Olive Oil, Local Breads, Warm Olives, Herbs & Citrus

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ROASTED BABY BEETROOT

Vegetable Ash, Fromage Blanc, Apricot Mostarda, Marcona Almonds, Baby Lettuce

SPICED VENISON LOIN

Vanilla Scented Parsnip, Balsamic Reduction, Brown Butter, Apple, Sage

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GRILLED MARKET FISH

Skordalia, Jerusalem Artichoke & Potato Persillade, Artichoke Crisps

COFFEE RUBBED PORK SHOULDER

Savoy Cabbage & Apple Fondue, Spiced Prunes, Celeriac Remoulade

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DESSERT TRIO

Earl Grey Panna Cotta, Blood Orange, Pistachio Biscotti

Red Wine Poached Pear, Mascarpone Sabayon, Chocolate Soil

Warm Biscuit, Spiced Rum & Apple Butter, Banana, Golden Fudge

THANK YOU FOR VISITING