

MVH restaurant      190 Rapaura Road, Blenheim  
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## “Taste of Marlborough”

We promote the Marlborough region with its many wonderful producers. We use local suppliers and produce from our garden with an emphasis on fresh, seasonal fare...

### SUMMER MENU SAMPLE

Menu subject to change based on ingredients

#### Small Plates

Warm Turkish Bread  
Seasonal dips  
Local olive oil  
\$9

Marlborough Greenshell Mussels  
Garlic cream sauce  
Hot, crisp bread  
\$16

Prime Lamb Cutlets  
Potato mousseline  
Date & apple salsa  
Balsamic glaze  
\$17

Hot Smoked Salmon  
Rocket & asparagus salad  
Citrus vinaigrette  
\$16

Marlborough Fresh Rock Oysters  
On rock salt  
Orange & balsamic dressing  
\$19 ½ doz  
\$36 doz

Crisp Pancetta  
Beetroot confit  
Herb salad  
Chardonnay vinaigrette  
\$15

Stuffed Zucchini Flowers  
Basil, sundried tomato & feta  
Cumin cous cous  
Yoghurt dip  
\$14

## **Main Courses**

### **MVH prime steaks**

Beef Fillet Mignon (180g)  
Wrapped in Rai Valley bacon  
Potato croquette  
Mushroom sauce  
\$34

Angus Sirloin Wellington (300g)  
Salsa verde  
Slow roasted vegetables  
Madeira sauce  
\$33

Slow Roasted Pork Belly  
Caramel pears and shallots  
Whipped kumara  
Crisp crackling  
Braising liquid  
\$32

Prime Venison Rack  
Sautéed garden cabbage  
Blue cheese risotto  
Red wine jus  
\$35

Herb Crumbed Snapper  
Crushed potatoes  
Summer vegetables  
Saffron cream sauce  
\$32

All main courses served with a  
Medley of garden vegetables for the table

## Main Courses

Corn Fed Chicken Breast  
Potato torte  
Pumpkin & watercress salad  
Pan jus  
\$31

Vegetable Pasta  
Ratatouille sauce  
Roast asparagus  
Parmesan shavings  
\$29

All main courses served with a  
Medley of garden vegetables for the table

**Please advise our staff if you have any dietary requirements**

## Desserts & Coffees

### **MVH Tasting Plate**

A trio of our wonderful desserts  
Crème brulee  
Tiramisu  
Chocolate brownie  
\$17

### **Chocolate Dream**

Warm chocolate brownie  
Chocolate baileys ice cream  
Chocolate sauce  
\$14

### **Vanilla Scented Crème Brulee**

Poached Marlborough fruits  
Crisp tuile  
\$14

### **Trio of Ice Creams/sorbets**

Crisp wafer  
Warm caramel or chocolate sauce  
\$14

### **Rhubarb Crumble**

Crème anglaise  
Vanilla ice cream  
\$14

### **Baked New York Tart**

Summer berries  
Kirsh Syrup  
\$14

### **Affogato - \$15.00**

Vanilla ice cream, biscotti, shot of espresso &  
choice of Liqueur

### **Filter Coffee - \$3.50**

*Decaffeinated Coffee available*

### **Liqueur Coffee - \$12.50**

Irish Whiskey  
Baileys  
Cointreau  
Drambuie  
Kahlua  
Frangelico

### **Single Malts**

Glenfiddich - \$9.50  
Glenlivet 12yr old - \$13.00

### **Scotch Whisky**

Chivas Regal 12yr old - \$9.00  
Strathisla 12yr old - \$9.00

### **Port**

Barros 10yr old - \$9.50

### **Cognac**

Martell VSOP - \$12.00

### **MVH Cheese Board**

Selection of NZ cheeses, crackers, dried fruit &  
Pinot Noir Gelée Reduction  
\$19.50