

## YOUR MENU

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

*Our 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, apiary, wild flowers and native wetlands feature throughout the menu*

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

*Tantalus Estate is a working vineyard...*

*For your safety and the safety of your children, please stay within designated areas and adhere to signage*

*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 have celiac disease or an anaphylactic allergy,  
please notify your server*

*If you would like to enjoy a wine tasting, please enquire about booking in for a customised private tasting*

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

*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*

*Please note a 1.75% surcharge applies to all credit cards payments, please ask us about alternative payment methods*

## THANK YOU

## SET MENU OPTIONS

### 2 COURSE SET MENU \$70 PER PERSON

*Please select your preference of dish from either entrée & main course or main & dessert course,  
sides additional*

### 3 COURSE SET MENU \$98 PER PERSON

*Please select your preference of dish from each course,  
wild green salad & tenderstem broccoli included for the table*

### 4 COURSE SET MENU \$135 PER PERSON

*Chef's choice catered from our menu*

#### 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 PRETZEL LOAF

*"Kiwi Dip", Onion Ash, Pickled Cucumber (nf)*

14

##### DUCK LIVER PARFAIT

*"Mosbolletijies", Black Doris Plums, Dukkah*

23

#### ENTRÉE

##### BIG GLORY BAY SALMON

*Bacon Dashi, Lyonnaise, Dulce Seaweed, Lardo (gf, nf, df)*

##### CHICKPEA & BUCKWHEAT FALAFEL

*Tomato, Polenta, Cachetta, Broad Bean (gf, vg)*

##### WILD SHOT VENISON

*Burnt Cauliflower, Red Cabbage, Aubergine, Grue De Cocoa (gf)*

## MAIN

### BLACK ANGUS BEEF EYE FILLET

*Jerusalem Artichoke, Leek, Bone Marrow, Parsley (gf, nf)*

### LOGLINE MARKET FISH

*Root Vegetable, Vadouvan, Fennel, Caviar (nf)*

### WILD MUSHROOM WELLINGTON

*Black Bean, Manuka, Witloof, Macadamia Nut (vg)*

## SIDE DISHES

### TENDERSTEM BROCCOLI

*Black Garlic, Coconut (gf, df, nf)*

14

### WILD GREEN SALAD

*Danish Feta, Beetroot, Orange (gf, nf)*

14

### TRUFFLE FRIES

*Crème Fraîche, Parmesan (nf, v)*

14

## DESSERT

### MANJARI CHOCOLATE MALVA PUDDING

*Last Seasons Plums, Pistachio, Hazelnut Oil*

### VANILLA & COCONUT TARTLET

*Banana, Cassis, Chai (gf, vg)*

## CHEESE

35

*Chef's Selection of 3 Cheeses, 30g portions*

*Estate-made accompaniments:*

*Our Walnut Baguette, Gluten Free Ritz Crackers,*

*Lavosh, Fruit Chutney, & Preserves*

## W I N E

GLASS BOTTLE MAGNUM

### BUBBLES

<i>Tantulus Methode Traditionnelle, Brut NV</i>	<b>15</b>	<b>70</b>	<b>-</b>
<i>Billecart-Salmon, Brut NV, Mareuil-sur-Ay (750ml/1500ml bottles available)</i>	<b>28</b>	<b>130</b>	<b>300</b>
<i>Billecart-Salmon, Rosé NV, Mareuil-sur-Ay (375ml/750ml/1500ml bottles available)</i>	<b>-</b>	<b>155/205</b>	<b>425</b>
<i>Taittinger, Cuvée Prestige Brut NV, Reims (375ml/750ml bottles available)</i>	<b>-</b>	<b>80/140</b>	<b>-</b>
<i>Dom Pérignon, 2008, Épernay</i>	<b>-</b>	<b>350</b>	<b>-</b>
<i>Cristal, Louis Roederer, 2009, Reims</i>	<b>-</b>	<b>750</b>	<b>-</b>
<i>Krug Rosé, 21ème Édition, Reims</i>	<b>-</b>	<b>900</b>	<b>-</b>

### WHITE

<i>Tantulus Sauvignon Blanc, Marlborough, 2019</i>	<b>12</b>	<b>45</b>	
<i>Tantulus Pinot Gris, Marlborough, 2019</i>	<b>13</b>	<b>50</b>	
<i>Tantulus Estate Pinot Gris, Waiheke Island, 2017</i>	<b>16</b>	<b>68</b>	
<i>Tantulus Estate Pinot Gris, Waiheke Island, 2018</i>	<b>-</b>	<b>75</b>	

