



# THE GRILLE

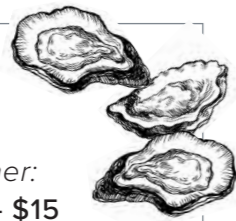
BY EICHARDT'S

## OYSTERS

(Price per 3 oysters)

Seasonally available oysters, either:

- natural/lemon & garlic dressing - \$15
- baked in garlic & speck breadcrumbs - \$16.5
- with cucumber & gin granita - \$16.5



## House Breads \$6

Baked sourdough ciabatta,  
olive oil & butter (v)

## ENTREES

- Eichardt's Legendary Seafood Chowder** - sourdough, wakame, lemon **15**
- West Coast Whitebait** - squid-ink prawn crackers, lemon & kimchi gel **22**
- Smoked Duck Breast** - pickled cherries, hazelnut praline **21**
- Cured Stewart Island Salmon** - manuka ash, smoked yoghurt, pickles **21**
- Venison Carpaccio** - Horopito (native bush spice), black vinegar, Pecorino **22**
- Parmesan Churros** - wild watercress pesto, black garlic dressing (v) **19**
- Pinot Noir Platter (for two)** - local charcuterie, cheese, dips & accompaniments designed to match Central Otago Pinot Noir **39**

## BURGERS

All burgers are made from 200g premium NZ Wagyu beef and served with fries, our smoky tomato sauce, aioli, pickles and tomato salad

- Wagyu Burger** 200g minced Wagyu beef **\$26**
- Cheese Burger** w/ creamy Havarti cheese **\$28**
- Cheese & Bacon Burger** w/ Havarti cheese, Havoc bacon **\$29**
- The Grille Burger** w/ Havarti cheese, Havoc bacon, Sauerkraut slaw **\$30**

## MAINS

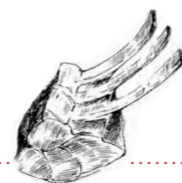
- Catch of the Day** - lemon brown butter, cauliflower puree, sautéed greens **POA**
- Cavatelli Pasta** - tossed w/ olive oil, heirloom tomatoes, olives, smoked ricotta (v) **29**
- Eichardt's Legendary Seafood Chowder** - hot sourdough, wakame & lemon **27**
- Kumara Beignets** - roast beetroot, celeriac, goat's cheese, herb oil (v) **30**

## CHARGRILLED

- STEAK FRITES** - Wakanui Blue sirloin (300g, 90-day grain-fed), fries, roast garlic aioli **48**
- WAGYU FILLET STEAK** - (220g, NZ First Light Wagyu beef, Hawkes Bay) beetroot puree **60**
- ANGUS EYE FILLET ON THE BONE** - (350g, grass-fed, South Island), herb oil **52**
- TOMAHAWK STEAK** - (1000-1500g, grass-fed, share for two) a serious steak to share, allow 30 minutes cooking time **\$12/100g**
- VENISON STRIPLOIN** - (180g, Fiordland), tabbouleh, smoked sumac yoghurt, blackcurrent jus **46**
- GUEST CUT** - today's cut of South-Island-sourced beef or game **POA**

## OTAGO MEATS

- Slow-Roasted Cardrona Lamb Shoulder** - salsa verde, roast veg, beetroot **65**
- Havoc Pork Belly** - fennel cream, apple slaw, cider & elderflower crisp **42**
- Te Mana Lamb Rump** - carrot puree, crispy kale, black garlic **46**



## SALADS

- Mixed Green Salad** from the Chef's garden (v) **9 / 16**
- Grilled Chicken Caesar** - with crispy proscuitto, 63 degree egg, Grana Padano **16 / 29**
- Heirloom Tomato Salad** - marinated Buffalo cheese, olive chia crumble **15 / 28**

## SIDES

- The Grille's Buttery Mashed Potato** (v) **\$8.5**
- Shoestring Fries**, olive salt, tomato relish (v) **\$8.5**
- Sautéed Greens**, lemon oil (v) **\$9.5**
- Roast Seasonal Veg**, watercress pesto (v) **\$9.5**
- Crispy Potatoes**, roast garlic aioli (v) **\$8.5**
- Grilled Asparagus**, thyme hollandaise (v) **\$10.5**

