

Unlock the secrets of Tantalus Estate and follow our journey.



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Welcome to The Alibi Brewer’s Lounge, located at Tantalus Estate.

A cosy underground lounge awaits. With additional outdoor seating looking over the vineyard, the Brewer’s Lounge is home to craft beer, creative cocktails, delicious dishes, and genuine vibes.

Our Alibi Brewing Co. beers are all small batch brewed here on-site. We use all sorts of premium local and international hops, malts, and grains to bring you fresh and exciting beers.

If you are interested in booking the entire space for an event, we would be more than happy to accommodate your needs! Whether it is a Christmas party, birthday celebration, private function, or any other special event, our team will work closely with you to create a personalised experience that exceeds all expectations. Please reach out to our dedicated events team at events@tantalus.co.nz.

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. A 1.75% surcharge applies to all credit card transactions. Please feel welcome to ask about our surcharge-free payment methods.

If you have any allergies or dietary restrictions, please let your server know. We can modify dishes for gluten, dairy, nut, 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. If you have celiac disease or an anaphylactic allergy, please notify your server.

- (nag) - no added gluten
- (nad) - no added dairy
- (nan) - no added nuts
- (v) - vegetarian
- (vg) - vegan



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.	
FLOR DE CAÑA 7 YEAR GRAN RESERVA - SAN CRISTÓBAL, NICARAGUA	12
World’s first Spirit to be carbon neutral and fair trade certified, this full-bodied Rum has aromas of toasted coconuts, vanilla ad figs with a delicious honey and dark chocolate palate.	

WHISK(E)Y

WOODFORD RESERVE BOURBON - KENTUCKY, USA	12
Woodford Reserve produces a range of hand-crafted, small batch whiskeys from the oldest operating distillery in Kentucky. Rich dried fruits and tobacco on the nose with a round palette of sweet maple syrup, cherries, almonds, and toasty oak.	
MONKEY SHOULDER BLENDED MALT- SCOTLAND, UK	12
A blend of three of William Grant & Son’s Speyside - Balvenie, Glenfiddich, and Kininvie. Malty, toasty flavours sweetened with honey and butterscotch. Medium finish with a slight gingery spice.	
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.	
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.	
NIKKA BARREL BLEND, JAPAN	21
Notes of pineapple, wood varnish and a strong oak influence from the Japanese white oak casks. Bottled at a cask strength of 51.4% - a sensational example of the Japanese whisky style.	
GLENMORANGIE ‘NECTOR D’OR’ - HIGHLANDS, SCOTLAND, UK	23
Sweet citrus notes, with lemon curd and vanilla shortbread, followed by oak spice and gingerbread. Dried fruit follows with a drizzle of runny honey.	
REDBREAST 12 YEAR, IRELAND, UK	28
A well-balanced single pot still Irish whiskey, matured in a combination of bourbon and sherry casks, creating a sweet-and-spicy character. The nose holds aromas of sweet fruit, toasted oak and warm spices.	
CARDRONA ‘GROWING WINGS’, NZ	35
A celebration of five years in oak, Growing Wings is a marriage of select ex-Oloroso Sherry butts and ex-bourbon barrels. Expect notes of pecan pie, loaded with treacle, vanilla bean and clotted cream.	

COGNAC

HENNESSY V.S. - COGNAC, FRANCE	15
Our house Cognac, from the heart of France’s Cognac region, features round and robust flavours of roasted almond, brown sugar and vanilla.	
RÉMY V.S.O.P - COGNAC, FRANCE	16
A well balanced and multi layered cognac with notes of vanilla, stone fruit and licorice.	
RÉMY XO - COGNAC, FRANCE	50
This XO is aged for up to 35 years, with the Ugni Blanc grapes taken only from the two best crus. Graced with a floralbouquet and the delicate hint of Limousin oak.	