### TANTALUS RESERVE WHITE

<i>Tantulus Reserve Chardonnay, 'The Egg', Hawkes Bay, 2017</i>	<b>15</b>	<b>68</b>	
<i>Cachette, Chardonnay, Waiheke Island, 2018</i>	<b>-</b>	<b>120</b>	

### ROSÉ

<i>Tantulus Rosé, Hawkes Bay, 2018</i>	<b>-</b>	<b>60</b>	
<i>Tantulus Estate Rosé, Waiheke Island, 2019</i>	<b>15</b>	<b>65</b>	

### RED

<i>Tantulus Pinot Noir, Marlborough, 2018</i>	<b>15</b>	<b>65</b>	
<i>Tantulus Estate Merlot Cabernet-Franc, Waiheke Island, 2016</i>	<b>17</b>	<b>75</b>	

### TANTALUS ESTATE RESERVE

<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014</i>	<b>-</b>	<b>120</b>	
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015</i>	<b>22</b>	<b>135</b>	
<i>Voilé, Syrah, Waiheke Island, 2015</i>	<b>22</b>	<b>125</b>	
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015</i>	<b>26</b>	<b>145</b>	

## WINE

GLASS BOTTLE

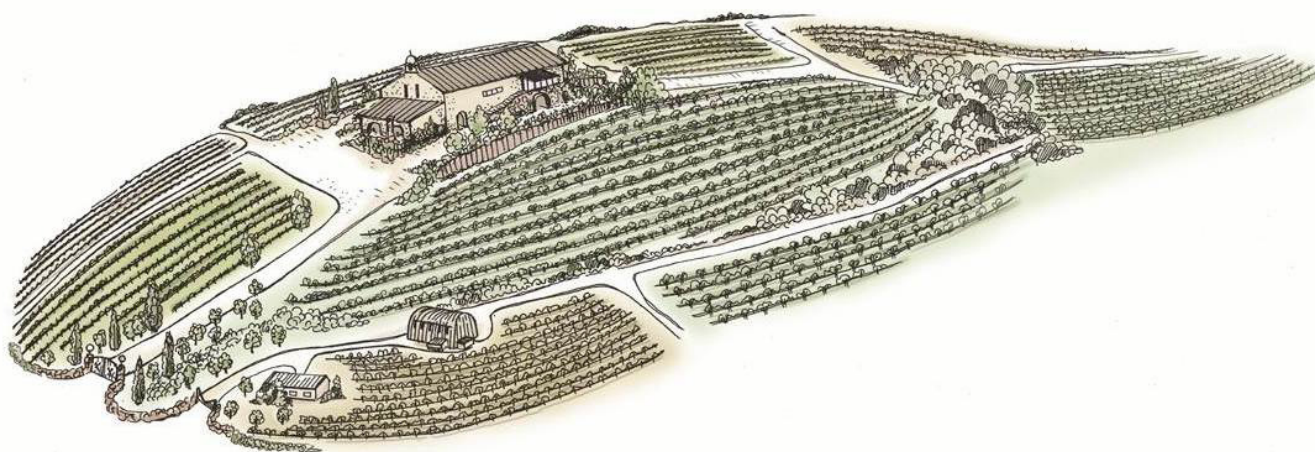
### DESSERT WINE & PORT

<i>Tantalus Late Harvest Viognier, Hawkes Bay, 2016</i>	17	75
<i>Sandeman's 10 Year Tawny Porto</i>	17	-

### FOUNDATION WINE CLUB CELLAR LIST

#### TANTALUS ESTATE RESERVE WINES

<i>Cachette, Chardonnay, Waiheke Island, 2017</i>	95
<i>Cachette, Chardonnay, Waiheke Island, 2018</i>	95
<i>Voilé, Syrah, Waiheke Island, 2014</i>	120
<i>Voilé, Syrah, Waiheke Island, 2015</i>	120
<i>Voilé, Syrah, Waiheke Island, 2016</i>	120
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2014</i>	120
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2015</i>	120
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2016</i>	120
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2014</i>	135
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2015</i>	135
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2016</i>	135



