

# THE GRILLE

## BRUNCH

### TOAST & JAMS

*toasted sourdough, wholemeal bread, butter & jams* ..... 16

### CROISSANTS

*Freshly baked croissants, butter & jams* ..... 16

### CROQUE MADAME

*roasted ham, gruyère, béchamel, with a sunnyside up egg* ..... 25

### EGGS BENEDICT

*free range poached eggs with salmon or bacon, hash browns, sautéed spinach, hollandaise* ..... 27

### EGGS YOUR WAY

*scrambled, poached or fried with toast* ..... 18

### OMELETTE WITH HERBS

*free range egg omelette, with gruyère or cheddar cheese & fresh seasonal herbs* ..... 23

### BIG BREAKFAST

*poached eggs, havoc bacon, sausage, fried tomato, mushrooms, hash brown & toasted ciabatta* ..... 29

## PICK ME UP

### BLOODY MARY

23

### MIMOSA

23

### KIR ROYAL

25

### OWNER'S MARGARITA

25

### APEROL SPRITZ

19

### BOLLINGER CHAMPAGNE

36 / 150

## MAINS

### GRILLE CHEESE BURGER

*200g Wagyu beef, tomato, pickles, tomato relish, lettuce, mustard, aged cheddar, fries*

32

### CAESAR SALAD

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

16 / 28

### SIRLOIN STEAK

*150g sirloin steak, fried egg, fries*

35

### CHARCUTERIE PLATTER

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

54

## CHAMPAGNE & OYSTERS

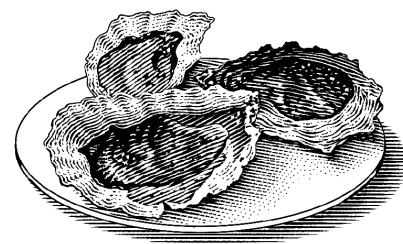
### SEASONALLY AVAILABLE OYSTERS

*either Natural  
or Shallot Vinaigrette*

*and*

### BOTTLE OF BOLLINGER

150



*Gluten-free (GF), vegetarian (VG), vegan options are available, please speak to your waiter*