

THE GRILLE

OYSTERS & CAVIAR

OYSTER VARIETIES AS SEASONALLY AVAILABLE

CHAMPAGNE & OYSTERS

half dozen oysters, Bollinger Special Cuvée

150

OYSTERS

natural w/ shallot vinaigrette
(half dozen/dozen)

50 / 95

STURGEON CAVIAR

blinis, crème fraîche

75 / 5g



ENTRÉES

SMOKED STEWART ISLAND SALMON crème fraîche, crispy capers & sourdough crostini	25
BAKED BRIE prosciutto wrapped, Otago honey, toasted ciabatta	36
FRENCH ONION SOUP gruyère & baguette gratinée	23
LAMB RIBS slow cooked New Zealand lamb spare ribs, kasundi	26
COURGETTE FRITTERS apricot puree	24
EICHARDT'S LEGENDARY SEAFOOD CHOWDER prawns, scallops, market fish & freshly baked ciabatta	25 / 38
CAPRESE vine ripened tomato, buffalo mozzarella, capers, basil	25

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 / Double 48

VEGETARIAN BURGER

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

30

MAINS

MOULES FRITES green lipped mussels, fries & freshly baked ciabatta	38	VENISON LOIN 180g NZ venison, horopito, pickled cabbage, chocolate jus	49
BEEF BOURGUIGNON overnight braised beef, pearl onions, mushrooms, rich red wine sauce, tagliatelle	39	STEAK FRITES 250g grass fed Savannah sirloin, fries, your choice of sauce	48
SEASONAL VEGETABLE VOL-AU-VENT ask your server for todays accompaniment	35	SCOTCH FILLET 300g grass fed Savannah beef, your choice of sauce	60
MARKET FISH dashi broth, leeks, lemon	POA	EYE FILLET 200g grass fed, Savannah beef, your choice of sauce	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

110

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

58

SALADS

CAESAR

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

16/28

HOUSE

fresh seasonal greens,
house vinaigrette

12/24

CHICKEN

fresh seasonal greens, smoked
chicken, house vinaigrette

32

COLD SMOKED SALMON

fresh seasonal greens, cured
salmon, house vinaigrette

32

ADDITIONAL SAUCES

Maitre d' Butter Salsa Verde Peppercorn Sauce Dijon Mustard
Horseradish Blue Cheese Wholegrain Mustard Béarnaise

6

SIDES

Fries Seasonal Vegetables Broccolini & Romesco Onion Rings Duck Fat & Rosemary Potatoes

12

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

T H E G R I L L E