



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



THE GRILLE
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glass / bottle

Perrier-Jouët Grand Brut

30 /195

Perrier-Jouët Grand Brut is a vibrant, stylish cuvée characterized by delicate floral aromas of Chardonnay, rounded out by fresh fruit and hints of buttery brioche and vanilla. Though crisp and light, it combines freshness with a lingeringly rich, generous finish, preserving its distinctive balance and harmony to the very end.

Perrier-Jouët Blason Rosé

240

Perrier-Jouët Grand Blason Rosé unleashes intense aromas of ripe red and black fruit – strawberry, raspberry and blackberry – complemented by a hint of exotic pomegranate. Lush and lively on the palate, it lingers into a full, generous finish.

BOTTLED BEER

Altitude Goldpanners Profit	13
Emerson's Pilsner	12
Panhead Quickchange XPA	13
Mischevious Kea	13
Killarabbit Double IPA	18
Searchlight Hazy IPA	13
Peroni	10
Heineken	10
Cassels Milk Stout	12
Heineken Zero	8
Lakeside Cider	12

VINTAGE CHAMPAGNE

	bottle
Moët & Chandon Grand Vintage '06:	290
Louis Roederer Cristal '08:	655
Bollinger La Grande Année '08:	600
Dom Perignon Vintage '10:	485
Perrier-Jouët 'Belle Époque' '11:	550
Perrier-Jouët Rose 'Belle Époque' '05:	570
Moët & Chandon Rose Vintage '09:	250
Vintage Glass of the week:	POA

CLASSIC PRE-DINNER COCKTAILS

Aperol Spritz - Aperol, Deutz Prestige, soda	18
Champagne Cocktail - Hennessy VS, sugar, Angostura bitters, Perrier-Jouët Grand Brut	35
Negroni - Campari, Antica Formula, Widges gin	20
Gimlet - Widges gin, fresh lime juice and sugar	18
Classic Martini - made how you like	POA

COCKTAILS

Rob Roy 20 <i>Johnny Walker Black Label, Sweet Vermouth, Cherry</i>	Owner's Margarita 23 <i>Arquitecto tequila, Cointreau, lime juice on the rocks</i>
Brandy Alexander 19 <i>Hennessy cognac, chocolate liqueurs, milk, cream and egg white</i>	Passionfruit Daiquiri 16 <i>Plantation 3 Stars rum, Plantation Original Dark rum, passionfruit, lime</i>
White Lady 18 <i>Widges gin, Cointreau, fresh lemon juice, egg white</i>	Lychee & Rose Martini 18 <i>Tried & True vodka, Kwai Feh lychee liqueur, muddled lychee, lemon, pink grapefruit and rose water</i>

SPIRITS

VODKA

Tried & True	9
Blue Duck	11
The Ried	13
Grey Goose	12

GIN

Widges	9
Black Robin	11
Hendricks	15
Monkey 47	16
add mixer	2

NON-ALCOHOLIC

Ecowai Still / Sparkling Water 450ml / 950ml	6/12
Non-alcoholic Cocktails Please ask your server	10
Juices	4.5
Soft Drinks	6