

ESTD 1994



Wither Hills

MARLBOROUGH NEW ZEALAND

Canapes | \$7 per item

Cold

Smoked Terakihi wraps, cos lettuce, sauce bearnaise (gf)

Beetroot cured salmon, pickled daikon, garden herbs (gf, df)

Smoked mussels, leek confit, miso mayonnaise

Cranky goat feta, green olives, sundried tomatoes (v, gf)

Viavio ricotta quiche, capers & watercress (v)

Caramelized tofu, hummus, crispy kale (V*, gf, df)

Warm

Fried polenta, chorizo, garden herbs

Merino lamb meatballs, pickled cucumber, truffle mayonnaise (gf)

Manuka honey cured bacon, fresh dates, parsley gel (gf)

White anchovies, potato brioche, tomato relish (gf)

Korean fried chicken, pickled celeriac, truffle mayonnaise

Truffle potato strudel, sherry vinegar mushrooms (v)

Key:

gf = Gluten Free

df = Dairy Free

v = Vegetarian

V* = Vegan

Walk & Fork | \$17 per item

Cold

Cured Akaroa salmon, pak choi, wasabi crème (gf)

Smoked Trevally, potato & sundried tomato salad, garden herbs (gf)

Spiced roast beef, mustard braised cucumber, mint bearnaise (gf)

Poached chicken rice paper rolls, soy sauce, cashew nuts, spring onion (gf)

Israeli cous cous salad, smoked eggplant caviar, capers, parsley (V*, gf, df)

Spinach, leek & parmesan quiche (v)

Warm

Slow cooked beef cheek, brown butter potato puree, balsamic jus (gf, df)

Spiced lamb leg, smoked ratatouille, chimichurri (gf, df)

Market fish, rice, red coconut curry (gf, df)

Ramen noodles, market fish, miso, crispy shallots, chilli oil (gf, df)

Soft potato brioche, creamed mushrooms, wild herbs (gf)

Braised apple cider red cabbage, honey & cayenne glaze,
crispy shallots & chives (V*, gf, df)

Sweet Canapes | \$7 per item

Sweet Canapes

Dark chocolate cake, star anise & orange gel

Breton salted caramel tarte, caramelised walnuts, whipped mascarpone

Almond frangipane tart, vanilla pastry cream

Triple chocolate brownie, vanilla whipped mascarpone, salt caramel

Manuka honey & thyme cake, salted caramel apricots



Wither Hills
MARLBOROUGH NEW ZEALAND

Wedding Set Menu | \$90pp

Entree (choose 1)

Chilli salt squid, Asian slaw, lime & chili dressing, fresh lime (gf, df)

Smoked trevally, pickled heritage beets, juniper vinaigrette(gf,df)

Main (choose 1)

Free range chicken breast, spinach gnocchi, Pecorino foam

Local Butcher pork loin, roasted broccolini, Dauphine potatoes,
salsa verde

Dessert (choose 1)

Coffee tiramisu, wild berry compote, chocolate tuille

Coconut & mango pannacotta, almond crisps

Wedding Set Menu | \$110pp

Entree (choose 1)

Grilled octopus, pickled watermelon, raspberry vinaigrette (gf, df)

Cured snapper tartar, mango, chilli, grilled avocado,
mint & toasted coconut salsa (gf, df)

Chicken liver parfait, pear & apricot chutney
with Minghettis sourdough

Main (choose 1)

Dry aged Beef sirloin, vanilla peperonata,
fried polenta, pinot noir jus (gf)

Merino lamb rump, apple cider & honey carrots,
brown butter mash potatoes, truffle jus (gf)

Grilled Monkfish, smoked ratatouille, garlic confit, citrus beurre blanc,
wild herbs (gf)

Dessert (choose 1)

Passionfruit curd tart, dark chocolate ice cream,
cashew nut crumble

Vanilla yoghurt & peach trifle, caramelised white chocolate, mango
sorbet (gf)

Baked maple cheesecake, rum berry compote, orange sorbet



Wither Hills
MARLBOROUGH NEW ZEALAND

Wedding Set Menu | \$130pp

Entree (choose 1)

Kingfish crudo, sauvignon blanc compressed pineapple, tarragon vinaigrette, caramelised creme fraiche (df, gf)

Cured & torched terakihi, ora king salmon caviar, beetroot carpaccio, sauce bearnaise, wild herbs (gf)

Merchant venison carpaccio, pickled pumpkin, truffle crème, parmesan crisp (gf)

Cranky goat soft cheese, manuka honey, balsamic beans, pomegranate vinaigrette (gf, df)

Main (choose 1)

Aged beef fillet, smoked celeriac crème, roasted shitake mushrooms, black current jus (gf, df)

Merino lamb loin, grilled baby carrots, sweet potato & orange puree, blueberry jus (gf, df)

Frenched Merino lamb rack, charred shallots, oyster mushrooms, truffled potato galette, rosemary jus (gf, df)

Merchant venison rump, truffled celeriac puree, grilled cos lettuce, balsamic jus (gf, df)

Dessert (choose 1)

Manuka honey & thyme cake, apricot salted caramel, champagne parfait, almond tuille

Dark chocolate & macadamia tart, Legado macerated cherries, vanilla limoncello parfait

Salted Caramel mousse & ice cream, Syrah poached pears, pistachio & chocolate crumble

Baileys Irish cream & chocolate mousse, rosemary plums, walnut ice cream (gf)

Wedding Feasting Sharing Menu

2 courses \$70pp | 3 courses \$85pp

Entree (choose 2)

Merino lamb ribs, caramelised yoghurt, Szechuan pepper

Market fish crudo, buttermilk, coriander, green apple (gf)

Roasted carrots, red curry, coconut, fresh herbs (gf, vegan)

Charred cabbage, Cranky Goat curd, lemon, burnt butter (gf, v)

Ora King salmon gravlax, mustard creme fraiche, sesame lavosh

Premium Game venison carpaccio, rocket, parmesan, black pepper (gf)

Charcuterie selection accompanied by seasonal garnishes and sourdough

Main (choose 2)

Roasted boneless chicken, salsa verde (gf, df)

Blackened market fish, chipotle vinaigrette (gf, df)

Confit lamb shoulder, honey, rosemary, fennel seed (gf, df)

Whole roasted side of salmon, dill and chive butter sauce (gf)

Slow roasted beef brisket, house rub, mustard and horseradish (gf, df)

Roasted cauliflower, hummus, zhoug, dukkah, pomegranate (gf, vegan)

Sides (choose 3)

Triple cooked potatoes, garlic aioli, chives (gf, vegan)

Jersey benne potatoes, seaweed butter, flaky salt (gf, v)

Salad leaves and herbs, honey and mustard vinaigrette (gf, df, v)

Seasonal vegetables, olive oil, lemon, toasted almonds (gf, vegan)

Grain and rice salad, toasted nuts and seeds, currants, herbs (gf, vegan)

Dessert (choose 2)

Tiramisu

Seasonal fruit tarte tatin

Dark chocolate and hazelnut tart

Coconut and mango 'Eton mess' (gf, vegan)

Pavlova, seasonal fruit, whipped vanilla creme (gf)

Local cheeses along with seasonal garnishes and lavosh (gfa, dfa)

