



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 dark rum, Herradura Reposado, Muscovado syrup, fresh grapefruit juice, spiced pineapple mousse*

**Julia's Fortitude** 18  
*Jameson Whiskey, Manuka gold honey liqueur, honey, lemon juice, angostura bitters*

**Albert's Luck** 18  
*Foraged saffron infused gin, liqueur Strega, Poire Williams liqueur, lemon Oleo Saccharum, grapefruit bitters, gold flake*

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

**Fox Glacier** 18  
*Lychee liqueur, Absolut vanilla vodka, fresh lime juice, Blue Curaçao liqueur*

**Ophir** 18  
*Blueberries, lime, Belvedere citrus vodka, Cointreau, cranberry juice*

**Wakatipu Sunset** 18  
*Gin, Cointreau, Cherry brandy, Benedictine, pineapple, grenadine*

**Founder's Folly** 18  
*Quick Brown Fox, Crème de cacao, Frangelico, cream, honey, salted caramel*

**Prospector's Passion** 18  
*Passionfruit pulp, 42 Below Passionfruit vodka, Chambord, sparkling wine, gold dust*

**The Grille Espresso Martini** 18  
*Absolut vanilla Vodka, Patrón XO café, agave syrup, espresso*

BOTTLED BEER

Cargo Lager 10  
Cargo Pale Ale 10  
Cargo Porter 10

Moa Session Pale Ale 10  
Moa White Lager 10  
Moa Southern Alps 15  
Moa Cider 9.5

Heineken 9.5  
Peroni 9.5  
Amstel Light 8

DRAUGHT BEER

**Moa Methode Pilsner** 10

Moa Methode is a modern interpretation of a classic pilsner, uniquely finished with a champagne yeast and dry hopped with a generous amount of Motueka. This beer displays upfront aromatics, complex spicy characters and a dry finish.

**Asahi Super Dry** 8 / 12

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

**Otakiri Sparkling Water** 8  
750ml  
**Otakiri Still Water** 8  
750ml  
**Non Alcoholic Cocktails**  
Please ask your server 10  
**Juices & Soft Drinks** 4.50

