

WINE LIST

Sparkling

Daniel Le Brun Brut NV | 58 | 13

Daniel le Brun Blanc de Blanc 2018 | 62 | 17

Daniel Le Brun Rosé NV | 60 | 13.5

Daniel Le Brun Vintage 2012 | 75 | 17

Single Vineyard

Rarangi Sauvignon Blanc 2021 | 52 | 11.5

Benmorven Chardonnay 2021 | 56 | 12.5

Taylor River Pinot Noir 2020 | 58 | 12.5

The Honourable Pinot Noir 2017 | 78 | 16.5

Cellar Collection

Wiffen Sauvignon Blanc 2023 | 58 | 13

Barrel Fermented Sauvignon Blanc 2019 | 58 | 13

Barrel Fermented Chardonnay 2020 | 58 | 13

Stone Creek Pinot Gris 2022 | 54 | 12

Rarangi Grüner Veltliner 2020 | 55 | 12.5

Rarangi Riesling 2023 | 56 | 13

Caudalie Rose 2022 | 54 | 13

Benmorven Pinot Noir 2019 | 65 | 13.5

Calrossie Pinot Noir 2021 | 65 | 13.5

Frivoli 2022 | 58 | 13

Frivoli Bianca 2022 | 58 | 13

Late Harvest Gewürztraminer 2020 | 58 | 13

Late Harvest Sauvignon Blanc NV | 58 | 13

Legado Port 2021 | 58 | 13

WINE LIST

Wairau Valley

Sauvignon Blanc 2022 | 46 | 11.50

Early Light

Sauvignon Blanc 2021 | 45 | 11

Pinot Gris 2022 | 45 | 11

Pinot Noir Rosé 2020 | 45 | 11

Hawke's Bay

Merlot 2019 | 54 | 12

Syrah 2020 | 54 | 12

On Tap

Sandman Hazy IPA 425ml | 13

Alcoholic Lemonade 425ml | 13

Beer in Bottle

Steinlager Pure 330ml | 10

Steinlager Light 330ml | 10

Steinlager Zero 330ml | 10

Non-Alcoholic

Mac's Lemonade & Rhubarb 7.5

Mac's Feijoa, Pear & Elderflower 7.5

Mac's Ginger Beer 7.5

Orange Juice 7.5



Wither Hills

MARLBOROUGH NEW ZEALAND

CELLAR DOOR AND RESTAURANT

Private Events | Functions | Weddings

211 New Renwick Road, Bleinheim

restaurant@witherhills.co.nz

(+64) 3 520 8284

Snacks

Minghetti's sourdough,
house cultured butter (v) 11.50

Citrus marinated olives (v,df,gf) 9.0

Salted Snapper fritters,
roast garlic mayo, chive oil 10.50

Cloudy Bay clam bao bun,
miso glaze, sesame 12.0

Small Plates

Venison Tartar, fermented plum, shallot,
nut butter, lavosh (df, gf) \$21

Wine Pairing - Taylor River Pinot Noir 2020

Fish Bouillabaisse, crayfish bisque,
pom agria potato 21.0

Wine Pairing - Caudalie Rose 2022

Chicken liver parfait, fried brioche,
pickled summer berries 19.0

Wine Pairing - Rarangi Reisling 2023

Saltbaked beetroot, labneh, zhoug vinaigrette,
dukkah spice (gf,v) 17.50

Wine Pairing - Rarangi Gruner Veltliner 2020

Whole BBQ eggplant, roast garlic,
maple sour cream, toasted seeds (v,gf) 19.50

Wine Pairing - Benmorven Chardonnay 2021

Large Plates

200g grass fed Beef Fillet,
shoestring fries, bearnaise sauce 46.0

Wine Pairing - Honourable Pinot Noir 2017

Market Fish, capsicum fume, confit tomato,
zucchini basil puree 35.0

Wine Pairing - Riesling 2023

Lumina lamb rump, braised shoulder, black garlic,
confit celeriac smoked jus (gf) 39.0

Wine Pairing - Benmorven Pinot Noir 2019

Fresh Pappardelle with vegan nduja ViaVio fresh
cheese (v) 34.0

Wine Pairing - Barrel Fermented Chardonnay 2022

Ricotta & herb gnocchi, whipped feta, roquette &
pepita pesto, pangritata, torn mozzarella (v) 35.0

Wine Pairing - Stone Creek Pinot Gris 2022

Sides

Green salad, house
vinaigrette (v,gf,df) 10.0

Triple cooked potatoes, aioli, chives (v,df) 14.0

Rosemary salted shoestrings,
roast garlic mayo (v,df) 11.0

Roast Brussel Sprouts,
Smoked yoghurt, curry leaf,
almond brittle (Gf,V) 13.0

Desserts & Cheese

Basque style burnt cheesecake,
cherry & almond puree 16.0

Wine Pairing - Late Harvest Sauvignon

72% Dark chocolate Cremeux,
hazelnut cream, toasted hazelnut 16.50

Wine Pairing - Late Harvest Legado

Affogato, palmier, late harvest wine 16.50

Wine Pairing - Late Harvest

Local cheese selection, seeded crackers,
fig & Legado chutney (v,gf) 26.0

Wine Pairing - LH Gewurztraminer

**Wine Pairing is not included in the price*