



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

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

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



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

ALIBI BREWING CO CORE RANGE

GLASS PINT	IMPERIAL
370ml	570ml

ALIBI BOHEMIAN PILSNER, 5.0%

10	12
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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.

ALIBI SESSION PALE ALE, 4.2%

10	12
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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.

ALIBI 'HOP DWELLER' IPA, 7.0%

12	14
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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.

ALIBI RYE IPA, 6.3%

12	14
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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.

ALIBI CIDER, 5.2%

8.5	13
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A bright golden farmhouse cider. Oak-aged with nuances of oven roasted apples and winter spices. Dry, refreshing and complex with natural fruit tartness.



ALIBI BREWING CO
SEASONAL BEERS

GLASS **IMPERIAL PINT**
370ml 570ml



ALIBI - Kölsch Rules Everything Around Me - Kölsch - 5.3%

Hello summer my old friend. Cooool fermented to reflect how you want to feel on those relentless dog days. Cologne malt, wheat, oats, German and US hops, super fruity esters and a dashing of spicy phenols fuse in the glass giving floral, hard jube, and tootie fruity tic tac aromas. Sip and think. Or just drink away.

9

14

ALIBI - Waihesian Pool Party - Barrel Aged Saison - 6.8%

Sheeeeeee's baaaaack! And just in time for the New Year! After spending 6 months maturing in a retired Ecluse barrel, this zesty saison is ready to shake some good juju on to the upcoming grape harvest. Conditioned with 200g/L of Cabernet Sauvignon grapes from our vineyard at Tantalus Estate. Picture a Concord grape Hubba-Bubba farmhouse ale with the musky funk of Sly from the family Stone's yellow flares. That's what we call sharing the love. One barrel only.

12

14

ALIBI - Spring Trippn' - Pale American Wheat - 6.4%

Stop worrying about pollen counts. Let SPRING TRIPPN' be your antihistamine. Wheat and pale malt with a garbage load of US hops and hazy yeasts. Take two of these and don't phone me on the late night

12

14

TASTING PADDLE (4 BEERS)

12

LOW ALCOHOL BEER (Garage Project Fugazi 2.2%)

8.5

ALIBI BREWER'S LOUNGE MENU

Warm Olives,

Estate Herbs & Citrus (gf, df, nf, v, vg)

9

Pretzel Bites

Cheese & Beer Dip (v, nf)

11

Wagyu Beef Slider

Caramelised Onion Jam, Horseradish Mayo, Swiss Cheese, Jus

9

BBQ Ox-Tongue Slider

Alibi IPA Mustard, Kohlrabi Slaw, Pretzel Bun

9

Reuben Sandwich

Pastrami, Sauerkraut, Honey Mustard, Swiss Cheese, Olaf's Rye Bread

15

Curious Croppers Heirloom Tomato Salad

Buffalo Yogurt, Basil, Tomato & Alibi Malt Vinaigrette (v, nf)

15

Spiced Fish Salad

*Mango, Cucumber, Chilli Jam, Mint, Coconut, Thai Basil
(gf, df, nf, vegan option available)*

22

BBQ King Prawns

Tomato Coulis, Garlic, Ginger, Lime & Coriander (gf,nf)

22

Buffalo Wings

Alibi Hot Sauce, Blue Cheese Aioli, Pickled Celery (gf, nf)

18

Hawkes Bay Lamb Ribs

Middle Eastern Spices, Lemon & Tahini Yoghurt, Crisp Onions, Pistachios (gf)

21

Sweetcorn & Manchego Croquettes

Almond Romesco & Jalapeño (v)

4 for 16 / 5 each

Beef Short-Rib Croquettes

Smoked Potato Scordalia, Green Tomato & Green Chilli Salsa (nf)

4 for 16 / 5 each

Truffle Fries

Creme Fraiche, Parmesan (nf, v)

14

SWEET

Sticky Date Pudding

Rum Butterscotch, Vanilla Bean Ice Cream (nf, v)

13



WINE

BUBBLES

	GLASS	BOTTLE
<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, 2018</i>	11	45
<i>Tantalus Pinot Gris, Hawkes Bay, 2016</i>	12	50
<i>Tantalus Chardonnay, Hawkes Bay, 2015</i>	12	50

TANTALUS ESTATE RESERVE

<i>Tantalus Egg Chardonnay, Hawkes Bay, 2017</i>	16	75
<i>Cachette, Chardonnay, Waiheke Island, 2017</i>	18	95

ROSE

<i>Tantalus Rosé, Hawkes Bay, 2016</i>	12	50
<i>Tantalus Estate Rosé, Waiheke Island, 2018</i>	16	68

RED

<i>Tantalus Estate Merlot Cabernet-Franc, Waiheke Island, 2015</i>	14	65
<i>Tantalus Syrah, Hawkes Bay, 2015</i>	13	55

TANTALUS ESTATE RESERVE

<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, 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>Fernando de Castilla, Jerez, Pedro Ximenez</i>	11	-



COCKTAILS

Keen-Kina <i>Lillet Blanc, Rhubarb Shrub, Garonelles Sauternes, Orange Bitters, East Imperial Tonic</i>	20
Estate Espresso Martini <i>Vodka, Amaro Averna, Island Coffee, West Coast Deluxe Cocoa, Aquafaba*</i>	21
Pineapple Turbo Shandy <i>House Fermented Pineapple Tepache, Alibi Session Pale Ale</i>	19
Pimm's Punch <i>Pimm's No. 1, Oleo-Saccharum, Angostura Bitters, Tantaus NV Methode</i>	19
Hemingway Daiquiri <i>El Dorado 3 Year White Rum, Briottet Marasquin, Grapefruit, Fresh Lime</i>	21
Sidecar <i>Hennessy VS Cognac, Cointreau, Fresh Lemon</i>	21
Estate Whiskey Sour <i>Woodford Reserve Bourbon, Estate Lemons, Tantalus Estate Merlot Cabernet-Franc, Bitters, Egg White</i>	20
Island Old Fashioned <i>Monkey Shoulder Whisky, Kilchoman Malt Whisky, Estate Honey, Angostura Bitters</i>	21

*contains legumes



BEVERAGES

Old Fashioned Lemonade <i>Estate Citrus Shrub, Sugar Syrup, Soda</i>	10
Iced Tea <i>Earl Grey Syrup, Estate Citrus Shrub</i>	10
Antipodes Water <i>Still/Sparkling 1 Litre</i>	12
Juice <i>Apple, Orange, Cranberry</i>	4.5
Fentimans Soda <i>Ginger Beer or Curiosity Cola</i>	4
West Coast Cocoa Merchants <i>Hot Chocolate Deluxe or Peppermint Hot Chocolate</i>	6
Island Coffee <i>Black/Milk</i>	4/4.5
T2 Leaf Tea <i>Earl Grey, English Breakfast, Gorgeous Geisha, White Jasmine, Peppermint (decaffeinated) Chamomile (decaffeinated)</i>	4.5

