



THE GRILLE

BY EICHARDT'S

LIGHT LUNCH

Bruschetta (v) - smashed edamame, smoked ricotta, mint	16
West Coast Whitebait - squid-ink prawn crackers, lemon & kimchi gel	22
Green Salad (v) - local leaves, shaved seasonal veg, cherry tomato, sherry vinaigrette	9/16
Heirloom Tomato Salad (v) - mixed leaf, buffalo cheese, olive crumble	15/28
Cured Stewart Island Salmon - manuka ash, smoked yoghurt, pickles	21
Caesar Salad - with grilled chicken, crispy prosciutto and 63 degree egg	16/29

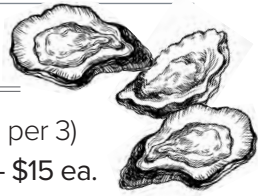


BURGERS

Made in-house from premium NZ Wagyu beef, with homemade relish, pickles, salad, and fries

Wagyu Burger 200g minced Wagyu Beef	26
Cheese Burger w/ creamy Havarti cheese	28
Cheese & Bacon Burger w/ Havoc bacon	29
The Grille Burger w/ cheese, bacon, sauerkraut	30

OYSTERS



Seasonally available oysters (price per 3)

- natural/lemon & garlic dressing - \$15 ea.
- baked in garlic & speck breadcrumbs, or
- with cucumber & gin granita - \$16.50 ea

SIDES

Roast seasonal veg, watercress pesto	9.5
Shoestring Fries, smoked tomato relish	8.5
Sauteed Greens, lemon oil	9.5
Crispy potatoes, marjoram salt, aioli	8.5

MAINS

Eichardt's Legendary Seafood chowder - hot sourdough, wakame, lemon	27
Steak Frites - Wakanui sirloin (300g, 90 day grain-fed), fries, roast garlic aioli	48
Cavatelli Pasta (v) - w/ olive oil, heirloom tomatoes, kalamata olives, smoked ricotta	27
Chargrilled Flatbread Platters - Soft roti bread, sauerkraut slaw, tomato salad and:	
Slow-roast Te Mana Lamb , salsa verde, tzatziki	32
Hot-smoked Stewart Island salmon , marinated Clevedon Buffalo cheese, capers	30
Angus Eye Fillet on-the-bone - (350g, grass-fed, Ashburton), crispy potatoes herb oil	52
Moules Frites - green lipped mussels, white wine, tomato, chilli, fries, sourdough	29



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



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NV Moët & Chandon Brut Imperial

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).

2006 Moët & Chandon Grand Vintage

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.

2006 Moët & Chandon Grand Vintage Rosé

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.

glass / bottle

25 / 125

33 / 170

35 / 199

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.

BOTTLED BEER & CIDER

Queenstown Steam Brew	10	Heineken	9.5
Queenstown Pilsner	10	Peroni	9.5
Boundary Road Pale Ale	9.5	Amstel Light	8
Honesty Box Cider	10		



COCKTAILS



Imperium

Kraken spiced rum, Rose Rabbit Orange Liqueur, bitters

18

Kempinsky Fizz

Vodka, Creme de Cassis, lime, ginger ale, mint

19

Prospector's Passion

Passionfruit pulp, 42 Below Passionfruit vodka, Chambord, Cloudy Bay Methode

18

Paloma

Tequila Blu, pink grapefruit, lime, soda

16

Owner's Margarita

Patrón silver tequila, Cointreau, lime juice

23

Summer Berry Collins

Beefeater gin, mixed berries, lemon, soda

16

