

WINE LIST

Sparkling

- Daniel Le Brun NV Brut **58 | 13**
Daniel le Brun Blanc de Blancs **62 | 14**
Daniel Le Brun NV Rosé **60 | 13.5**
Daniel Le Brun Vintage 2011 **75 | 17**

Single Vineyard

- Rarangi Sauvignon Blanc 2019 **52 | 11.5**
Benmorven Chardonnay 2020 **12.5**
Taylor River Pinot Noir 2017 **58 | 12.5**

Cellar Collection

- Foudre Sauvignon Blanc **58 | 13**
Barrel Fermented Sauvignon Blanc **58 | 13**
Barrel Fermented Chardonnay **58 | 13**
Unoaked Chardonnay 2018 **58 | 13**
Old Renwick Road Pinot Gris 2021 **54 | 12**
Rarangi Grüner Veltliner 2020 **55 | 12.5**
Rarangi Riesling 2011 **56 | 13**
Benmorven Pinot Noir 2019 | **65 | 13.5**
Gewürztraminer 2020 | **58 | 13**
Late Harvest Gewürztraminer **58 | 13**
Late Harvest Sauvignon Blanc **58 | 13**

Early Light (9.5%)

- Sauvignon Blanc 2021 **45 | 11**
Pinot Gris 2022 **45 | 11**
Pinot Noir Rosé 2020 **45 | 11**

WINE LIST

Super premium

- The Honourable Pinot Noir 2017 **78 | 16.5**

Hawke's Bay

- Merlot 2019 **54 | 12**
Syrah 2019 **54 | 12**

BEER

Bottle and can

- Panhead Supercharger **330ml | 10**
Emerson's Hazed and Confused **330ml | 11**
Steinlager Pure, Light or Zero **330ml | 10**
Speights **330ml | 10**

Draught beer

- Panhead Sandman Hazy IPA **425ml | 13**
Steinlager Classic **425ml | 12**

NON-ALCOHOLIC

- Mac's Mandarin, Lime & Bitters **7.5**
Mac's Lemonade & Rhubarb **7.5**
Mac's Ginger Beer **7.5**
Fruit Juice **6.5**

Private Events | Functions | Weddings



Wither Hills

MARLBOROUGH NEW ZEALAND

CELLAR DOOR
AND RESTAURANT

211 New Renwick Road, Bleinheim
restaurant@witherhills.co.nz
(+64) 3 520 8284

SMALL PLATES

Minghetti's sourdough,
cultured butter

11.0

Oysters, mignonette, lemon

6.5 each

Warm marinated olives

8.50

Premium Game wild venison carpaccio,
pickled beets, sherry vinegar,
truffle aioli, aged parmesan (gf)

21.50

Chicken liver parfait, apple & pear relish,
Minghetti's sourdough (gfa)

19.50

Mount Cook salmon tartar, radish, horseradish,
capers, pickled shallots, rye crackers (gfa)

21.50

Grilled Zucchini, sunflower seed butter, ricotta,
citrus dressing (gf,v)

19.50

LARGE PLATES

Blackened fish burger, crisp iceberg,
vhand-cut tartare, cucumber pickles,
fries with aioli (gfa)

27.0

Cloudy bay clams, green curry broth,
garden herbs, crispy shallots sourdough (gfa)

33.0

Grilled and smoked eggplant, zhoug, romesco,
coconut labneh, dukkah and pomegranate (v)

31.0

Slow cooked beef cheek, mustard potato
purée, onions, heritage carrots, pinot jus (gfa)

35.0

Pan-fried market fish, burnt leek purée,
grilled asparagus, parsley emulsion,
pangrattato

36.0

Handkerchief pasta, sundried tomato,
grana padano, fresh mozzarella, pine nuts
and zucchini (v)

31.5

SIDES

Green garden salad, vinaigrette dressing (gf)

10.50

Thrice-cooked potatoes, aioli (gf, v)

12.0

Tender stem broccoli, black garlic,
poppy seed, olives (v, gf)

12.0

Fries, aioli (gf)

9.0

DESSERTS & CHEESE

Dark chocolate mousse, lemon curd,
cacao crumbs

15.0

Lemon Tiramisu

15.0

Vanilla panna cotta, berry compote,
caramelised white chocolate (gf)

15.0

Selection of Cranky Goat cheeses,
apple & pear chutney and crackers (gfa)

28.0