



THE GRILLE
BY EICHARDT'S

LIGHT LUNCH

Bruschetta (v) – smashed edamame, smoked ricotta, mint	16
West Coast Whitebait – squid-ink prawn crackers, lemon & kimchi gel	20
Green Salad (v) – local leaves, shaved seasonal veg, cherry tomato, sherry vinaigrette	15
Warm roast pumpkin (v) – pearl barley, buffalo cheese, olive chia crumble	20
Cured Stewart Island salmon – manuka ash, smoked yoghurt, pickles	20
Caesar Salad – with grilled chicken, prosciutto and 63 degree egg	24



BURGERS

Made in-house from premium NZ Wagyu beef, with homemade relish, pickles, salad, and fries

Wagyu Burger 200g minced Wagyu Beef	\$26
Cheese Burger w/ creamy Havarti cheese	\$28
Cheese & Bacon Burger w/ Havoc bacon	\$29
The Grille Burger w/ cheese, bacon, sauerkraut	\$30

OYSTERS

Seasonally available oysters (price per 3)
- natural/lemon & garlic dressing - \$15 ea.
- baked in garlic & speck breadcrumbs, or
- with cucumber & gin granita - \$16.50 ea.



SIDES \$8 (v)

- Roast winter veg, watercress pesto
- Shoestring Fries, smoked tomato relish
- Sautéed Greens, lemon oil
- Crispy potatoes, marjoram salt, aioli

MAINS

Eichardt's Legendary Seafood chowder – hot sourdough, wakame, lemon	27
Steak Frites – Wakanui sirloin (300g, 90 day grain-fed), fries, roast garlic aioli	41
Orechiette Pasta (v) - w/ olive oil, heirloom tomatoes, kalamata olives, smoked ricotta	27
Chargrilled Flatbread Platters – Soft roti bread, sauerkraut slaw, tomato salad and:	
Slow-roast Te Mana Lamb, salsa verde, tzatziki	32
Hot-smoked Stewart Island salmon, marinated	
Clevedon Buffalo cheese, capers	30
Angus Eye Fillet on-the-bone – (350g, grass-fed, Ashburton), herb oil	47
Moules Frites – green lipped mussels, white wine, tomato, chilli, fries, sourdough	29

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

