

E I C H A R D T ' S

GRILLE

LAKEFRONT DINING

3pm-5pm

ENTRÉES

BLUE COD WINGS

crispy southern style Bluff blue cod wings 18

EICHARDT'S LEGENDARY SEAFOOD CHOWDER

clams, prawns, scallops, market fish & freshly baked ciabatta 21/36

HOUSE CURED STEWART ISLAND SALMON

crème fraîche, crispy capers & sourdough crostinis 23

VENISON TATAKI

blackberry and horopito 24

FLEUR FRITE

southern fried banana blossom, jalapeño relish, vegan aioli 21

SNACKS

SPICED MIXED NUTS

10

MARINATED OLIVES

12

POMMES FRITES

10

CHAMPAGNE & OYSTERS

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

POA

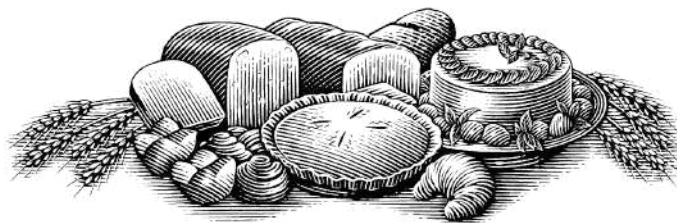
PERRIER-JOUËT
GRAND BRUT
(gls/btl)

30 / 185

E I C H A R D T ' S

GRILLE

DINNER



ENTRÉES

- BLUE COD WINGS**
crispy southern style Bluff blue cod wings 18
- EICHARDT'S LEGENDARY SEAFOOD CHOWDER**
clams, prawns, scallops, market fish & freshly baked ciabatta 21
- FRENCH ONION SOUP**
gruyère & baguette gratinée 19
- HOUSE CURED STEWART ISLAND SALMON**
crème fraîche, crispy capers & sourdough crostinis 23
- SMOKED MUSHROOM PÂTÉ** *pinot noir jelly, pickled cranberries, toasted hazelnuts & sourdough crostinis* 20
- VENISON TATAKI**
blackberry and horopito 24
- FLEUR FRITE**
southern fried banana blossom, jalapeño relish, vegan aioli 21

SALADS

NEVIS GARDEN ASPARAGUS SALAD
pickled strawberries, grana padano, mint, roasted almonds & strawberry vinaigrette
32

HOUSE SALAD
fresh seasonal greens, house vinaigrette
16

add smoked chicken or cured salmon
7

MAINS

EICHARDT'S LEGENDARY SEAFOOD CHOWDER
clams, prawns, scallops, market fish & freshly baked ciabatta
36

BEEF BOURGUIGNON
braised beef in Pinot Noir & tagliatelle
38

GRILLE CHEESEBURGER
200gm Wagyu beef, lettuce, tomato, pickles, tomato relish, and Gibbston blue or aged cheddar & pommes frites
31

CHARRED EGGPLANT & CARAMELISED ONION TART
sundried tomato & confit garlic purée, Gibbston Valley brinza sheep feta & confit heirloom tomato
34

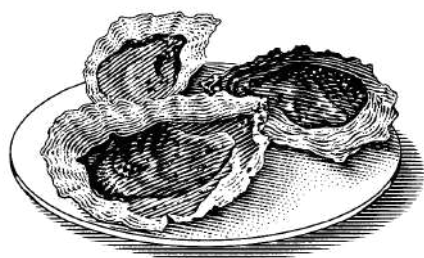
WHOLE FLOUNDER
Southland, beurre noisette
POA

GRILLE VEGGIE BURGER
veggie patty, lettuce, tomato, pickles, tomato relish & pommes frites
30

CHAMPAGNE & OYSTERS

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

PERRIER-JOUËT GRAND BRUT
(gls/btl)
30 / 185



SIDES

- Pommes Frites*
- Seasonal Vegetables*
- Garden Salad*
- Buttery Mashed Potato*
- Chargrilled Ciabatta*
- Onion Rings*
- Duck Fat & Rosemary Roast Potatoes*
10 each

Vegetarian, vegan options are available, please speak to your waiter

THE BUTCHER'S BOARD

BEEF & LAMB

250G FIRSTLIGHT WAGYU BAVETTE

Gisborne, grass-fed, cooked medium rare

38

300G WAKANUI SCOTCH

Canterbury, grain-finished, dry aged for 21 days

48

300G SAVANNAH EYE FILLET ON THE BONE

Taranaki, grass-fed

52

250G LUMINA LAMB RUMP

*Hakataramea Valley, finished on chicory
pastures, labneh tzatziki*

40

180G WAKANUI EYE FILLET

grass fed, grain finished

44

GAME

CANTERBURY DUCK BREAST

orange & cognac jus

40

180G WILD SHOT VENISON LOIN

West Coast, spiced plum glaze

36

TO SHARE

feeds 2-3 people

MERINO LAMB SHOULDER

*marinated in rosemary and garlic, slow roasted
for 5hrs, please allow 30 minutes to cook*

105

1KG SAVANNAH OP RIB ON THE BONE

*Canterbury, grass-fed,
please allow 45 minutes to cook*

110

SIDES

Pommes Frites

Garden Salad

Seasonal Vegetables

Buttery Mashed Potato

Onion Rings

Duck Fat & Rosemary Roast Potatoes

10 each

SAUCES

Maitre d' Butter

Peppercorn Sauce

Béarnaise Sauce

Jalapeño Relish

Mushroom Pâté

Salsa Verde

5 each