VODKA

26000 CRYSTALLINE - NZ

Our House Vodka, Made With 26,000 Year Old Water From The South Island’s Ancient Glaciers For Exceptional Purity, With A Smooth And Silky Palate.

BELVEDERE - POLAND

Super-Premium Polish Vodka Made From Rye Grain, Giving It A Nice Hint Of Vanilla And Touch Of White Pepper On The Finish. Distilled Four Times, This Is A Seriously Smooth Vodka, With A Delicious Subtle Rye Character.

KAWAKAWA SUMMER VODKA - WAIHEKE DISTILLING CO, NZ

A Summer-inspired Spirit from the island with native Kawakawa plus sweet navel orange and rounded off with Waiheke Distilling Co’s signature Macadamia nut smooth mouth feel. Great with Elderflower Tonic.

CARDRONA DISTILLERY ‘THE REID’, NZ

A Gold Winning Single Malt Vodka With A Rich And Full Bodied Flavour. Weighted And Balanced With Notes Of Pear Drops, Lemon, Toffee And Malt Biscuits.

GIN

SPIRIT OF WAIHEKE - WAIHEKE DISTILLING CO, NZ

Our House Gin, Straight From The Island To Your Glass. This Contemporary Gin Embodies The Land, Wind And Sea With A Coastal Freshness On The Nose. Distilled With Giant Kelp, Citrus And A Hint Op Spice. Clean Lingering Finish With Subtle Lime.

BLACK ROBIN - CHATHAM ISLANDS, NZ

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, And Fresh Notes Of Chervil, Parsley, And Mint.

ROOTS DRY GIN - MARLBOROUGH, NZ

A Crisp And Robust ‘London Dry’ Style Gin From The South Island. A Juniper Forward Palate Followed By Fresh Grapefruit, Hops Balanced With Aromatic Kawakawa Leaf.

CARDRONA DISTILLERY ‘THE SOURCE’, NZ

A Multi - Award Winning Gin, Forged By The Four Seasons That Run Through Cardrona. A Natural Matrix Of Locally Foraged Rosehip, Together With Traditional Juniper, Coriander Seed, Angelica Root, Lemon And Orange Zest, Vapour-Distilled Into Single Malt Spirit.

HENDRICK’S - SCOTLAND, UK

A Double-Gold Metal Award Winning Gin, Artfully Crafted By Blending Spirits Created Through Two Different Distillation Methods And Finished With Dutch Cucumbers And Bulgarian Rose Petals. Crisp, Zesty Juniper And Coriander On The Nose With A Clean, Dry Taste And Lingering Finish Of Refreshing Cucumber And Rose. Notes Of Coconut And Confectioner’s Sugar, With Tart Citrus And Buttered Toffee.

TEQUILA

ESPOLÒN BLANCO - JALISCO, MÉXICO

Made From 100% Blue Weber Agave Grown In Los Altos, An Area Prized For Its Rich Soils And Superior Agave. Twice Distilled In Small Batches, This Gold Medal Award-Winning Tequila Exhibits Zesty Floral And Tropical Fruit Aromas.

ESPOLÒN REPOSADO - JALISCO, MÉXICO

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.

TEQUILA OCHO BLANCO -LA ALTEÑA, MÉXICO

Tequila Ocho Blanco Honours The Agaves From The Highlands And Fields Of The Camarena Family, Through Clean And Intense Flavours.

TEQUILA OCHO REPOSADO -LA ALTEÑA, MÉXICO 17

Rested In American Oak Barrels For Eight Weeks And Eight Days. Delicious Subtle Hints Of Vanilla And Caramel, It Is Silky And At The Same Time Preserves The Intense Agave Flavour.

