



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, wakame, lemon	12
West Coast Whitebait - preserved lemon, chili, sourdough	18
Beetroot Cured Salmon - smoked yoghurt, fennel salad	18
Tahr Tartare - saffron aioli, homemade mustard, pickles, crispbread	19
Potted Wild Rabbit - baked w romesco crust, salsa verde, hot sourdough	16
Parmesan Churros - wild watercress pesto, black garlic dressing	17
Charcuterie Board to share - locally cured meats, 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 Hereford rump steak

Cheese Burger \$26

200g, minced 90-day grain-fed Hereford rump steak,
smoked Gouda cheese

Eichardt's Wagyu Burger \$29

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

MAINS

Catch of the Day - brown butter, cauliflower puree, sautéed silverbeet	29
Pappardelle - wilted greens, smoked ricotta, confit tomato, chilli breadcrumbs	25
Eichardt's Legendary Seafood Chowder - sourdough, wakame & lemon	26
Wild Venison Shepherd's Pie - green beans, confit tomato	30
Grilled Butternut Squash - beetroot slaw, goat's cheese, chickpea crumble	25
Crispy Havoc Pork Belly - homemade black pudding, seared scallops, pea puree	32

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
BBQ Beef Shortrib - 300g, 90-day grain-fed, buttery mash, smoked tomato salsa, sticky BBQ glaze	32



Sauces All \$4

**Bearnaise / Green Peppercorn / 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
- Incredibly Buttery Mashed Potato
- Shoestring Fries in Olive Salt
- Seared Green Beans & Rosemary
- Roast Mushrooms & Parmesan Crust
- Sautéed Tony's Spinach in Garlic Cream



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