

E I C H A R D T ' S

GRILLE

LUNCH AND DINNER

Served 11:30am - late

TAPAS

CHARRED CORN CROQUETTES <i>tomato salsa, jalapeño relish</i>	16
SALT AND PEPPER CALAMARI <i>squid ink aioli</i>	16
VENISON TATAKI <i>black berry and horopito</i>	18

ENTRÉES

EICHARDT'S SEAFOOD CHOWDER <i>scallops, market fish & freshly baked ciabatta, clams, prawns</i>	16/30
SMOKED MUSHROOM PÂTÉ <i>pinot noir jelly, pickled cranberries, toasted hazelnuts & sourdough crostini's</i>	18
FRENCH ONION SOUP <i>gruyère & baguette gratinée</i>	16
HOUSE CURED STEWART ISLAND SALMON <i>crème fraîche, crispy caper & watercress</i>	20

SNACKS

MARINATED OLIVES	9
SPICED MIXED NUTS	9
BAKED CIABATTA	9

MAINS

STEAK FRITES <i>300gm Wakanui, scotch fillet with maître de butter</i>	54
POTATO GNOCCHI <i>Black garlic and heirloom tomato</i>	28
GRILLE CHEESEBURGER <i>200gm Wagyu beef, lettuce, tomato, pickles, tomato relish, your choice of Gibbston blue or aged cheddar with pommes frites</i>	29
MOULES FRITES <i>Green lipped mussels in a garlic broth & pommes frites</i>	26

SIDES

**SEASONAL
VEGETABLES**
9

**POMMES
FRITES**
9

**HOUSE
SALAD**
9

Gluten-free (GF), vegetarian (VG), vegan options are available, please speak to your waiter