



THE GRILLE
BY EICHARDT'S

OYSTERS

(Price per 6 oysters)

Seasonally available oysters, either:

natural / lemon	30
with shallot vinaigrette	33
natural oysters by the dozen	55

House Bread

Baked sourdough ciabatta,
olive oil & butter (v) 6

ENTREES

Heirloom Tomato Gazpacho Soup (v) - Homemade sourdough	14
Eichardt's Legendary Seafood Chowder - Sourdough, wakame, lemon	16/27
Smoked Kumara Beignets (v) - Green succotash, salsa verde	13
Char-grilled Octopus - Roasted tomato capsicum salad, chermoula	17
Mushroom Paté (v) - Pinot noir jelly, pickled mushrooms, lavosh	13
Seared Scallops - Green pea puree, pickled radish carpaccio	17

BURGERS

Served with fries, our smoky tomato sauce, aioli,
pickles and tomato salad

Wagyu Beef Burger 26

180g Wagyu beef, totara cheddar, havoc bacon, jalapeño

Southern Fried Blossom Burger (v) 23

Totara cheddar, lettuce, tomato, apricot chili sauce

Burger & Beer Special 30

Enjoy either Burger with a Heineken

MAINS

South-Island Cut of the Day - Today's beef, lamb or game	POA
Meat Mixed Grille - 120g Sirlion steak, glazed pork ribs, char-grilled chicken leg	62
South-Island Cuts - Served with mashed potatoes or fries & one sauce	
250g Sirloin Steak - Angus, grass-fed	42
300g Scotch Fillet - Grain-fed, 55-day aged	48
220g Eye Fillet - Savannah, grass-fed	50
Glazed Pork Ribs - Apricot & chilli glazed pork half (500g) or full rack (1kg)	30/49
Charcoal Smoked Chicken Leg - Grilled cos lettuce, caesar dressing, harissa	32
Market Fish - Please ask your server	POA

SIDES

Buttery Mashed Potato (v)
Shoestring Fries, olive salt, tomato relish (v)
Onion Rings, maple & chipotle dressing (v)
Tossed Green Salad, turmeric dressing (v)
Homemade Potato Salad (v)
Seasonal Greens (v)
8.5 each

SAUCES

Pinot Noir Jus
Peppercorn Brandy
Cafe de Paris
Blue Cheese Butter (v)
3.5 each

VEGETARIAN

Market Vegetables - Please ask your server (v)	26
Smoked Kumara Beignets - Summer green succotash, salsa verde (v)	22
Vegan Arancini - Tossed green salad, salsa verde (v)	21
Grilled Butternut Kebabs - Miso & stout glaze (v)	22
Snow Pea Salad - Pickled strawberries, black quinoa, sweet & salty almonds (v)	24

TASTE THE REGION

Let our Chefs choose for you. Try a selection of dishes both inspired by
and sourced from our spectacular lake and mountain backdrop.

Three Course Tasting Menu	70pp
with matching wines	130pp

A dining experience for the whole table. 2 person minimum

PRIVATE DINING & EVENTS

The Grille & Eichardt's Private Hotel offers several premium venue spaces for private hire,
available to groups of various sizes for all occasions including.
Inquire with our events team events@eichardts.com