## BEER

	GLASS	IMPERIAL PINT
ALIBI BREWING CO.	370ML	570ML
<b>ALIBI BOHEMIAN PILSNER, 5.0%</b>	<b>10</b>	<b>12</b>
<i>European styled pilsner made using imported Bohemian pilsner malt, European bottom fermenting yeast &amp; traditional saaz hops. Brilliantly bright with a straw hue and thick mousse-like head. Bold &amp; bready rich malt &amp; an intense floral bouquet on the nose.</i>		
<b>ALIBI SESSION PALE ALE, 4.2%</b>	<b>10</b>	<b>12</b>
<i>An extra sessionable pale ale with a fist full of malts and a zealous amount of New Zealand Nelson Sauvin and Cascades hops. A loud and rambunctious beer wrapped by its dainty little abv.</i>		
<b>ALIBI BELGIAN WITBIER, 5.2%</b>	<b>10</b>	<b>12</b>
<i>A co-fermentation of 2 of strains of Belgian Witbier yeast and a solo strain of lactobacillus. The idea was to tame the lactobacillus somewhat by use of Czech Saaz hops and temperature. The beer also has additions of Kerikeri Seville Bitter oranges, toasted coriander and a Cryo-Citra dry hop. What resulted is a beer with just the slightest bit of tartness, mild notes of Belgian witbier, warm toasted spice, pink musk smokers, the crunch of Autumn leaves under foot and ripe pulpy breakfast orange juice leaps from the glass.</i>		
<b>ALIBI WEST COAST IPA, 6.5%</b>	<b>12</b>	<b>14</b>
<i>A good old WestCoast IPA. A simple and easy malt bill while the kettle was dosed up with chunks of Magnum, Columbus, Simcoe and Centennial. Citra &amp; Mosaic Cryo and Ekuanot T90s were added for the dry hop. More classic than a Beach Boys CD compilation..</i>		
<b>ALIBI RYE IPA, 6.0%</b>	<b>12</b>	<b>14</b>
<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 tounge prickling bitterness.</i>		
<b>ALIBI APPLE CIDER, 5.2%</b>	<b>12</b>	<b>14</b>
<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>		
<b>TASTING PADDLE (4 BEERS)</b>	<b>12</b>	
<b>LOW ALCOHOL BEER, GARAGE PROJECT 'FUGAZI' 2.2%</b>	<b>8.5</b>	

ALL OUR BEERS OUR BEERS ARE AVAILABLE FOR TAKEAWAY.

VISIT THE ALIBI BREWER'S LOUNGE  
FRIDAY 4:00-9:00  
SATURDAY 12:00-9:00  
SUNDAY 12:00-6:00

DINE IN AND TAKEAWAY OPTIONS AVAILABLE  
[WWW.TANTALUS.MOBI2GO.COM](http://WWW.TANTALUS.MOBI2GO.COM)



## ESTATE COCKTAILS

### CHAMPAGNE COCKTAIL 19

*Tantalus NV Methode, Angostura-Soaked Sugar Cube, Lemon Twist*

### BLOODY MARY 21

*Blue Duck Vodka, House Spice Mix, Tomato Juice,  
Estate Merlot Cabernet Franc, McClure's Pickle*

### FRENCH 75 18

*Tantalus NV Methode, Black Robin Gin, Sugar Syrup, Fresh Lemon*

### APEROL SPRITZ 18

*Tantalus NV Methode, Aperol, Soda Water*

### ESTATE ESPRESSO MARTINI 21

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

### I KNOW WHY THE CAGED BIRD DRINKS 20

*Espolón Blanco Tequila, Fresh Lime, Quite a Bit of Thyme*

## ESTATE BEVERAGES

### ANTIPODES WATER 12

*Still/Sparkling 1 litre*

### OLD FASHIONED LEMONADE 10

*Estate Citrus Shrub, Sugar Syrup, Soda*

### ESTATE ICED TEA 10

*Earl Grey Syrup, Estate Citrus Shrub*

### FENTIMANS SODA 4.5

*Ginger Beer or Curiosity Cola*

### EAST IMPERIAL 5.5/5

*Tonic/Soda*

### JUICE 4.5

*Apple, Orange, Cranberry*

### WEST COAST COCOA MERCHANTS 6

*Hot Chocolate Deluxe or Peppermint Hot Chocolate*

### ISLAND COFFEE 4/4.5

*Black/Milk*

### T2 LEAF TEA 4.5

*Earl Grey, English Breakfast, Gorgeous Geisha, White Jasmine  
Peppermint, Chamomile (decaffeinated)*

