



## THE GRILLE

BY EICHARDT'S

### ENTREES

<b>Baked Sourdough Ciabatta</b> - olive oil & butter	6
<b>Heirloom Tomato Gazpacho Soup</b> - sour dough	14
<b>Eichardt's Legendary Seafood Chowder</b> - warm sourdough, wakame, lemon	16/27
<b>Smoked Kumara Benigets</b> - summer green succotash, salsa verde	13/22
<b>Char-grilled Octopus</b> - lettuce, taro crisp, lime & palm sugar dressing	17
<b>Mushroom Paté (v)</b> - pinot noir jelly, pickled mushrooms, lavosh	13

### TASTE THE REGION

Let our Chefs decide;  
try a selection of dishes both inspired by and  
sourced from our spectacular lake and mountain  
backdrop

3 Course Tasting Menu 70pp

A dining experience for the whole table. 2 person minimum

### SIDES 8.5

- Buttery Mashed Potato (v)
- Shoestring Fries, olive salt, tomato relish (v)
- Onion Rings, maple & chipotle dressing (v)
- Tossed Green Salad, turmeric dressing (v)
- Homemade Potato Salad (v)
- Seasonal Greens (v)

### WHAT'S ON

Valentine at The Grille:  
Join us on Valentines day for a three-course set menu and  
complimentary glass of Perrier-Jouët Champagne.

**\$140pp**  
(6pm onwards)

### MAINS

<b>South-Island Cut of the Day</b> - Today's Beef, Lamb or Game	POA
<b>South-Island Cuts</b> - served with mashed potatoes or fries & one sauce	
<b>250g Sirloin Steak</b> - Angus, grass-fed	42
<b>300g Scotch Fillet</b> - Grain-fed, 55-day aged	48
<b>220g Eye Fillet</b> - Savannah, grass-fed	50
<i>Sauce - Pinot Noir Jus, Peppercorn Brandy, Cafe de Paris. Blue Cheese Butter</i>	
<b>Glazed Pork Ribs</b> - Apricot & chilli glazed pork <i>half (500g) or full rack (1kg)</i>	30/49
<b>Wagyu Beef Burger</b> - NZ Wagyu, Totara cheddar, Havoc bacon, jalapeño relish	26
<b>Charcoal Smoked Chicken Leg</b> - Grilled cos lettuce, caesar dressing, harrisa	32
<b>Market fish</b> - Please ask your server	POA
<b>Asparagus Salad (v)</b> - Pickled strawberry, black quiona, sweet & salty almonds	14/24

Although every effort will be made to accommodate food allergies, please speak to your server for more information. (v) = vegetarian