

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>	9
SALT AND PEPPER CALAMARI <i>squid ink aioli</i>	9
VENISON TATAKI <i>black berry and horopito</i>	9

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>	17
FRENCH ONION SOUP <i>gruyère & baguette gratinée</i>	15
HOUSE CURED STEWART ISLAND SALMON <i>crème fraîche, crispy caper & watercress</i>	20

SNACKS

MARINATED OLIVES	8
SPICED MIXED NUTS	8
BAKED CIABATTA	8

MAINS

STEAK FRITES <i>300gm Wakanui, scotch fillet with maître de butter</i>	48
POTATO GNOCCHI <i>Black garlic and heirloom tomato</i>	27
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	8.5
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POMMES FRITES	8.5
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HOUSE SALAD	8.5
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Gluten-free (GF), vegetarian (VG), vegan options are available, please speak to your waiter