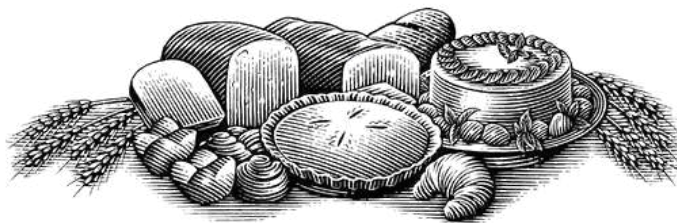


E I C H A R D T ' S

GRILLE

DINNER



ENTRÉES

- BLUE COD WINGS**
crispy southern style Bluff blue cod wings 18
- EICHARDT'S LEGENDARY SEAFOOD CHOWDER**
clams, prawns, scallops, market fish & freshly baked ciabatta 21
- FRENCH ONION SOUP**
gruyère & baguette gratinée 19
- HOUSE CURED STEWART ISLAND SALMON**
crème fraîche, crispy capers & sourdough crostinis 23
- SMOKED MUSHROOM PÂTÉ** *pinot noir jelly, pickled cranberries, toasted hazelnuts & sourdough crostinis* 20
- VENISON TATAKI**
blackberry and horopito 24
- CHARRED CORN CROQUETTES**
tomato salsa, jalapeño relish 21

SALADS

- ROASTED BEETROOT & WHIPPED RICOTTA SALAD**
walnuts, warm beetroot, baby spinach, elderberry balsamic
21
- HOUSE SALAD**
fresh seasonal greens, house vinaigrette
16
- add smoked chicken or cured salmon*
7

MAINS

EICHARDT'S LEGENDARY SEAFOOD CHOWDER
clams, prawns, scallops, market fish & freshly baked ciabatta
36

BEEF BOURGUIGNON
braised beef in Pinot Noir with tagliatelle
38

GRILLE CHEESEBURGER
200gm Wagyu beef, lettuce, tomato, pickles, tomato relish, and Gibbston blue or aged cheddar with pommes frites
31

POTATO GNOCCHI
leek and lemon ricotta
29

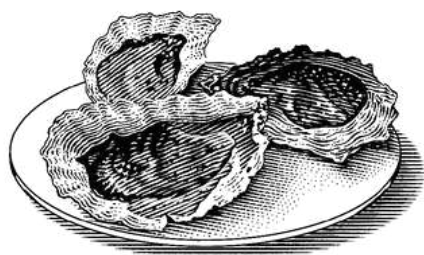
WHOLE FLOUNDER
Southland, beurre noisette
POA

GRILLE VEGGIE BURGER
veggie patty, lettuce, tomato, pickles, tomato relish with pommes frites
30

CHAMPAGNE & OYSTERS

SEASONALLY AVAILABLE OYSTERS
natural or shallot vinaigrette (half dozen/dozen)
POA

PERRIER-JOUËT GRAND BRUT
(gls/btl)
30 / 185



SIDES

- Pommes Frites*
- Seasonal Vegetables*
- Garden Salad*
- Buttery Mashed Potato*
- Chargrilled Ciabatta*
- Onion Rings*
9 each

Vegetarian, vegan options are available, please speak to your waiter

E I C H A R D T ' S

GRILLE

THE BUTCHER'S BOARD

SAMPLE MENU

300G SAVANNAH EYE FILLET ON THE BONE

Taranaki, grass-fed

52

300G WAKANUI SCOTCH

Canterbury, grain-finished, dry aged for 21 days

48

250G FIRSTLIGHT WAGYU BAVETTE

Gisborne, grass-fed

cooked medium rare

38

300G FREE-RANGE PORK LOIN CHOP

Timaru, apple cider glaze

please allow 30 minutes to cook

38

180G WILD SHOT VENISON LOIN

West Coast, spiced plum glaze

36

TO SHARE

MERINO LAMB SHOULDER

marinated in rosemary and garlic, slow roasted for 5 hours

feeds 2-3 people, please allow 30 minutes to cook

105

1KG SAVANNAH OP RIB ON THE BONE

Canterbury, grass-fed

feeds 2-3 people, please allow 45 minutes to cook

110

SIDES

Pommes Frites

Garden Salad

Seasonal Vegetables

Buttery Mashed Potato

Onion Rings

9 each

SAUCES

Maître d' Butter

Peppercorn Sauce

Smoked Hollandaise

Jalapeño Relish

Mushroom Pâté

Salsa Verde

5 each