PLEASE NOTE THAT MIXES ARE ADDITIONAL

ALIBI BREWERS’S LOUNGE MENU

12

12

14

16

12

13

15

15

15

11

11

16



WAGYU BEEF BRISKET CROQUETTES

18

Mustard Mayo, Écluse Red Wine Reduction (nan)

CHEESE STUFFED PICKLED JALAPEÑO’S

17

Alibi Pilsner & Hops Gel, Panko, Aged Cheddar (nan, v)

CAJUN SPICED SWEETCORN RIBS

17

Buffalo Curd, Coriander Chimichurri, Parmesan (nan, nag, v)
Vegan Option Available On Request

SMOKED KAHAWAI RILLETTE

24

Pickled Onion, Fennel Seed Torta, Smoked Crème Fraiche (nan)

GREENSTONE CREEK DOUBLE PADDY MELT

21

Smoked Cheese, Cucumber Pickles, Caramelised Onions (nan)

ALIBI BUFFALO SPICED CHICKEN WINGS

26

Blue Cheese Ranch Dressing, Celery (nag, nan)

TRUFFLE SHOESTRING FRIES

17

Truffle Crème Fraiche, Parmesan (nag, nan)

SUMMER VEGETABLE SALAD

21

Basil Dressing, Dukkah Spice, Sunflower Emulsion, Pepitas

SWEET BRIOCHE BUN

Pastry Cream, Cromwell Cherry Marmalade , Pistachio

10pp

Menu Designed To Be Shared

ALIBI BREWING CO. BEERS

	GLASS	PINT
	370ML	570ML
CIDER (4.6%)	12	14
A bright golden farmhouse cider. Oak-aged with nuances of oven roasted apples and winter spices. Dry, refreshing, and complex with natural fruit tartness.		
BOHEMIAN PILSNER (5.2%)	12	14
A Bohemian style Pilsner made using imported Bohemian Pilsner malt, European bottom-fermenting yeast and traditional Saaz hops. This beer is brilliant and bright with a golden straw hue and thick mousse-like head. Bold and bready rich malt with an intense floral bouquet.		
REETINGS FROM WAIHEKE VOL 2 (5.8%)	12	14
Check your letterbox for our riotous new take on a subtle classic, the west coast pilsner! This snappy take on this style continues to use local and international pilsner malts and is fermented with a lager strain well suited for hop forward beers. This postcard from Waiheke features Motueka, Ekuanot, Nelson Sauvín and HBC586 hops. Expect classic Island-esque flavours of lime painted Passion Fruit, Papaya, Green melon and mango with a hint of spice and our signature aroma of a white wine breeze.		
BILI AMERICAN PALE ALE (4.8%)	12	14
Bili, a smaller summer time ale brewed with fine imported English Pearl malt which brings round, spring sweet bready notes. Bittered throughout the kettle with zesty New Zealand grown Cascade and flavoured with Nelson Sauvín. Riwaka and Simcoe bring aromas of Pink grapefruit, Pine pollen, sweet fruits, lemonade popsicles and lime sherbert.		
WOODEN OVERCOAT (6.4%)	14	16
Constructed from a base of Pilsner malt, a moderate amount of locally grown rye corn, and the smallest spark of continental Vienna malt, Wooden Overcoat is bright, golden and bitter. This IPA is hopped 6 feet under and back with the most pungent Nelson Sauvín, Mosaic Cryo and Rakau SubZero hop Kief™. Saturday morning breakfast bar aromas of passionfruit, orange, and guava juices. Blueberry musk, dried Turkish apricots, and nature’s incense with rye spice and the dryness of your tongue on a balsa wood airplane.		
BRIGHT NZ IPA (7.2%)	14	16
Like two eggs sharing the same nest, come this Pigeon pair of IPA’s. Both beers are designed to showcase the irrepressible glory of New Zealand grown hops, yet are contrasting enough to exhibit stylistic differences. The Bright NZ IPA is a bassinet woven from Pilsner and Vienna malts that cradles the bright, bold and sprightly flavours of Southern Cross, Nelson Sauvín Riwaka and Rakau SubZero hop Kief™. Ice cold Lemon and Lime bitters, Pink grapefruit, Passionfruit fruit medley whirl of medicinal dankness and fresh cut grass under a hot December sun.		

