



THE GRILLE

BY EICHARDT'S

Sundays 7.30am - 4.00pm

Seasonal Fruit Salad

with passion fruit yoghurt & blood orange(v) 16

Berries & Chia

Vanilla almond chia seeds, poached berries, honey yoghurt(v) 17

Free Range Eggs

served on toasted sourdough 14

with a choice of either

havoc free-range bacon 18 smashed edamame, tomatoes 20

Upgrade any egg dish to Taranaki free-range duck eggs 4

Eggs Benedict

Poached eggs on Turkish bread, hollandaise sauce

with a choice of either

Havoc Bacon 20 Hot-smoked salmon 22

Sauteed Spinach(v) 18 Roast thyme mushrooms(v) 21

Veggie Big Breakfast

Poached eggs, roast thyme mushrooms, grilled tomatoes, sautéed spinach, hash browns, baked beans 26

Belgian Waffle

with lemon curd, vanilla mascarpone, pistachios, poached berries & maple syrup(v) 12.5 for 1 21 for 2

Beef Sausage With Baked Beans

Homemade baked beans served on a toasted buttery croissant 21

Corned Beef Hash

Poached egg, spring onion, red wine jus, Horopito sauce 21

Roast Beetroot Salad

Chevre croquettes, baby spinach, white balsamic dressing(v) 14

Chargrilled Calamari Salad

Calamari, mungbean, coriander, vietnamese mint, prosciutto, spiced mayo 21

Eichardt's Legendary Seafood Chowder

Hot sourdough, wakame, lemon 27

Fish & Chips

Beer battered fish of the day, tartar sauce POA

Wagyu Beef or Beetroot Falafel Burger

Tomato salad, pickles, smokey tomato sauce 26 /18

add extras 1.50 each

havarti cheese, havoc bacon, free range egg, onion rings

Grain-fed Scotch Fillet

300g Ashburton, grass-fed served with a choice of peppercorn or pinot noir jus 49

Grille Sunday Lamb Shoulder for 2

Cardrona Merino Lamb 13 hour slow cooked, roasted veg 48pp

THE BIG BREAKFAST

Poached eggs, havoc bacon
grilled tomatoes, black
pudding roast thyme
mushrooms, homemade
baked beans

26

HOUSE BREADS

House Pastries,
freshly baked daily(v) 12

Crumpets, marrow butter
& homemade jam 9

OYSTERS

Seasonally available (price per 6)

Baked Mayo Togarashi 33

Cucumber & gin granita 33

Natural / lemon & garlic dressing 30

Natural Oysters by the dozen 55

ON SUNDAYS WE BRUNCH

Your choice of Brunch* with the
following beverages refilled for
90 minutes. Served until 2pm.

PROSECCO

BLOODY MARY

MIMOSA

SOFT DRINKS

55pp

*Scotch Fillet & Lamb Shoulder add \$25pp.
All table members must take part.

SIDES

6 Sautéed Spinach (v)	Havoc Free-Range Bacon 6	Parmesan Churros (v) 9
6 Grilled Tomato (v)	Hot Smoked Salmon 9	Onion Rings (v) 8.50
6 Roast Thyme Mushrooms (v)	Black Pudding 6	Crispy potatoes (v) 8.50
6 Baked Beans (v)	Beef Sausage 8	Shoestring Fries (v) 8.5
7 Smashed Avocado (v)	Duck eggs 10	Hash Browns (v) 6