

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 requirements, 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*

We have honey bees on the Estate - if you have an allergy to bee strings 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

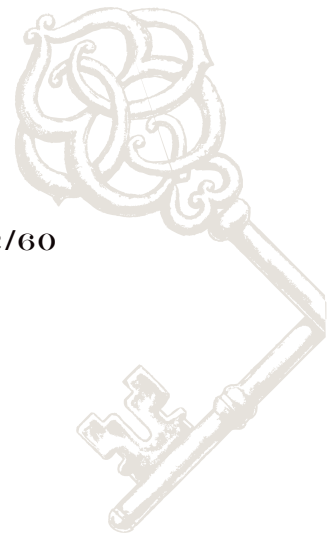
Your final bill may be split by a maximum of 4 ways, thank you for your understanding. A surcharge of 15% applies on Public Holidays

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	5.5/32/60
<i>Chardonnay, Lemon (df, gf, nf)</i> <i>Each/Half Dozen/Dozen</i>	
WARM OLIVES	9
<i>Herbs, Citrus (gf, nf, v)</i>	
TANTALUS FERMENTED POTATO BREAD	14
<i>IPA, Onions, Cultured Butter (nf, v)</i>	
TRUFFLE FRIES	13
<i>Crème Fraîche, Parmesan (nf, v)</i>	
DUCK LIVER PARFAIT	21
<i>Rhubarb, Scratchings, Seed Loaf (gf, nf)</i>	
ENTRÉE	
ORA KING SALMON	26
<i>Brown Butter, Coconut, Kawakawa, Coriander, Pear (gf, nf)</i>	
35 DAY AGED ANGUS BEEF TATAKI	27
<i>Parsnip, Biltong, Cider, Nasturtium (gf, df)</i>	
TWICE COOKED PORK BELLY	27
<i>Popcorn, Orange, Green Mango, Shoyu, Spring Onion (gf, nf)</i>	
CARROT CANDY	23
<i>Earl Grey, Cashew, Lemon Balm, Mint, Harissa (v, vg, gf, df)</i>	
WHANGAMATA SCALLOPS	29
<i>Fermented Cabbage, Kohlrabi, Avocado, Beef Dripping (gf, nf)</i>	



MAIN

LONGLINE MARKET FISH

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

38

HAWKES BAY LAMB NECK

Octopus, Cauliflower, Salsa Matcha, Whey (gf)

38

FOREST MUSHROOMS

Puff Pastry, Porcini, Macadamia, Celeriac (v, vg)

34

EASTHERBROOK FARMS DUCK BREAST

Agria Potatoes, Manuka, Watercress, Cocoa, Coffee (gf, df)

39

ANGUS BEEF TENDERLOIN

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

42

SIDE DISHES

WILD GREEN SALAD

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

13

GREEN BEANS

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

14

DESSERT

VALRHONA MANJARI CHOCOLATE 64%

Aceto Balsamic Vinegar, Dulcey, Raspberry (gf, nf)

18

APPLE CONFIT

Chestnut, Caramel, Maldon Sea Salt, Almonds (gf)

18

MILK CARAMEL

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

17

BLUEBERRY BROWNIE

Hibiscus, Coconut Yoghurt, Kalamansi (df, gf, nf)

17

CHEESE TILE

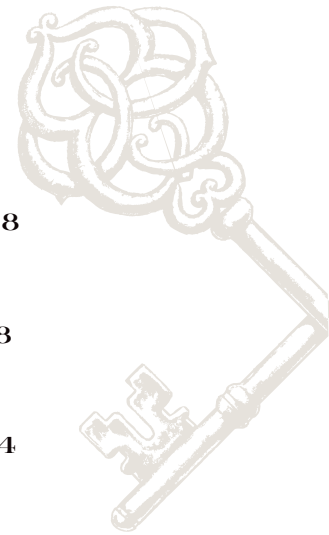
3 cheeses/5 cheeses

Selection of New Zealand Boutique Cheeses

Summer Fruit Chutney, Estate Honeycomb,

Our Rosemary Walnut Baguette

30/50



CHILDREN'S MENU

SPAGHETTI & CHEESE

Courgette, Parsley (nf)

14

OUR CRUMBED FISH FINGERS

Ketchup, Stealth Fries (df, nf)

14

BLACK ANGUS BEEF MINI-BURGER

Sliced Edam, Greens, Ketchup

Franco's Bakery, Stealth Fries (nf)