BEVERAGES

ANTIPODES WATER	12
Still/Sparkling 1 litre	
FENTIMANS BOTANICALLY BREWED	8
Curiosity Cola, Rose Lemonade, Mandarin Soda	
EAST IMPERIAL	6
Ginger Beer, Grapefruit Soda, Tonic, Light Tonic, Soda, Yuzu Lemonade, Royal Botanical Elderflower Tonic	
JUICE	5
Apple, Orange, Cranberry, Tomato, Pineapple.	
WEST COAST COCOA MERCHANTS	6
Hot Chocolate Deluxe or Peppermint Hot Chocolate	
ISLAND COFFEE	6
Black/Milk	
T2 LEAF TEA	5
Earl Grey, English Breakfast, Gorgeous Geisha, White Jasmine Peppermint, Chamomile (decaffeinated)	

ALIBI BREWER’S LOUNGE COCKTAILS

TANTALUS ESPRESSO MARTINI	24
Our signature and closely-guarded recipe for Dick Bradsell’s famous 1983 drink. Using New Zealand Vodka and coffee roasted on Waiheke.	
BEETROOT CLOVER CLUB	24
This beautifully coloured version of the famous Gin Sour is our ever-so-slightly earthy Beetroot twist on a drink from The Clover Club bar in New York.	
ESTATE BLOODY MARY	23
The popular tomato juice-based classic, including a fruity dash of our very own Pinot Noir.	
PINOT COLADA	23
Our clarified take on a Piña Colada : White rum, coconut and pineapple elevated by our Late Harvest Viognier. All of the Tropical Creaminess of the classic without the cream. (Contains trace amounts of lactose)	
BONNIE AND CLYDE	23
The classic Margarita gets a sweet & spicy twist with watermelon liqueur and a paprika salt rim.	
POINT BLANC	23
Our Vibrant and citrus summer spritz : Waiheke Gin, grapefruit soda, peach bitters all brought together by our Méthode Traditionnelle.	
KIWI PHONE HOME	23
A blended Malt Scotch mixed with Alibi’s delicious home-made Kiwi cordial and Soda water.	
METAXA COLLINS	23
Greek Brandy, lemon, cucumber, pink peppercorn, hop bitters. Elegant and refreshing like the timeless classic.	
POHUTUKAWA TEA	12
(non-alcoholic) A refreshingly floral Iced Tea brought together by our kiwifruit Cordial and Rose Lemonade.	

We mix, shake and pour a wide range of classics cocktails by request.

