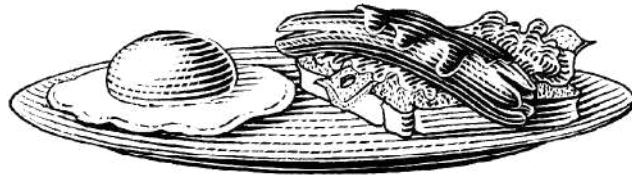


E I C H A R D T ' S

GRILLE

LE PETIT DÉ JEUNER



Served 7.30am - 11.15am

MAINS

- TOAST & JAMS *toasted sourdough, wholemeal bread, butter & jams (VG)* 13
- STEEL CUT OATMEAL *with berry compote, Whittakers chocolate & walnuts (VG)* 16
- EICHARDT'S MUESLI *homemade muesli with nuts, seeds, dried stone fruit & berries served with milk or yoghurt (VG)* 16
- EGGS BENEDICT *free range poached eggs with salmon or bacon served on hash browns with sautéed spinach and hollandaise (GF)* 22
- CROQUE MADAME *roasted havoc ham, gruyère, béchamel with a sunnyside up egg* 19
- OMELETTE WITH HERBS *free range egg omelette with gruyère or cheddar cheese & fresh seasonal herbs (VG)* 18
- BIG BREAKFAST *poached eggs, havoc bacon, sausage, fried tomato, black pudding, hash brown & toasted ciabatta* 26
- CHIA SEED PUDDING *mulled wine poached pears, feijoa & granola (VG, GF)* 19

APRÈS LA GRANDE SOIRÉE



your choice of
A GLASS OF CHAMPAGNE
or A BLOODY MARY



CROQUE MADAME



BOTTOMLESS ESPRESSO
or FLAT WHITES

45

SIDES

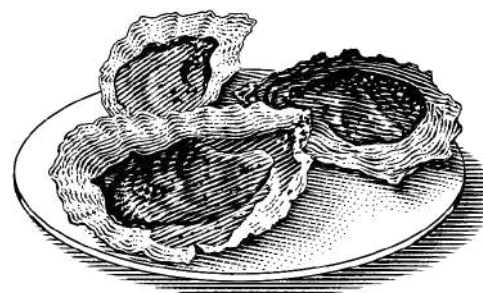
- Slow Cooked Tomatoes*
7
- Zamora Breakfast Sausage*
7
- Havoc Smoked Bacon*
7
- Zamora Black Pudding*
7
- Sautéed Spinach*
7

CHAMPAGNE & OYSTERS

SEASONALLY
AVAILABLE OYSTERS
*either 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

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

E I C H A R D T ' S

GRILLE

LUNCH AND DINNER

Served 11:30am - late

TAPAS

CHARRED CORN CROQUETTES <i>tomato salsa, jalapeño relish</i>	9
SALT AND PEPPER CALAMARI <i>squid ink aioli</i>	9
VENISON TATAKI <i>black berry and horopito</i>	9

ENTRÉES

EICHARDT'S SEAFOOD CHOWDER <i>scallops, market fish & freshly baked ciabatta, clams, prawns</i>	16/30
SMOKED MUSHROOM PÂTÉ <i>pinot noir jelly,</i> <i>pickled cranberries, toasted hazelnuts & sourdough crostini's</i>	17
FRENCH ONION SOUP <i>gruyère & baguette gratinée</i>	15
HOUSE CURED STEWART ISLAND SALMON <i>crème fraîche, crispy caper & watercress</i>	20

SNACKS

MARINATED OLIVES	8
SPICED MIXED NUTS	8
BAKED CIABATTA	8

MAINS

STEAK FRITES <i>300gm Wakanui, scotch fillet with maître de butter</i>	48
POTATO GNOCCHI <i>Black garlic and heirloom tomato</i>	27
GRILLE CHEESEBURGER <i>200gm Wagyu beef, lettuce, tomato, pickles, tomato relish, your choice of</i> <i>Gibbston blue or aged cheddar with pommes frites</i>	29
MOULES FRITES <i>Green lipped mussels in a garlic broth & pommes frites</i>	26

SIDES

**SEASONAL
VEGETABLES**
8.5

**POMMES
FRITES**
8.5

**HOUSE
SALAD**
8.5

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