



THE GRILLE

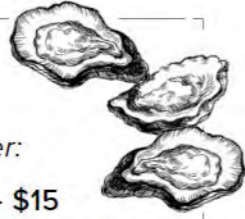
BY EICHARDT'S

OYSTERS

(Price per 3 oysters)

Seasonally available oysters, either:

- natural / lemon & garlic dressing - \$15
- baked in garlic & speck breadcrumbs - \$16.5
- with cucumber & gin granita - \$16.5
- natural oysters by the dozen - \$55



House Breads \$6

Baked sourdough ciabatta,
olive oil & butter (v)

ENTREES

- Eichardt's Legendary Seafood Chowder** - sourdough, wakame, lemon 15
- Seared Scallops** - cauliflower, pancetta, hazelnut, apple yuzu gel 26
- Smoked Duck Breast** - pickled plums, hazelnut praline 21
- Cured Stewart Island Salmon** - manuka ash, smoked yoghurt, pickles 21
- Classic Steak Tartare** - smoked oyster cream, shallots, brandy 26/45
- Parmesan Churros** - wild watercress pesto, black garlic dressing (v) 19
- Antipasti Platter (for two)** - local charcuterie, cheese, dips & accompaniments designed to match Central Otago Pinot Noir 39

BURGERS

All burgers are made from 180g premium NZ Wagyu beef and served with fries, our smoky tomato sauce, aioli, pickles and tomato salad

- Wagyu Burger** 180g minced Wagyu beef \$26
- Cheese Burger** w/ creamy Havarti cheese \$28
- Cheese & Bacon Burger** w/ Havarti cheese, Havoc bacon \$29
- The Grille Burger** w/ Havarti cheese, Havoc bacon, Sauerkraut slaw \$30

MAINS

- Market Fish - Please ask your server POA
- Cavatelli Pasta - tossed w/ olive oil, heirloom tomatoes, olives, smoked ricotta (v) 29
- Eichardt's Legendary Seafood Chowder - hot sourdough, wakame & Lemon 27
- Kumara Beignets - roast beetroot, fennel cream, goat's cheese, herb oil (v) 30

CHARGRILLED

- STEAK FRITES** - Wakanui Blue Sirloin 275g, 90-day grain-fed, fries, roast garlic aioli 52
- AGED EYE FILLET** - 200g, 55-day aged premium fillet, (South Island), balsamic glaze 50
- GRAIN-FED RIBEYE** - 300g, grass-fed & 90-day grain-finished (Canterbury) 47
- TOMAHAWK STEAK** - (1000-1500g, grass-fed, share for two) a serious steak to share, allow 30 minutes cooking time 12/100g
- FREE RANGE VENISON** - (180g, Fiordland), tabbouleh, smoked sumac yoghurt, blackcurrent jus 46
- GUEST CUT** - today's cut of South-Island-sourced beef or game POA

OTAGO MEATS

- Cardrona Lamb Shoulder on the Bone for 2 - roast vege, chimichurri, Pinot Noir jus 48pp
- Havoc Pork Belly - fennel cream, apple slaw, cider & Horopito crisp 42
- Te Mana Lamb Rump - carrot puree, crispy kale, black garlic 46



SALADS

- Mixed Green Salad** - from the Chef's garden (v) 9 / 16
- Grilled Chicken Caesar** - with crispy prosciutto, 63 degree egg, Grana Padano 16 / 29
- Roast Beetroot Salad** - feta croquettes, baby spinach, white balsamic dressing 14 / 27

SIDES

- The Grille's Buttery Mashed Potato (v) \$8.5
- Shoestring Fries, herb salt, tomato relish (v) \$8.5
- Sautéed Greens, lemon oil (v) \$9.5
- Roast Seasonal Veg, watercress pesto (v) \$9.5
- Crispy Potatoes, roast garlic aioli (v) \$8.5
- Chargrilled Broccoli, chipotle Bearnaise \$10.5

SAUCES

- \$4.5
Peppercorn Jus / Pinot Noir Jus
- \$3.5
Blue Cheese Butter (v)
- Cafe de Paris Butter (v) / Mushroom
- Sauce Bearnaise (v) / Chimichurri

