

THE GRILLE

BY THE GLASS

BLANC

Starborough Sauvignon Blanc, Marlborough, NZ	18
Mount Edward 'Eichardt's' Chardonnay, Gibbston, NZ	19
Chateau Meuliere Petit Chablis, Chablis, FR	22
Chard Farm 'Sur Lie' Pinot Gris, Gibbston, NZ	16
Pegasus Bay Bel Canto Riesling, Waipara, NZ	23

PÉTILLANT



Bollinger 'Special Cuvee', Aÿ, FR	33
Ruggeri 'Argo' Brut Prosecco, IT	16
Maude Methode Traditionelle, Wanaka, NZ	21

ROUGE

Ant Moore Pinot Noir, Central Otago, NZ	17
Mount Edward Eichardt's Pinot Noir, NZ	25
Terra Sancta, Jackson's Block Pinot Noir, Bannockburn, NZ	29
Chateau Maucoil CDR, Rhone Valley, FR	18
La Mascota Malbec, Mendoza, AR	21
Man O'War Dreadnought Syrah, Waiheke, NZ	31

ROSE

Terra Sancta Pinot Noir Rose, Bannockburn, NZ	18
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BEER & CIDER

Altitude Mischievous Kea IPA, Queenstown, NZ	16
Canyon Conehead Hazy Pale Ale, Queenstown, NZ	15
Canyon Gold Lager, Queenstown, NZ	14
Emerson's Pilsner, Dunedin, NZ	15
Heineken Zero, Amsterdam, NE	10
Peroni Nastro Azzurro, Vigevano, IT	12
Canyon Point Pressed Cider, Queenstown, NZ	12
Crimson Badger 'Ginger Bear', Queenstown, NZ	14

EICHARDT'S CARAFE



Mount Edward Eichardt's Chardonnay, Gibbston, NZ	47
Mount Edward Eichardt's Pinot Noir, Gibbston, NZ	60

COCKTAILS

APEROL SPRITZ

Aperol, Ruggeri prosecco, soda water	19
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OWNER'S MARGARITA

Patron Silver Tequila, Cointreau, fresh lime, Marlborough sea salt	28
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ESPRESSO MARTINI

Espresso, Kahlua, vodka, sugar	25
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NEGRONI

Gin, Sweet Vermouth Campari	24
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NON ALCOHOLIC

VIRGIN MULE

Fresh ginger, lime, apple, ginger beer	14
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WAKATIPU SUNSET

Pineapple, apple, cranberry, orgeat, lemonade	16
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Coke, Coke Zero, Sprite, Lemon Lime & Bitters	8
Juices : Orange, Apple, Pineapple, Cranberry, Tomato	8
Fever Tree 200ml : Ginger Beer, Ginger Ale, Tonic Water	8
Rescued Cherry: Lemonade, Cola	10
Antipodes Water 500ml or 1L : Still, Sparkling	10/16

THE GRILLE

ENTRÉE

PRAWN COCKTAIL Cos, Tiger Prawns, Marie Rose Remoulade.	29
BEEF TARTARE Cornichons, Shallots, Yolk, Crostini.	31
CAESAR SALAD Cos, Grana Padano, Anchovy, Croûtons, Lardons, Soft Boiled Egg	28
FRENCH ONION SOUP Croûtons, Gratinée.	29
BAKED BRIE Prosciutto, Honey, Sourdough.	37
MUSHROOM PÂTÉ Port Jelly, Hazelnut Praline, Crostini.	19

OYSTERS

Oysters Natural, Mignonette



HALF DOZEN	50
DOZEN	99

MAIN

CHICKEN SCHNITZEL Free range breast, Panko Parmesan Crumb, Apple Coleslaw, Fries	37
STEAK FRITES 250g Sirloin, Fries, Maître D'Butter.	38
SCOTCH AU POIVRE 280g Scotch Fillet, Fries, Peppercorn Sauce.	55
SOLE FILLET Cauliflower Purée, Charred Lemon, Asparagus	38
EICHARDT'S CHOWDER Prawns, Clams, Mussels, Fish, Sourdough.	39
ROASTED LAMB SHOULDER 1.2kg Royalburn Shoulder, Gravy, Mint Sauce.	124
VEGETABLE PITHIVIER Spinach, Butternut Squash, Mushroom.	34
HACHIS PARMENTIER Beef, Mushroom, Bacon, Potatoes & Cheese.	39
THE GRILLE BURGER 200g Beef, Cheddar, Pickles, Tomatoes, Relish, Fries	33

SIDES

FRIES Aioli or Ketchup.	12
PETITE SALADE Witloof, Blue Cheese, Pistachio, Chardonnay Vinaigrette.	17
ROAST CAULIFLOWER & BABY CARROTS Beetroot Purée, Ricotta, Almonds.	18
ROAST POTATOES Duck Fat, Rosemary.	17
TARTIFLETTE Potatoes, Lardons, Camembert.	18
BAGUETTE Butter, Tapenade.	16

DESSERT

PAVLOVA

Fruit, Mascarpone, Raspberry Sherbet
19

CRÈME BRÛLÉE

Coconut Ice
19

PROFITEROLES

Chocolate Sauce, Vanilla Ice Cream
19

CHEESEBOARD

Crackers, Grapes, Quince, Honeycomb
37