

THE GRILLE

OYSTERS & CAVIAR

OYSTER VARIETIES AS SEASONALLY AVAILABLE

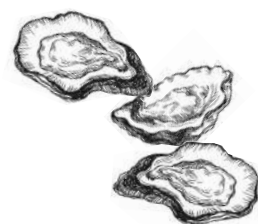
SEASONALLY
AVAILABLE OYSTERS
natural or shallot vinaigrette
(half dozen/dozen)

POA

STURGEON
CAVIAR

France, blinis,
crème fraîche

75/5g



ENTRÉES

EICHARDT'S LEGENDARY SEAFOOD CHOWDER <i>prawns, scallops, market fish & freshly baked ciabatta</i>	25
LAMB RIBS <i>Slow cooked New Zealand lamb spare ribs, kasundi</i>	26
FRENCH ONION SOUP <i>gruyère & baguette gratinée</i>	23
HOUSE CURED STEWART ISLAND SALMON <i>crème fraîche, crispy capers & sourdough crostinis</i>	25
COURGETTE FRITTERS <i>Vichyssoise</i>	24
CAPRESE <i>Vine ripened tomato, buffalo mozzarella, capers, basil</i>	25
BAGUETTE <i>warmed, with whipped butter</i>	9

BURGERS

DOUBLE BEEF & BLUE CHEESE BURGER <i>two Wagyu beef patties, wholegrain mustard, spiced pickles, sliced tomato, Chow Chow, served with fries</i>	48
GRILLE CHEESEBURGER <i>200g Wagyu beef, tomato, pickles, tomato relish, lettuce, mustard, aged cheddar, served with fries</i>	32
GRILLE VEGGIE BURGER <i>veggie patty, lettuce, tomato, pickled cabbage, tomato relish, aioli, served with fries</i>	30

MAINS

EICHARDT'S LEGENDARY SEAFOOD CHOWDER <i>mussels, prawns, scallops, market fish & freshly baked baguette</i>	38	VENISON LOIN <i>180g NZ venison, horopito, pickled cabbage, chocolate jus</i>	49
BEEF BOURGUIGNON <i>Overnight braised beef, pearl onions, mushrooms, rich red wine sauce, tagliatelle</i>	39	LAMB RUMP <i>250g NZ lamb, served medium, apricot & thyme compôte, tzatziki</i>	50
SPRING VEGETABLE TART <i>slow roasted tomato cheesecake, charred asparagus & leeks, asparagus & herb sauce</i>	35	SIRLOIN <i>300g Savannah beef, Taranaki, grass fed, choice of sauce</i>	42
FLAT FISH <i>Served whole, dashi broth, leeks, lemon</i>	POA	SCOTCH FILLET <i>300g grass fed Savannah beef, Taranaki, your choice of sauce</i>	60
DUCK BREAST <i>Canterbury, orange & cognac jus</i>	42	WAGYU EYE FILLET <i>200g grass fed, Gisborne, marble score 2-3, your choice of sauce</i>	85

TO SHARE

CHARCUTERIE PLATTER <i>three Central Otago cured meats, three Gibbston Valley cheeses, chutney, crackers, pickles</i>	55
OVEN BAKED BRIE <i>prosciutto wrapped, Otago honey, toasted ciabatta</i>	35
LAMB SHOULDER <i>Royalburn, slow roasted with garlic & rosemary, served with salsa verde</i>	110
OP RIB EYE <i>1kg, served on the bone, with wholegrain mustard and a choice of sauce</i>	130

SALADS

CAESAR SALAD <i>Crispy prosciutto, cos lettuce, grana padano, anchovies, soft boiled egg</i>	16/28
HOUSE SALAD <i>fresh seasonal greens, house vinaigrette</i>	12/24
CHICKEN SALAD <i>fresh seasonal greens, smoked chicken, house vinaigrette</i>	28
CURED SALMON SALAD <i>fresh seasonal greens, cured salmon, house vinaigrette</i>	28

ADDITIONAL SAUCES

Maitre d' Butter	Salsa Verde	Peppercorn Sauce	Béarnaise
	6		

SIDES

Fries	Seasonal Vegetables	Buttery Mashed Potato	Onion Rings	Duck Fat & Rosemary Potatoes
11	12	11	11	12

Vegetarian, vegan and gluten free options are available. Please speak with your server.