PLEASE NOTE THAT MIXES ARE ADDITIONAL

## VODKA

### BLUE DUCK - FIORDLANDS, NZ

11

*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.*

### BELVEDERE - MAZOVIA, POLAND

12

*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.*

## GIN

### BLACK ROBIN - CHATHAM ISLANDS, NZ

11

*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.*

### CARDORNA - THE SOURCE - CARDRONA VALLEY, NZ

15

*Vapor distilled and non-chill filtered, this gold medal award winning gin delivers full-flavor and character. Hand-crafted from locally foraged rosehip combined with traditional juniper, coriander seed, angelica root, and citrus zest.*

## RUM

### EL DORADO 3 YEAR - GEORGETOWN, GUYANA

11

*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.*

### DIPLOMÁTICO RESERVA EXCLUSIVA - LARA, VENEZUELA

12

*One of the worlds 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.*

## TEQUILA

### ESPOLÓN BLANCO - JALISCO, MÉXICO

11

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

### ESPOLÓN REPOSADO - JALISCO, MÉXICO

13

*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.*

## WHISKEY

### WOODFORD RESERVE BOURBON - KENTUCKY, USA

12

*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.*

### WOODFORD RESERVE RYE - KENTUCKY, USA

13

*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.*

### MONKEY SHOULDER BLENDED MALT- SCOTLAND, UK

12

*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.*

### TULLIBARDINE 228 - HIGHLANDS, SCOTLAND, UK

14

*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.*



## WHISKEY

**THE BALVENIE DOUBLEWOOD - SPEYSIDE, SCOTLAND, UK** 16

*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.*

**ARDBEG 'AN OA' - ISLAY, SCOTLAND, UK** 14

*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.*

## APERITIF & DIGESTIF

**CAMPARI - MILAN, ITALY** 10

*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.*

**AMARO AVERNA - SICILY, ITALY** 10

*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.*

## WINE AWARDS & ACCOLADES

### ÉCLUSE 2015

5 Stars – 97 Points – Sam Kim  
5 Stars – 95 Points – Bob Campbell MW  
92 Points – Cameron Douglas MS  
5 Stars – Michael Cooper 2018  
5 Stars – Raymond Chan Wine Reviews  
90+ Points – Robert Parker Wine Advocate  
Silver London IWC

*A compelling expression, the impressively fragrant and complex bouquet shows come de cassis, spiced plum, dark chocolate, roasted nut and violet characters with hints of game and cigar. The palate is superbly concentrated and opulent, delivering gorgeous fruit flavours together with the seductive oak complexity, wonderfully complemented by velvety texture and supple tannins. - Sam Kim, Wine Orbit 2018*

### ÉVOQUE 2014

5 Stars – 96 Points – Bob Campbell MW  
5 Stars – 18.5/20 Raymond Chan  
5 Stars – 93 Points – Sam Kim  
4.5 Stars – Michael Cooper  
Silver London IWC

*It is wonderfully fragrant on the nose displaying dark plum, blueberry, floral and smoked meat characters with subtle cedary complexity. The palate shows lovely fruit intensity and weight, beautifully supported by silky texture and fine tannins. The wine is well integrated and rounded, leading to a lingering spicy finish. - Wine Orbit 2016*

### VOILÉ 2015

5 Stars – 96 Points – Sam Kim  
95 Points – Cameron Douglas MS  
5 Stars – Michael Cooper 2018  
93 Points & Silver Medal – Decanter Asia Wine Awards

*The deeply coloured, powerful 2015 vintage (4.5\*) is a very ageworthy Syrah. Estate-grown at Onetangi and matured for a year in French oak barriques, it is fragrant, with concentrated, ripe blackcurrant, plum, spice and nut flavours - less overtly peppery than southern styles - and a well-structured, harmonious finish. Best drinking 2021+. - Michael Cooper*

### CACHETTE 2017

5 Stars – 95 Points – Sam Kim  
18+/20 Raymond Chan  
5 Stars – Michael Cooper 2018

*Already delicious, the refined, weighty 2017 vintage (5\*) is a Chardonnay, estate-grown at Onetangi and barrel-aged for 10 months. Light lemon/green, with a fragrant, biscuity bouquet, it is mouthfilling and well-rounded, with concentrated, ripe, citrusy, peachy flavours, finely integrated oak and excellent structure and harmony. Still youthful, it's well worth cellaring to 2020+. - Michael Cooper*

*thank you*  
**TANTALUS ESTATE**



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