ALIBI BREWING CO. BEERS

	GLASS	PINT
	370ML	570ML
UNFILTERED NZ IPA (7.4%)	14	16
Like a couple of eggs in the same nest come this Pigeon pair of IPA’s. The duo highlight the radiance of New Zealand-grown hops, yet they are distinct enough to showcase their unique styles. This unfiltered NZ IPA is a complex snuggery of Pilsner, wheat and malted oats, serving as a cozy base for the most sought-after South Island hops: Nelson Sauvín, Riwaka, and Motueka SubZero hop Kief™ Overripe golden Kiwi, salty seabreeze cocktails and rolled up musk. Thoughts of aviation fuel, guava, mango and a sunburnt neck.		
KING KAURI DOUBLE WEST COAST IPA (7.7%)	14	16
Standing strong, proud and tall hails the King of the forest; King Kauri. Seeded at their tasting Studio in Auckland’s Birkenhead, the minds behind Birkenhead Brewing Company and Alibi came up with the idea to reinvisioned one of the best WCIPAs brewed in this fair land, BBC’s Kauri Double IPA. Now Featuring Chinook, Nelson Sauvín, Mosaic, Simcoe cryo and Motueka hop Kief. Jared Passionfruit pulp, muddled summer berries, pine pollen and kauri gum.		
BERNALATOR (7.2%)	13	16
As the crepuscular light dissipates to black, time begins to pass more slowly. Fires light and the dew settles. This is the moment for the Bernalator. Born from our love of lager beer, this malt forward “Liquid Bread” doppelbock dunkel has a deep mahogany hue from the use of German Munich and specialty malts. Bernalator has been lagered near freezing for 6 weeks yet warms the soul and lightens the head. A real delicacy for those to savour.		
SOLID EXCUSE (8.4%)	14	16
Trust Bernard and Mike to try a completely new style of beer to brew as their first collab. Brewed at Alibi Brewing Co, in collaboration with bracket brewing (AUS) as part of the Beerjerk x Carwyn Cellars trans-tasman collaboration. This COLD BLACK DOUBLE IPA was brewed with a large portion of malted maize, hopped with Coloumbus, Chinook and Simcoe and fermented cool with a lager yeast. Black, bold and bitter. Subtle toffee roasty notes layered with pineapple, grapefruit, mixed herbs and gin.		
CAKE’D IT (6.8%)	14	16
There aren’t enough months in the year to brew all the pastry stouts we want to brew so for this year’s pastry brew we thought we would throw all the cakes! Cake’d It! Brewed with Toasted Coconut, Chocolate, Vanilla, Blackberry, Hazelnut, Banana, Cookie Dough and Gula Melaka. Banana fudge and dark chocolate cake with coconut, vanilla, tart berry, subtle nuts and a cookie chew. All of the body. Half of the alcohol. None of the lactose!		
NOIR DE COCO (10.4%)	15	-
A delicious blend of Simpson Maris Otter, Chocolate rye + Wheat, naked golden oats and touch of dark crystal for caramel and dried fruit notes. Aged on a ridiculous amount of house toasted Sri Lankan coconut. Motoroil thick. Tremendously unctuous and most decadently delicious.		

LOW ALCOHOL BEER, GARAGE PROJECT ‘FUGAZI’ 330ML, 2.2%. 8

ALCOHOL FREE BEER, GARAGE PROJECT ‘TINY’, HAZY IPA, 330ML, <0.5% 8

WINE

WINE

GLASS BOTTLE MAGNUM

BUBBLES

Tantalus Méthode Traditionnelle, Brut NV, Hawkes Bay	17	78	-
Ruinart, Brut NV, Reims, France	-	155	-
Billecart-Salmon, Brut NV, Mareuil-sur-Ay, France	-	170	300
Taittinger, Cuvée Prestige Brut NV, Reims, France	26	150	-
Billecart-Salmon, Rosé NV, Mareuil-sur-Ay, France	-	215	425
Dom Pérignon, 2012, Épernay, France	-	450	-
Armand De Brignac ‘Ace of Spades’, Brut Gold NV, Reims, France	-	720	-
Cristal, Louis Roederer, 2012, Reims, France	-	750	1490
Krug Rosé, 21ème Édition, Reims, France	-	900	-

WHITE

Tantalus Sauvignon Blanc, Marlborough, 2021	14	56	-
Tantalus Estate Pinot Gris, Waiheke Island, 2020	18	80	-

ROSÉ

Tantalus Estate Rosé, Waiheke Island, 2023	16	68	145
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GLASS BOTTLE

TANTALUS RESERVE WHITE

Cachette, Chardonnay, Waiheke Island, 2019	25	145
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RED

Tantalus Pinot Noir, Marlborough, 2021	17	70
Tantalus Estate Merlot Cabernet-Franc, Waiheke Island, 2019	19	82

TANTALUS ESTATE RESERVE RED

Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2016	23	138
Voilé, Syrah, Waiheke Island, 2017	23	138
Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2016	26	150

DESSERT WINE & PORT

Tantalus Late Harvest Viognier, Hawkes Bay, 2016	18	82
Sandeman’s 10 Year Tawny Porto	17	-
Fernando Castilla Pedro Ximinéz Sherry	11	-