TASTE THE REGION

Let our Chefs take over and try a selection of dishes inspired by, and sourced from our spectacular lake and mountain backdrop

Four Course Tasting Menu

85pp

...with matching wines

\$145pp

A dining experience for the whole table
2 person minimum



Although every effort will be made to accommodate food allergies, we cannot always guarantee meeting your needs



THE GRILLE
BY EICHARDT'S



FONDÉ  EN 1743

MOËT & CHANDON
CHAMPAGNE



glass / bottle

NV Moët & Chandon Brut Imperial

28 / 149

The world's best loved champagne.

Golden straw yellow with green highlights. Vibrant intensity of green apple and citrus fruit, freshness of mineral nuances and white flowers and the elegance of blond notes (brioche, cereal, fresh nuts).

2009 Moët & Chandon Grand Vintage

33 / 170

Initial notes of just ripened fruits. Peach, mango and banana are rounded out with mature notes of white pepper, flint and marzipan. As the wine breathes, the bouquet is refreshed with floral and delicately botanical notes of honeysuckle & bergamot. An expansive, succulent palate.

2009 Moët & Chandon Grand Vintage Rosé

35 / 199

Initial notes of biscuit and spice bread preceding aromas of cherry, prune and damson plum enriched by botanical nuances of wild herbs, rosemary, saffron and dried rose petals, along with a resinous, saline-inflected finish, come together to make this champagne a powerful, expansive, gracious wine.

BOTTLED BEER

Queenstown Pilsner	12
Queenstown Steam Brew	12
Pan Head Pale Ale	12

Heineken	9.5
Peroni	9.5
Amstel Light	8

Honesty Box Cider	8
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DRAUGHT BEER

Boundary Road Pilsner 10

Bouncing Czech is a Pilsner created in the Czech style brewed in Papakura using NZ grown Cascade and Pacific hops to produce a citrusy bitter pilsner.

Asahi Super Dry 8 / 14

With its refreshing barley flavour and crisp aftertaste, Asahi Super Dry is by far the most popular high-quality beer in Japan. Since its debut in 1987 as Japan's first dry beer, it has continued to improve the taste and excitement of beer. Its taste has set a new standard that is acknowledged around the world today.



CLASSIC PRE-DINNER COCKTAILS

Aperol Spritz - Aperol, Cloudy Bay Pelorus, soda	18
Champagne Cocktail - Hennessy VS, sugar, Angostura bitters, NV Moët & Chandon Brut Imperial	25
Negroni - Campari, Antica Formula, Beefeater gin	18
Gimlet - Beefeater gin, fresh lime juice and sugar	18
Classic Martini - Made how you like	POA

COCKTAILS

Imperium Kraken spiced rum, Rose Rabbit Orange Liqueur, bitters	18	Owner's Margarita Patrón silver tequila, Cointreau, lime juice	23
Paloma Tequila Blu, pink grapefruit, lime, soda	16	Prospector's Passion Passionfruit pulp, 42 Below Passionfruit vodka, Chambord, Cloudy Bay Methode	18
Kempinsky Fizz Vodka, Creme de Cassis, lime, ginger ale, mint	19	Fox Glacier Kwai Feh Lychee Liqueur, house-infused vodka, blue curaçao liqueur, lime	18
Founders Folly Lewis Road Creamery chocolate liqueur, Quick Brown Fox, Frangelico, Chival Regal, cream, honey, chocolate sauce	18	The Grille Espresso Martini House-infused vanilla vodka, Quick Brown Fox coffee liqueur, agave syrup, espresso	20

SPIRITS

Vodka		Gin	
Belvedere	10	Beefeater	10
Blue Duck	11	Black Robin	11
Broken Shed	10	Hendricks	12
Grey Goose	12	Monkey 47	18

NON-ALCOHOLIC

Antipodes Still / Sparkling Water 1 litre	12
Mocktails Please ask your server	10
Juices	4.5
Soft Drinks	6