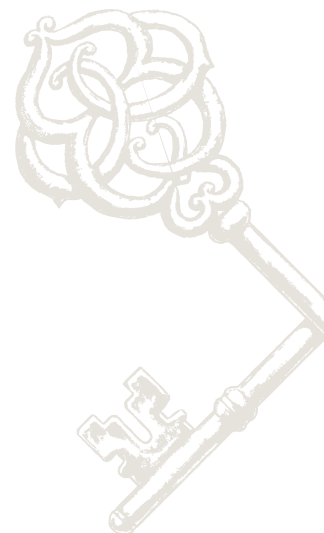
14

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

BUBBLES

<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 (375ml/750ml bottles available)</i>	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

WHITE

<i>Tantalus Sauvignon Blanc, Marlborough, 2016</i>	11	45
<i>Tantalus Pinot Gris, Hawkes Bay, 2016</i>	12	50
<i>Tantalus Chardonnay, Hawkes Bay, 2015</i>	12	50
<i>Tantalus Estate Pinot Gris, Waiheke Island, 2015</i>	16	68
<i>Tantalus Estate Pinot Gris, Waiheke Island, 2016</i>	15	65

TANTALUS ESTATE RESERVE

<i>Cachette, Chardonnay, Waiheke Island, 2015</i>		SOLD OUT
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ROSÉ

<i>Tantalus Rosé, Hawkes Bay, 2016</i>	12	50
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RED

<i>Tantalus Estate Merlot Cabernet-Franc, Waiheke Island, 2014</i>	14	68
<i>Tantalus Syrah, Hawkes Bay, 2015</i>	13	55

TANTALUS ESTATE RESERVE

<i>Évoque, Merlot/Malbec/Cabernets, 2014</i>	22	120
<i>Voilé, Syrah, 2014</i>		SOLD OUT
<i>Écluse, Cabernets/Merlot/Malbec, 2014</i>	25	135

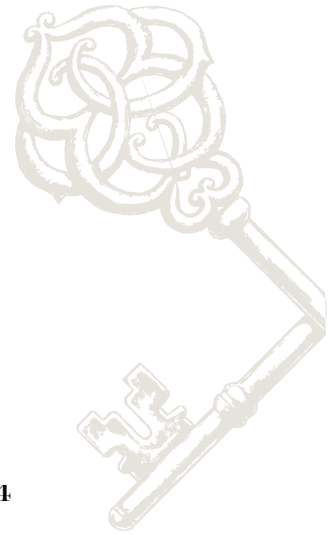
DESSERT WINE & PORT

<i>Chateau Garonnelles Sauternes, 2013, France (375ml Bottle)</i>	16	79
<i>Ferreira, Quinta Do Porto, 10yr Tawny</i>	14	~
<i>Barros Porto, Vintage 2011</i>	18	~
<i>Fernando de Castilla, Jerez, Pedro Ximenez</i>	11	~

BEER

	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>	8.5	13
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>	8.5	13
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>	10	15
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>	9	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 (4 BEERS)	12	
LOW ALCOHOL BEER, GARAGE PROJECT 'FUGAZI' 2.2%	8.5	





ESTATE COCKTAILS

SEEDLIP SPICE 94 <i>(non-alcoholic)</i> <i>Seedlip Spice 94, Grapefruit & Cinnamon Shrub, Star Anise</i>	14
CHAMPAGNE COCKTAIL <i>Tantalus NV Methode, Angostura Bitters Soaked Sugar Cube</i>	16
FRENCH 75 <i>Tantalus NV Methode, Black Robin Gin, Sugar Syrup, Fresh Lemon</i>	18
APEROL SPRITZ <i>Tantalus NV Methode, Aperol, Soda</i>	18
HARD LEMONADE <i>Blue Duck Vodka, Estate Citrus Shrub, Sugar Syrup, Soda</i>	15
BLOODY MARY <i>Blue Duck Vodka, Tantalus Merlot Cabernet-Franc, House Spice Mix, Fresh Lemon, Tomato, Alibi IPA Pickle</i>	20
ESTATE ESPRESSO MARTINI <i>Vodka, Amaro Averna, Island Coffee, West Coast Deluxe Cocoa, Aquafaba (contains légumes)</i>	21
THE BEEKEEPER <i>Black Robin Gin, Honey, Fresh Lemon, French Lavender From Our Garden</i>	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

