

THE GRILLE

OYSTERS & CAVIAR

OYSTER VARIETIES AS SEASONALLY AVAILABLE

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

POA

STURGEON
CAVIAR

France, with blinis,
crème fraîche

75/5g



ENTRÉES

EICHARDT'S LEGENDARY SEAFOOD CHOWDER <i>prawns, scallops, market fish & freshly baked ciabatta</i>	24
LAMB RIBS <i>Slow cooked New Zealand lamb spare ribs, kasundi</i>	25
FRENCH ONION SOUP <i>gruyère & baguette gratinée</i>	22
HOUSE CURED STEWART ISLAND SALMON <i>crème fraîche, crispy capers & sourdough crostinis</i>	25
COURGETTE FRITTERS <i>Vichyssoise</i>	23
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
*two Wagyu beef patties, wholegrain mustard,
spiced pickles, sliced tomato, Chow Chow*

48

GRILLE CHEESEBURGER
*200gm Wagyu beef, tomato, pickles,
tomato relish, lettuce, mustard,
aged cheddar*

32

GRILLE VEGGIE BURGER
*veggie patty, lettuce, tomato, pickled
cabbage, tomato relish, aioli*

30

MAINS

EICHARDT'S LEGENDARY SEAFOOD CHOWDER <i>mussels, prawns, scallops, market fish & freshly baked baguette</i>	37	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>	40	WAGYU EYE FILLET <i>200g grass fed, Gisborne, marble score 2-3, your choice of sauce</i>	85

TO SHARE

OVEN BAKED BRIE
*prosciutto wrapped, Otago honey,
toasted ciabatta*

35

LAMB SHOULDER
*Royal burn, slow roasted with garlic &
rosemary,
served with salsa verde,
please allow 30 minutes to prepare*

110

OP RIB EYE
*1kg, served on the bone, with
wholegrain mustard and a choice
of sauce, please allow 45 minutes
to prepare*

130

SALADS

CAESAR SALAD
*Crispy prosciutto, cos
lettuce, grana padano,
anchovies, soft boiled egg*

16/28

HOUSE SALAD
*fresh seasonal greens, house
vinaigrette*

12/24

CHICKEN SALAD
*fresh seasonal greens, smoked
chicken, house vinaigrette*

27

CURED SALMON SALAD
*fresh seasonal greens, cured
salmon, house vinaigrette*

27

ADDITIONAL SAUCES

Maitre d' Butter Salsa Verde Peppercorn Sauce Béarnaise

6

Fries
10

Seasonal
Vegetables
12

Buttery Mashed
Potato
10

Onion Rings
10

Duck Fat &
Rosemary Potatoes
12

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