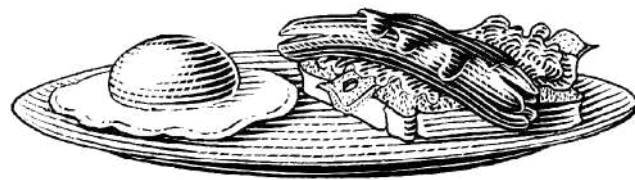


# E I C H A R D T ' S

## GRILLE

### BREAKFAST



Served 7.30am - 11.00am

#### TOAST & JAMS

*toasted sourdough, wholemeal bread, butter & jams* ..... 16

#### STEEL CUT OATMEAL

*with berry compote, Whittakers chocolate & walnuts* ..... 18

#### EICHARDT'S MUESLI

*homemade muesli with nuts, seeds, dried stone fruit & berries served with milk or yoghurt* ..... 18

#### EGGS BENEDICT

*free range poached eggs with salmon or bacon, hash browns, sautéed spinach, hollandaise* ..... 27

#### CROQUE MADAME

*roasted havoc ham, gruyère, béchamel, with a sunnyside up egg* ..... 25

#### OMELETTE WITH HERBS

*free range egg omelette, with gruyère or cheddar cheese & fresh seasonal herbs* ..... 23

#### BIG BREAKFAST

*poached eggs, havoc bacon, sausage, fried tomato, mushrooms, hash brown & toasted ciabatta* ..... 29

#### CHIA SEED PUDDING

*mulled wine poached pears, pear purée & granola* ..... 19

#### EGGS YOUR WAY

*scrambled, poached or fried with sourdough toast* ..... 18

### SIDES

*Slow Cooked  
Tomatoes*  
7

*Zamora Breakfast  
Sausage*  
7

*Havoc Smoked Bacon*  
7

*Sautéed Mushrooms*  
7

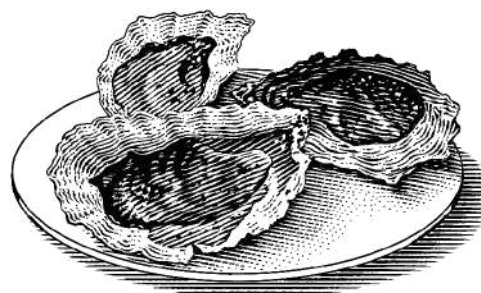
*Sautéed Spinach*  
7

### CHAMPAGNE & OYSTERS

SEASONALLY  
AVAILABLE OYSTERS  
Natural  
or Shallot Vinaigrette

NATURAL OYSTERS  
BY THE DOZEN  
POA

PERRIER-JOUËT GRAND BRUT  
gls 30/ btl 185



### MORNING PICK ME UP

Bloody Mary 21    Backyard Bellini 19    Kir Royale 25    Mimosa 18

*Vegetarian (VG), vegan options are available, please speak to your waiter*

# E I C H A R D T ' S G R I L L E

## LUNCH



### ENTRÉES

<b>EICHARDT'S SEAFOOD CHOWDER</b> <i>clams, prawns, scallops, market fish &amp; freshly baked ciabatta</i> .....	21
<b>FRENCH ONION SOUP</b> <i>gruyère &amp; baguette gratinée</i> .....	19
<b>HOUSE CURED STEWART ISLAND SALMON</b> <i>crème fraîche, crispy capers &amp; sourdough crostinis</i> .....	23
<b>SMOKED MUSHROOM PÂTÉ</b> <i>pinot noir jelly,</i> <i>pickled cranberries, toasted hazelnuts &amp; sourdough crostinis</i> .....	20
<b>VENISON TATAKI</b> <i>blackberry and horopito</i> .....	24
<b>CHARRED CORN CROQUETTES</b> <i>tomato salsa, jalapeño relish</i> .....	21

### SNACKS

<b>CHARGRILLED CIABATTA</b>	9
<b>MARINATED OLIVES</b>	9
<b>SPICED MIXED NUTS</b>	9

### MAINS

<b>STEAK FRITES</b> <i>300gm Wakanui, maître d butter, with pommes frites</i> .....	55
<b>GRILLE CHEESEBURGER</b> <i>200gm Wagyu beef, lettuce, tomato, pickles, tomato relish, and Gibbston blue or aged cheddar with pommes frites</i> .....	31
<b>GRILLE VEGGIE BURGER</b> <i>veggie patty, lettuce, tomato, pickles, tomato relish with pommes frites</i> .....	30
<b>BEEF BOURGUIGNON</b> <i>braised beef in Pinot Noir with tagliatelle</i> .....	38
<b>EICHARDT'S LEGENDARY SEAFOOD CHOWDER</b> <i>clams, prawns, scallops, market fish &amp; freshly baked ciabatta</i> .....	36
<b>POTATO GNOCCHI</b> <i>leek and lemon ricotta</i> .....	29

### SIDES

**POMMES  
FRITES**  
9

**SEASONAL  
VEGETABLES**  
9

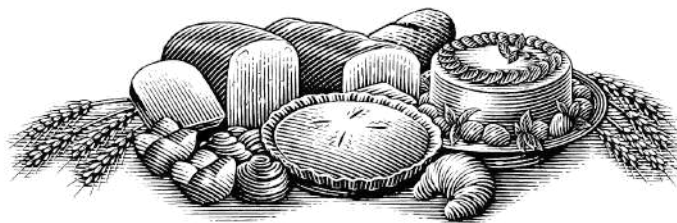
**GARDEN  
SALAD**  
9

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

# 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

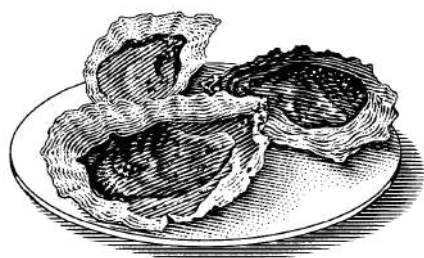
**WHOLE FLOUNDER**  
*Southland, beurre noisette*  
POA

**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

*Please note our dishes are subject to change*

#### 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