



# THE GRILLE

BY EICHARDT'S

## OYSTERS

Oyster varieties as seasonally available

**\$5 EACH**

Natural  
Lemon & Garlic Dressing

**\$5.5 EACH**

Cucumber & Horseradish Granita  
Baked in Garlic & Speck Breadcrumbs

*(3 oysters minimum)*



## ENTRÉES

- Eichardt's Legendary Seafood Chowder** - sourdough, sea chicory, lemon **14**
- West Coast Whitebait** - squid-ink & prawn crackers, lemon, seaweed aioli **20**
- Beetroot Cured Salmon** - smoked yoghurt, fennel salad **18**
- Venison Tartare** - saffron aioli, homemade mustard, pickles, crispbread **19**
- Smoked Duck Breast** - pickled Doris plums, hazelnut praline **18**
- Parmesan Churros** - wild watercress pesto, black garlic dressing **17**
- Antipasti Board to share** - local charcuterie, dips, pickles, relishes, sourdough **35**

## BURGERS

*All burgers are made fresh daily and served with fries, our smoky tomato sauce, aioli, pickles and tomato salad*

**Beef Burger \$24**

200g, minced 90-day grain-fed Angus rump steak

**Cheese Burger \$26**

200g, minced 90-day grain-fed Angus rump steak,  
smoked Havarti cheese

**Eichardt's Wagyu Burger \$29**

200g, minced grass-fed Wagyu rump steak,  
smoked Havarti cheese, coleslaw

## MAINS

- Catch of the Day** - brown butter, cauliflower puree, sautéed cavolo nero **35**
- Pappardelle** - wilted greens, smoked ricotta, confit tomato, chilli breadcrumbs **25**
- Eichardt's Leendary Seafood Chowder** - sourdough, sea chicory, lemon **26**
- Wild Venison Wellington** - in garlic & rosemary pastry, sprouting broccoli, pumpkin puree **34**
- Potted Wild Rabbit** - baked with romesco crust, salsa verde, crispy potatoes **29**
- Crispy Havoc Pork Belly** - homemade black pudding, seared scallops, beetroot puree **38**

## CHARGRILLED

- Steak Frites** - Wakanui Blue Sirloin 300g, 90-day grain-fed, fries, roast garlic aioli **42**
- Wagyu Fillet Steak** - 225g, grass-fed, marbling score of 4-6, charred eggplant puree **54**
- Angus Eye Fillet on The Bone** - 350g, grass-fed; wild thyme & watercress oil **48**
- Cut of the Day** - guest cut of South-Island-sourced beef **POA**



**Sauces All \$4**

**Bearnaise / Creamy Mushroom / Blue Cheese / Cafe de Paris  
Butter / Pinot Noir & Mustard Jus**

## SHARING

**BUTTERFLIED LAMB SHOULDERS; TWO BREEDS TASTING BOARD** (share for 2)  
600g, local lamb shoulders smoked and chargrilled, charred eggplant puree, rosemary salsa verde.  
**TE MANA:** New "TE MANA" breed, high country reared, chicory pasture finished for 30 days.

**CARDRONA MERINO:** Merino breed, high country reared & finished **65**

**TOMAHAWK STEAK** (share for 2)  
1000-1400g, grass-fed, a giant steak chargrilled on the bone,  
smoked herb salt *(allow 30 minutes cooking time)* **\$10/100g**



## SIDES All \$7.5

- Grilled Sourdough Bread, Butter, Local Olive Oil
- Eichardt's Buttery Mashed Potato
- Shoestring Fries in Olive Salt
- Sprouting Broccolini & Romesco Sauce
- Roast Mushrooms & Parmesan Crust
- Sautéed Cavolo Nero in Lemon Oil



## SALADS

- Mixed Green Salad**  
from the Chef's Garden (v)  
9 / 16
- Grilled Chicken Caesar**  
with crispy prosciutto, 63 degree egg  
14 / 26
- Beetroot Salad (v)**  
pear, candied walnuts and local blue cheese  
13 / 24