



THE GRILLE

BY EICHARDT'S

LIGHT LUNCH

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| Bruschetta (v) – of roast eggplant, confit tomato, feta and basil | 14 |
| West Coast Whitebait – flash-fried with preserved lemon and chili with sourdough | 16 |
| Green Salad – radish, cherry tomato and sherry vinaigrette | 14 |
| Venison Paté – sourdough, pickles and rhubarb relish | 16 |
| Caesar Salad – with grilled chicken, prosciutto and 63 degree egg | 18 |
| Wild Potted Rabbit – baked with romesco crust, salsa verde, hot sourdough | 17 |

OYSTERS

Oyster varieties as seasonally available

\$5 EACH

Natural

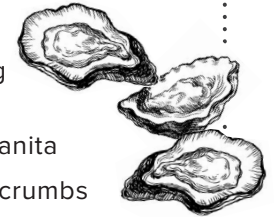
Lemon & Garlic Dressing

\$5.5 EACH

Cucumber & Horseradish Granita

Baked in Garlic & Speck Breadcrumbs

(3 oysters minimum)



SIDES

All \$7.5

Buttery Mashed Potato

Shoestring Fries

Rosemary Green Beans

Sauteed Tony's Spinach



MAINS

Moules Frites – greenlipped mussels in white wine, cream and garlic, with fries and aioli **23**

Eichardt's Legendary Seafood chowder – hot sourdough, wakame, lemon **26**

Steak Frites – Wakanui sirloin (90 day grain-fed), with fries and roast garlic aioli **35**

Homemade Pappardelle (v) – wilted greens, heirloom tomatoes and smoked ricotta **25**

Eichardt's Wagyu Cheeseburger – minced and seasoned in house, smoked tomato relish, aioli, tomato, smoked Havarti cheese, pickles and shoestring fries **26**

Angus Cheeseburger – grass-fed Angus, smoked tomato relish, aioli, tomato, smoked Havarti cheese, pickles and shoestring fries **22**



OPEN SANDWICHES

*On toasted sourdough,
served with a green salad*

Homemade pastrami, mustard, caramelised onion 14

Hot-smoked salmon, lemon aioli, watercress, capers 14

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