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Wither Hills

MARLBOROUGH NEW ZEALAND

MENU

DESSERTS

Dark Chocolate Cheesecake, sour cherry & pistachio Florentine, pistachio ice cream | 14.0
-V

Apple Tart Tatin, coconut cream, apple pearls | 14.0
-V / GF / DF

Rhubarb Creme Brulee, hazelnut shortbread | 14.0
-V

CHEESES

Selection of **three local cheeses** with condiments | 28.0

WINE LIST

Sparkling

Daniel Le Brun NV Brut | 36.0 | 10.0

Daniel Le Brun Blanc de Blancs 2012 | 50.0 | 12.5

Daniel Le Brun Vintage 2010 | 50.0 | 12.5

Daniel Le Brun NV Rosé | 40.0 | 11.0

Frivoli Gewürztraminer 2018 | 36.0 | 10.0

Single Vineyard

Rarangi Sauvignon Blanc 2016 | 36.0 | 9.5

Benmorven Chardonnay 2018 | 38.0 | 10.0

Taylor River Pinot Noir 2016 | 39.0 | 10.5

Super Premium

The Honourable Pinot Noir 2016 | 75.0 | 15.0

Cellar Collection

Organic Sauvignon Blanc 2018 | 37.0 | 9.5

Barrel Fermented Chardonnay 2018 | 38.0 | 10.0

Unoaked Chardonnay 2018 | 38.0 | 10.0

Kuranui Pinot Gris 2018 | 36.0 | 9.5

Rarangi Grüner Veltliner 2018 | 36.0 | 9.5

Kerseley Riesling 2011 | 36.0 | 9.5

Rarangi Riesling 2011 | 36.0 | 9.5

Caudalie Rosé 2019 | 36.0 | 9.5

Wairau Valley

Sauvignon Blanc 2019 | Riesling 2019

Pinot Gris 2019 | Chardonnay 2018

Pinot Noir Rosé 2019 | 27.0 | 8.5

Pinot Noir 2017 | 29.0 | 9.5

Early Light - 9.5%

Sauvignon Blanc 2019 | Pinot Gris 2019

Pinot Noir Rosé 2019

27.0 | 8.5

Beers and Non-Alcoholic

Emerson's Pilsner 330ml | 10.0

Mac's Mid Vicious 330ml | 8.0

Steinlager Pure 330ml | 8.5

Höpt Pear or Elderberry | 6.0

Mac's Mandarin, Lime & Bitters | 6.0

Orange Juice | 4.5

TASTE OF WITHER HILLS

Experience a variety of food with
whānau and friends

3-course menu to share

55.00 Per Person
-min. 2 people-

PLEASE NOTE

If you have any allergies or specific dietary requirements, please advise our staff and we will be happy to assist

SNACKS

House Sour Dough, smoked Butter | 6.0
- DF -

Marlborough olives | 6.0
- V | GF | DF

Pacific Rock Oyster, Rarangi Sauvignon
Blanc gel, fresh cucumber | 5.0 each
- DF

Crispy Tapioca & Parmesan Bites, truffle
mayo | 12.0
- GF-V-



SMALL PLATES

Cauliflower Tempura, truffle cauliflower
puree, cabernet vinegar & honey dressing |
16.0
- V | GF -

Citrus Cured Marlborough Salmon, charred
cucumber, lime, squid ink tapioca, | **18.0**
- GF | DF

Slow Cooked Venison Ribs, date labneh,
blackberries & peanuts | 12.0
- GF -

Fresh NZ Burrata, caponata, almond
dukkha, sourdough | 16.0
- V -

Black Angus Beef Carpaccio, pickled
kohlrabi, jerusalem artichoke,
bloody Mary | 22.

BIG PLATES

Potato & Goat Cheese Gnocchi, smoked
tomato ragout, mozzarella, basil | 24.0
- V | GF |

Red Wine Braised Beef Cheek, soft polenta,
pancetta & wild mushroom | 31.0
- GF | DF

Hawke's Bay Lamb Rump, charred
broccolini, Greek yoghurt, pistachio &
pomegranate | 33.0
- GF -

Fish & Chips, hand cut chips, crushed peas,
mint and mascarpone, malt vinegar gel
| 25.0

Confit Duck Leg, venison sausage & white
bean stew, toasted bread crumbs & fresh
herbs | 29.0

Panko Crumbed free range Chicken Katsu
sandwich, milk bun, ice berg lettuce,
kewpie mayo, shoestring fries.
| 26.0

SIDES

Sauteed Greens, lemon infused EVO, sea salt
| 9.0
- V | GF | DF

Wild Rocket Salad, parmesan & walnuts
| 9.0
- V | GF |

Triple Cooked Potatoes, thyme aioli
| 12.0
- V | GF | DF

Thick Cut Potato Chips, smoked salt
| 9.0
V,GF,DF