

THE GRILLE

OYSTERS & CAVIAR

OYSTER VARIETIES AS SEASONALLY AVAILABLE

CHAMPAGNE & OYSTERS

half dozen oysters, Bollinger Special Cuvée

160

OYSTERS

natural w/ shallot vinaigrette
(half dozen/dozen)

50 / 95

STURGEON CAVIAR

blinis, crème fraîche

75 / 5g



ENTRÉES

SMOKED STEWART ISLAND SALMON <i>crème fraîche, crispy capers & sourdough crostini</i>	27
BAKED BRIE <i>prosciutto wrapped, Otago honey, toasted ciabatta</i>	36
FRENCH ONION SOUP <i>gruyère & baguette gratinée</i>	25
LAMB RIBS <i>slow cooked New Zealand lamb spare ribs, kasundi</i>	27
COURGETTE FRITTERS <i>apricot purée</i>	24
EICHARDT'S LEGENDARY SEAFOOD CHOWDER <i>prawns, scallops, market fish & freshly baked ciabatta</i>	25/38
CAPRESE <i>vine ripened tomato, buffalo mozzarella, capers, basil</i>	26
BAGUETTE <i>warmed, with whipped butter</i>	14

BURGERS

GRILLE CHEESEBURGER

Angus beef pattie, tomato, pickles, tomato relish,
mustard, aged cheddar, served with fries

35 / Double 45

BLUE CHEESE BURGER

Angus beef pattie, blue cheese, pickled relish,
pickles, sliced tomato, served with fries

36

VEGETARIAN BURGER

vegetarian pattie, lettuce, tomato, pickled
cabbage, tomato relish, aioli, served with fries

30

MAINS

MOULES FRITES <i>green lipped mussels, fries & freshly baked ciabatta</i>	39	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	STEAK FRITES <i>250g grass fed Savannah sirloin, fries, your choice of sauce</i>	49
SEASONAL VEGETABLE VOL-AU-VENT <i>ask your server for todays accompaniment</i>	35	SCOTCH FILLET <i>300g grass fed Savannah beef, your choice of sauce</i>	60
MARKET FISH <i>dashy broth, leeks, lemon</i>	POA	EYE FILLET <i>200g grass fed, Savannah beef, your choice of sauce</i>	49

TO SHARE

BURGER COMBO

two cheeseburgers, fries, onion rings &
bottle of Eichardt's Pinot Noir

150

LAMB SHOULDER

Royalburn, slow roasted with
garlic & rosemary, served with salsa verde

125

1kg OP Rib EYE

served on the bone, with wholegrain
mustard and a choice of sauce
- please allow 30-45 minutes-

130

CHARCUTERIE PLATTER

three Central Otago cured meats,
three Gibbston Valley cheeses, chutney,
crackers, pickles

60

SALADS

CAESAR

crispy prosciutto, cos
lettuce, grana padano,
soft boiled egg

19/31

HOUSE

fresh seasonal greens,
house vinaigrette

17/25

CHICKEN

fresh seasonal greens, smoked
chicken, house vinaigrette

34

COLD SMOKED SALMON

fresh seasonal greens, cured
salmon, house vinaigrette

36

ADDITIONAL SAUCES

Maitre d' Butter Salsa Verde Peppercorn Sauce Dijon Mustard

Horseradish

Blue Cheese

Wholegrain Mustard

Béarnaise

Fries

Seasonal
Vegetables

Broccolini &
Romesco

Onion Rings

Duck Fat &
Rosemary Potatoes

SIDES

14

6

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

T H E G R I L L E