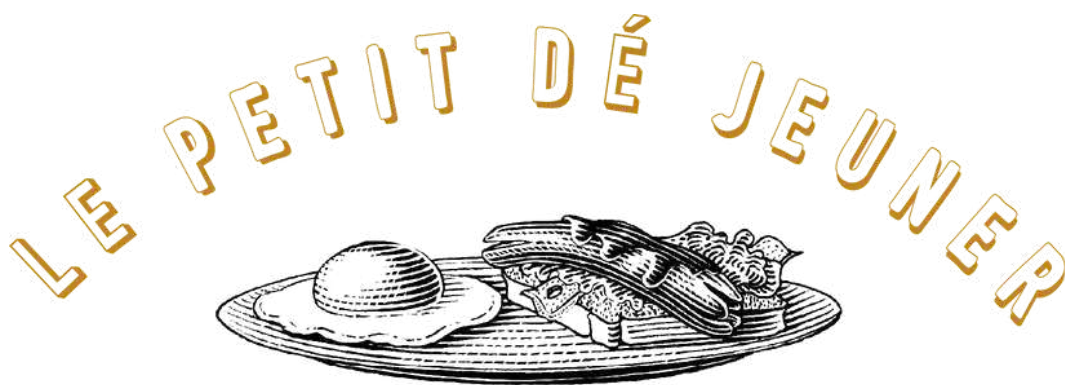


E I C H A R D T ' S

GRILLE



MAINS

SOFT BOILED FREE RANGE EGG <i>with soldiers</i> (VG)	3
STEEL CUT OATMEAL <i>with berry compote, Whittakers chocolate & walnuts</i> (VG)	16
MUSHROOMS ON TOAST <i>roasted wild mushrooms, caramelized onions, sunnyside egg & rocket</i> (VG)	19
EGGS FLORENTINE <i>poached eggs with spinach & hollandaise</i> (VG)	19
AVOCADO & POACHED EGGS <i>on toast with tomato jalapeño salsa</i> (VG)	18
CHEESY BAKED EGGS <i>eggs baked with gruyère & wild thyme baked in a ramekin with crusty bread</i> (VG)	17
BRIOCHE FRENCH TOAST <i>havoc smoked bacon & fresh fruit</i>	20
TOASTED BAGEL <i>gravlax salmon, cream cheese & chives</i>	17
CROQUE MADAME <i>roasted ham, gruyère, béchamel with a sunnyside up egg</i>	19
MINUTE STEAK <i>150gm Wakanui sirloin, fried egg & sauce béarnaise</i> (GF)	26
BIG BREAKFAST <i>havoc bacon, pork sausage, black pudding, mushrooms, fried tomato, hash brown & toasted ciabatta</i>	26
OMELETTE WITH HERBS <i>free range egg omelette with gruyère or cheddar cheese & fresh seasonal herbs</i> (VG)	18

APRÈS LA GRANDE SOIRÉE



your choice of

A GLASS OF CHAMPAGNE
or A BLOODY MARY

&

A SHOT OF FRESHLY
SQUEEZED ORANGE

&

CROQUE MADAME
or BRIOCHE FRENCH TOAST
or CHEESY BAKED EGGS

&

BOTTOMLESS ESPRESSO
or FLAT WHITES

45

SIDES

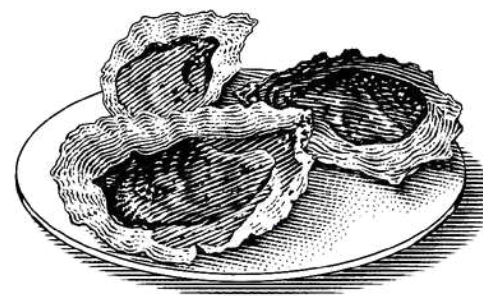
<i>Fried Tomatoes</i>	7
<i>Zamora Breakfast Sausage</i>	7
<i>Havoc Smoked Bacon</i>	7
<i>Zamora Black Pudding</i>	7
<i>Sautéed Spinach</i>	7
<i>Fried Potatoes with Herbs</i>	7

CHAMPAGNE & OYSTERS

SEASONALLY
AVAILABLE OYSTERS
*either Natural
or Shallot Vinaigrette*
POA

NATURAL OYSTERS
BY THE DOZEN
POA

PERRIER-JOUËT GRAND BRUT
gls 30/ btl 195



MORNING PICK ME UP

<i>Bloody Mary</i> 21	<i>Bloody Mary & Oyster Shot</i> 11	<i>Mimosa</i> 18
<i>Backyard Bellini</i> 19	<i>Kir Royale</i> 25	

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

E I C H A R D T ' S
GRILLE