



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

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

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 GROWLER - ONE LITRE BOTTLE

\$12

ALIBI BREWING CO
CORE RANGE

GLASS IMPERIAL
370ml PINT
570ml



ALIBI BOHEMIAN PILSNER - 5.0%

10 12

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

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

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

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

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 AND FRIENDS
BEER JERK GUEST TAP

GLASS IMPERIAL
370ml PINT
570ml



NOMAD BREWING CO. - Champers Brut IPA - 7.8%

13 15

Brut style is certainly the 'in-beer' but be prepared for this unique experience! Incredibly dry, with little to no malt flavour or sweetness. The hop aromas and flavour shine through for a true hop juice experience. Big aromas of tropical fruit, lemon, passionfruit and pineapple

ALIBI BREWING CO
SEASONAL RANGE

ALIBI - Sawa-Sawa - Passion Fruit & Yuzu Gose - 4.5%

12 14

A fruit fed, salty Gose styled beer made from 30% wheat and ingurgitated with more Passion fruit and Yuzu pulp than humanly possible

ALIBI - Kissin' Cousins - Fruit Fed NEIPA - 6.5%

12 14

Peaches & Apricots float down a river of barley & oat juice, seasoned with expressive english yeast, jungle-sk US hops, and dusted with a subtle dash of lactose. Beneath the surface, Peaches & Apricots are milk sipping kissing cousins.

TASTING PADDLE (4 BEERS)

12-13

LOW ALCOHOL BEER (Garage Project Fugazi 2.2%)

8

GROWLER FILLS AVAILABLE

ALIBI BREWER'S LOUNGE MENU

Warm Olives, <i>Estate Herbs & Citrus (gf, df, nf, v, vg)</i>	9
Pretzel Bites <i>Cheese & Beer Dip (v, nf)</i>	11
Wagyu Beef Slider <i>Caramelised Onion Jam, Horseradish Mayo, Swiss Cheese, Jus</i>	9
BBQ Chorizo Slider <i>Sweetcorn Bun, Heirloom Tomato, Avocado & Citrus (nf)</i>	9
Reuben Sandwich <i>Pastrami, Sauerkraut, Honey Mustard, Swiss Cheese, Olaf's Rye Bread</i>	15
Roast Duck Salad <i>Kimchi Purée, Cabbage, Preserved Cumquats, Sesame (gf, nf)</i>	18.50
Spiced Fish Salad <i>Pineapple, Cucumber, Chilli Jam, Mint, Coconut, Thai Basil (gf, df, nf, vegan option available)</i>	22
BBQ King Prawns <i>Tomato Coulis, Garlic, Ginger, Lime & Coriander (gf, nf)</i>	22
Buffalo Wings <i>Alibi Hot Sauce, Blue Cheese Aioli, Pickled Celery (gf, nf)</i>	18
Hawkes Bay Lamb Ribs <i>Middle Eastern Spices, Lemon & Tahini Yoghurt, Crisp Onions, Pistachios (gf)</i>	21
Sweetcorn & Manchego Croquettes <i>Almond Romesco & Jalapeño (v)</i>	4 for 16 / 5 each
Beef Short-Rib Croquettes <i>Smoked Potato Scordalia, Green Tomato & Green Chilli Salsa (df, nf)</i>	4 for 16 / 5 each
Truffle Fries <i>Creme Fraiche, Parmesan (nf, v)</i>	14
SWEET	
Sticky Date Pudding <i>Rum Butterscotch, Vanilla Bean Ice Cream (nf, v)</i>	13
Housemade Mango Sorbet <i>Summer Fruit, Cassis, Coriander Tuile (df, nf, v, vegan option available)</i>	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 Estate Rosé, Waiheke Island, 2018</i>	16	68
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RED

<i>Tantalus Estate Merlot Cabernet-Franc, Waiheke Island, 2015</i>	14	65
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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

Pineapple Turbo Shandy	19
<i>House Fermented Pineapple Tepache, Alibi Session Pale Ale</i>	
Palm Beach Paloma	19
<i>Espolòn Reposado Tequila, Tarragon, Fresh Lime, Peychaud's Bitters, Grapefruit Soda, Honey-Salted Rim</i>	
<i>(Don't care for a salted rim? Ask for the "Little Palm" and go nude instead!)</i>	
Ho Chi Mint	20
<i>Derrumbes San Luis Potosí Mezcal, Vietnamese Mint, Pause For Tea's Spearmint & Oolong Sparkling Tea, Fresh Lime</i>	
The Fig Leaf Campaign	21
<i>BarSol Puro Quebrata Pisco, Tempus Fugit Gran Classico Bitter, Fig Leaf Syrup, Fresh Lemon, Egg White, Angostura</i>	
Estate Espresso Martini	21
<i>Vodka, Amaro Averna, Island Coffee, West Coast Deluxe Cocoa, Aquafaba*</i>	
Pimm's Punch	19
<i>Pimm's No. 1, Oleo-Saccharum, Angostura Bitters, Tantalus NV Methode</i>	
Estate Whiskey Sour	20
<i>Woodford Reserve Bourbon, Estate Lemons, Tantalus Estate Merlot Cabernet-Franc, Bitters, Egg White</i>	
Sidecar	21
<i>Hennessy VS Cognac, Cointreau, Fresh Lemon</i>	
Remember The Maine	21
<i>Templeton 4 Year Rye Whiskey, Carpano Antica Formula Vermouth, Cherry Heering**, La Fee Absinthe, Housemade Brandied Cherries</i>	

*contains legumes // ** may contain nuts



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

