



THE GRILLE

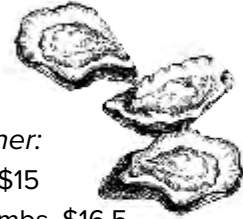
BY EICHARDT'S

OYSTERS

(Price per 3 oysters)

Seasonally available oysters, either:

- natural/lemon & garlic dressing - \$15
- baked in garlic & speck breadcrumbs, \$16.5
- with cucumber & gin granita - \$16.5



House Breads \$6

Chargrilled sourdough ciabatta, local olive oil & butter (v)

ENTREES

- Eichardt's Legendary Seafood Chowder** - sourdough, wakame, lemon **15**
- West Coast Whitebait** - squid-ink prawn crackers, lemon & kimchi gel **22**
- Smoked Duck Breast** - pickled cherries, hazelnut praline **21**
- Cured Stewart Island Salmon** - manuka ash, smoked yoghurt, pickles **21**
- Venison Carpaccio** - Kawakawa (native bush spice), black vinegar, Pecorino **22**
- Parmesan Churros** - wild watercress pesto, black garlic dressing (v) **19**
- Pinot Noir Platter (for two)** - local charcuterie, cheese, dips & accompaniments designed to match Central Otago Pinot Noir **39**

BURGERS

All burgers are made from 200g premium NZ Wagyu beef and served with fries, our smoky tomato sauce, aioli, pickles and tomato salad

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

MAINS

- Catch of the Day** - lemon brown butter, cauliflower puree, sautéed greens **POA**
- Orechiette Pasta** - tossed w/ olive oil, heirloom tomatoes, olives, smoked ricotta (v) **29**
- Eichardt's Legendary Seafood Chowder** - hot sourdough, wakame, lemon **27**
- Kumara Beignets** - roast beetroot, celeriac, goat's cheese, herb oil (v) **30**

CHARGRILLED

- STEAK FRITES** - Wakanui Blue sirloin (300g, 90-day grain-fed), fries, roast garlic aioli **48**
- WAGYU FILLET STEAK** - 225g, NZ Firstlight Wagyu beef, **57**
- ANGUS EYE FILLET ON THE BONE** - 350g, grass-fed **50**
- TOMAHAWK STEAK** - (1000-1500g, grass-fed, share for two) a serious steak to share, allow 30 minutes cooking time **\$11/100g**
- GUEST CUT** - today's cut of South-Island-sourced beef or game **POA**

OTAGO MEATS

- Wild Venison Wellington** - in garlic & rosemary pastry, roast shallots, pumpkin **41**
- Two Breeds Lamb Shoulders** - (share for two) Cardrona Merino & Te Mana lamb, roast Winter veg, salsa verde, beetroot **85**
- Havoc Pork Belly & Black Pudding** - Puy lentils, beetroot, apple **42**
- Te Mana Lamb Rump** - celeriac puree, mint salsa verde **46**

SALADS

- Mixed Green Salad** - from the Chef's Garden (v) **9 / 16**
- Grilled Chicken Caesar** - with crispy prosciutto, 63 degree egg, Grana Padano **16 / 29**
- Warm Pumpkin & Barley salad** - marinated buffalo cheese, olive chia crumble (v) **14 / 25**

SIDES All \$8

- The Grille's Buttery Mashed Potato (v)
- Shoestring Fries in olive salt (v)
- Sautéed greens, lemon oil (v)
- Roast Winter Veg, Watercress Pesto (v)
- Crispy potatoes, roast garlic aioli (v)
- Roast Mushrooms, Parmesan Crust (v)

Sauces All \$3.5

- Blue Cheese Butter (v)/Peppercorn Sauce**
- Pinot Noir Jus/Café de Paris Butter (v)**
- Wild Thyme Hollandaise (v)**

TASTE THE REGION

Let our Chefs take over and try a selection of dishes inspired by, and sourced from, our spectacular lake and mountain backdrop

Four Course Tasting Menu

\$95

..with matching wines

\$155

Six Course Tasting Menu

\$115

..with matching wines

\$190

