

E I C H A R D T ' S

GRILLE

LE DÎNER



FRENCH ONION SOUP
gruyère & baguette gratinées
15

EICHARDT'S SEAFOOD CHOWDER
*clams, prawns, scallops, market fish,
freshly baked ciabatta*
16/30

SMOKED MUSHROOM PATE (VG)
*Pinot Noir jelly, pickled cranberries, toasted
hazelnuts & sourdough crostinis*
17

**WARM GOAT CHEESE &
CARAMELIZED ONION TART (VG)**
baby rocket & balsamic dressing
18

SHRIMP COCKTAIL (GF)
iceberg lettuce, Marie-Rose sauce
21

STEAK TARTARE
build your own served with crusty baguette
26

HOUSE CURED STEWART ISLAND SALMON
crème fraîche, crispy caper & watercress
20

SALADE NIÇOISE
*olives, tomato, free range egg, iceberg lettuce
& olive oil / add tuna*
15 / 27

LOBSTER VOL AU VENT
baby peas, orange & cognac sauce
24

MAINS

MOULES FRITES (GF)
*green lipped mussels in a garlic broth
& pommes frites*
26

GRATIN DE MACARONIS
ham, truffle sauce mornay
24

STEAK FRITES (GF)
*300gm Wakanui scotch fillet with
maitre d'butter or béarnaise*
48

GRILLE BURGER
*200gm Wagyu beef, lettuce,
tomato, pickles, tomato relish
with pommes frites*
26

GRILLE CHEESEBURGER
*200gm Wagyu beef, lettuce, tomato,
pickles, tomato relish, your choice of aged
cheddar or Gibbston blue
with pommes frites*
29

COQ AU VIN
*organic chicken leg braised with
shallot, mushrooms & potato*
34

STEAK AU POIVRE (GF)
*200gm Savannah eye fillet with
spinach & pommes frites*
49

BOUILLABAISSE (GF)
*market fish, scallops, prawns, mussels &
clams in a saffron broth*
39

SIDES

Pommes Frites
8.5

Haricots Beans
8.5

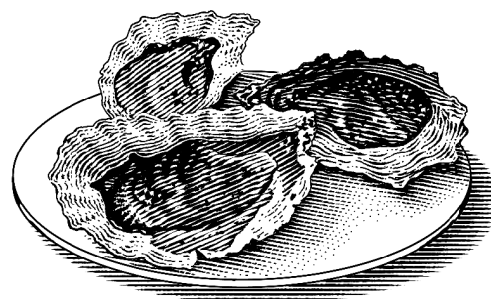
Purée de Pommes de Terre
8.5

Onion Rings
8.5

Bread
8.5

Seasonal Vegetables
8.5

LE BAR A HUITRES



PLATEAU DE FRUITS DE MERE
*Oysters / Little Neck Clams / Crab Mayonnaise
Lobster / Green Lipped Mussels*
POA

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

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