



THE GRILLE

BREAKFAST MENU

Toast & Homemade Jams 13

Toasted sourdough & wholemeal, butter and homemade jams (v)

Berries & Chia 17

Vanilla almond chia seeds, poached berries, Otago honey yoghurt, granola (v)

Eichardt's Muesli 16

Homemade muesli loaded with nuts, seeds and dried stone fruit with berries and either milk or yoghurt (v)

Otago Honey Yoghurt & Berries 16

Thick natural yoghurt, Otago honey, granola, poached berries (v)

ANZAC Porridge 17

Golden syrup, ANZAC biscuit crumble (v)

Add Laphroaig Whisky (15ml)

Belgian Waffles 17

With lemon curd, vanilla mascarpone, pistachios, poached berries and maple syrup (v)

Add Havoc bacon

Eichardt's Brioche French Toast 17

Vanilla mascarpone, rhubarb compote, berry coulis, cinnamon sugar (v)

Free Range Eggs on Sourdough 15

Add Havoc bacon 4

Eggs Benedict

Poached free-range eggs on grilled Turkish bread, hollandaise sauce, served with either:

Tony's spinach (v) 21 | Cold-smoked Stewart Island salmon 23 | Havoc bacon 22

Breakfast Burger 18

Havoc bacon, fried egg, hash brown, smoked tomato relish, lettuce, tomato

Veggie Breakfast 26

Poached free-range eggs, roast thyme mushrooms, grilled tomatoes, sautéed spinach, hash brown (v)

The Big Breakfast 26

Poached free-range eggs, Havoc bacon, grilled tomatoes, black pudding, roasted thyme mushrooms

SIDES all 6 each

Grilled Tomatoes (v)	Havoc Bacon
Roasted Thyme Mushrooms (v)	Free-range Eggs, as you like (v)
Hash Browns (v)	Poached local berries (v)
Cold-smoked Salmon	Sautéed Spinach (v)

Gluten-free and vegetarian options always available, speak to your waiter



THE GRILLE

CHAMPAGNE & SPARKLING

Gibbston Valley Extra Brut: Gibbston/Bendigo, CO	150ml Bottle	18 / 85
Deutz Prestige Cuvée Rose NV: Marlborough, NZ		17 / 85
Möet & Chandon Brut Imperial Épernay, France	120ml Bottle	26
Perrier-Jouët Grand Brut: Épernay, France		30 / 195
Perrier-Jouët Blasson Rosé: Épernay, France		240

BREAKFAST COCKTAILS

Eichardt's Bloody Mary 20

Tried & True vodka, Worcestershire, Kaitaia Fire, horseradish, lemon, basil, cherry tomato, splash of Graham's 10yr Port

Sparkling Cocktail 21 or Champagne Cocktail 35

Hennessy VS, cubed sugar, Angostura bitters, Perrier-Jouët Grand Brut

Mimosa 16

Gibbston Valley Sparkling, Orange Juice

Octane Coffee

Short Black	Cappuccino
Long Black	Latte
Americano	Mocha
Short Mac	Chai Latte
Long Mac	Piccollo

Hot Chocolate
Iced Chocolate
Iced Coffee

Tea Total

English Breakfast
Earl Grey
Chamomile
Peppermint
Summer-Fruits
Green Tea
Lemon, Ginger & Honey

Juices

Orange Juice	Pink Grapefruit
Apple Juice	Tomato
Pineapple Juice	Cranberry