



THE GRILLE

BY EICHARDT'S

ENTREES

Winter Soup of the Day (v) - homemade sourdough bread	14
Eichardt's Legendary Seafood Chowder - warm sourdough, wakame, lemon	16/27
Otago Butternut Risotto (v) - butternut, parmesan, goats cheese, candied pine nuts	16/26
Tempura Vanuatu Prawns - miso and pork tea	18
Mushroom Paté (v) - pinot noir jelly, pickled mushrooms, lavosh	13
Havoc Farm Pork Cheek En Croute - apple, gochujang spice glaze	17

BURGERS

served with fries, smokey tomato sauce, aioli, pickles and tomato salad

Wagyu Beef Burger	26
<i>180g premium NZ Wagyu, Totoro Cheddar, Havoc bacon & jalapeño relish</i>	
Southern Fried Blossom Burger (v)	23
<i>sriracha glaze, slaw, jalapeño relish</i>	

TASTE OF THE SOUTH

Can't decide? Enjoy three courses of locally-inspired dishes chosen by our chef. Minimum 2 persons.

\$80 per person
Whole table to enjoy

SIDES - 8.5

Winter Vegetable Ratatouille (v)
Buttery Mashed Potato (v)
Shoestring Fries, herb salt, tomato relish (v)
Seasonal Sautéed Greens (v)
Seasonal Green Salad, turmeric dressing (v)

MAINS

Slow-Roast Beef Cheek - horopito polenta, salsa verde	34
South-Island Cuts - served with mashed potatoes or fries & one sauce	
250g Sirloin Steak - Pure South hand-picked	42
300g Scotch Fillet - Wakanui grain-fed	48
Guest Cut of the Day - locally sourced	POA
Roast Beetroot Salad (v) - whipped feta croquettes, candied walnuts, white balsamic	24
Grilled Eggplant (v) - fried rice noodles, spinach, horopito hoisin	25
Manuka-smoked Monkfish - colcannon mashed potatoes, mustard sauce	29
Sauce- <i>pinot noir jus, peppercorn brandy, mushroom sce, cafe de paris, blue cheese butter</i>	3.5