

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

LUNCH



ENTRÉES

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

SNACKS

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| CHARGRILLED CIABATTA | 9 |
| MARINATED OLIVES | 9 |
| SPICED MIXED NUTS | 9 |

MAINS

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