



THE GRILLE

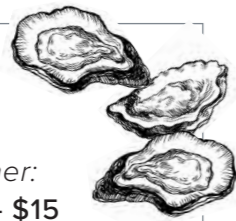
BY EICHARDT'S

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
Antipasti Platter (for two) – local charcuterie, cheese, dips & accompaniments designed to match Central Otago Pinot Noir	39

BURGERS

All burgers are made from 180g premium NZ Wagyu beef and served with fries, our smoky tomato sauce, aioli, pickles and tomato salad

Wagyu Burger 180g 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

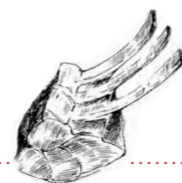
Catch of the Day – lemon brown butter, cauli flower puree, sautéed greens	POA
Cavatelli Pasta – tossed w/ olive oil, heirloom tomatoes, olives, smoked ricotta (v)	29
Eichardt's Legendary Seafood Chowder – hot sourdough, wakame & lemon	27
Kumara Beignets – roast beetroot, fennel cream, goat's cheese,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

CHARGRILLED

STEAK FRITES – Wakanui Blue sirloin (275g, 90-day grain-fed), fries, roast garlic aioli	48
WAGYU FILLET STEAK – (200g, NZ First Light Wagyu beef, Hawkes Bay) beetroot puree	60
ANGUS EYE FILLET ON THE BONE – (300g, 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, blackcurrant jus	46
GUEST CUT – today's cut of South-Island-sourced beef or game	POA

OTAGO MEATS

Slow-Roasted Cardrona Merino Lamb Shoulder for 2 – 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 prosciutto, 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