## SAUCES

- \$4.5**  
Peppercorn Sauce / Pinot Noir Jus
- \$3.5**  
Blue Cheese Butter (v)  
Cafe de Paris Butter(v) / Mushroom Sauce  
Wild Thyme Hollandaise (v)

## TASTE THE REGION

Let our Chefs take over and try a selection of dishes inspired by, and sourced from our spectacular lake and mountain backdrop

### Four Course Tasting Menu

**\$95**

...with matching wines

**\$155**

### Six Course Tasting Menu

**\$115**

...with matching wines

**\$190**

a dining experience for the whole table  
2 person minimum



Although every effort will be made to accommodate food allergies, we cannot always guarantee meeting your needs



THE GRILLE

BY EICHARDT'S



FONDÉ  EN 1743

MOËT & CHANDON

CHAMPAGNE



glass / bottle

**NV Moët & Chandon Brut Imperial**

20 / 115

The world's best loved champagne.

Golden straw yellow with green highlights. Vibrant intensity of green apple and citrus fruit, freshness of mineral nuances and white flowers and the elegance of blond notes (brioche, cereal, fresh nuts).

**2006 Moët & Chandon Grand Vintage**

29 / 170

Initial notes of just ripened fruits. Peach, mango and banana are rounded out with mature notes of white pepper, flint and marzipan. As the wine breathes, the bouquet is refreshed with floral and delicately botanical notes of honeysuckle & bergamot. An expansive, succulent palate.

**2006 Moët & Chandon Grand Vintage Rosé**

34 / 199

Initial notes of biscuit and spice bread preceding aromas of cherry, prune and damson plum enriched by botanical nuances of wild herbs, rosemary, saffron and dried rose petals, along with a resinous, saline-inflected finish, come together to make this champagne a powerful, expansive, gracious wine.



CLASSIC PRE-DINNER COCKTAILS

**Aperol Spritz** - Aperol, Cloudy Bay Pelorus, soda 18

**Champagne Cocktail** - Hennessy VS, sugar, Angostura bitters, NV Moët & Chandon Brut Imperial 25

**Negroni** - Campari, Antica Formula, Beefeater gin 18

**Gimlet** - Beefeater gin, fresh lime juice and sugar 18

**Classic Martini** - Made how you like POA

COCKTAILS

**Imperium** 18  
*Kraken spiced rum, Rose Rabbit Orange Liqueur, bitters*

**Owner's Margarita** 23  
*Patrón silver tequila, Cointreau, lime juice*

**Paloma** 16  
*Tequila Blu, pink grapefruit, lime, soda*

**Prospector's Passion** 18  
*Passionfruit pulp, 42 Below Passionfruit vodka, Chambord, Cloudy Bay Methode*

**Kempinsky Fizz** 19  
*Vodka, Creme de Cassis, lime, ginger ale, mint*

**Summer Berry Collins** 16  
*Beefeater gin, mixed berries, lemon, soda*

BOTTLED BEER

Boundary Road Pale Ale 9.5  
Queenstown Pilsner 12  
Queenstown Steam Brew 12  
Guest Craft Beer POA

Heineken 9.5  
Peroni 9.5  
Amstel Light 8

Honesty Box Cider 8

DRAUGHT BEER

**Boundary Road Pilsner 10**

Bouncing Czech is a Pilsner created in the Czech style brewed in Papakura using NZ grown Cascade and Pacific hops to produce a citrusy bitter pilsner.

**Asahi Super Dry 8 / 14**

With its refreshing barley flavour and crisp aftertaste, Asahi Super Dry is by far the most popular high-quality beer in Japan. Since its debut in 1987 as Japan's first dry beer, it has continued to improve the taste and excitement of beer. Its taste has set a new standard that is acknowledged around the world today.

SPIRITS

Vodka

Belvedere 10  
Blue Duck 11  
Broken Shed 10  
Grey Goose 12

Gin

Beefeater 10  
Black Robin 11  
Hendricks 12  
Monkey 47 18

NON-ALCOHOLIC

**Antipodes Sparkling Water** 12  
1 litre  
**Antipodes Still Water** 12  
1 litre  
**Non Alcoholic Cocktails**  
Please ask your server 10  
**Juices & Soft Drinks** 4.50

