



## SMALL PLATES

### SNACKS

Marinated Olives (v)	8
Spiced Mixed Nuts (v)	8
Freshly Baked Ciabatta, olive oil & butter (v)	8

SEASONAL OYSTERS (subject to availability)	POA
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### TAPAS

Eichardt's Legendary Seafood Chowder, toasted ciabatta	13
Salt & Pepper Calamari, squid ink aioli	13
Charred Corn Croquettes, tomato salsa, jalapeno relish (v)	13
Venison Tataki, blackberry, horopito, flax seed cracker	13

### EICHARDT'S CLASSICS

Eichardt's Legendary Seafood Chowder <i>mussels, scallops, prawns, market fish, fresh ciabatta</i>	30
Smoked Mushroom Pâté (v) <i>pinot noir jelly, pickled cranberries, toasted hazelnuts, crostini</i>	17
House Cured Stewart Island Salmon <i>crème fraîche, heirloom tomatoes, crispy caper</i>	20

If you have any allergies or dietary requirements, please consult your waiter

Please be aware, dishes may contain traces of allergens

## MAINS & DESSERTS

### MAINS

300g Wakanui Scotch Fillet <i>Maître d' butter and shoestring fries</i>	48
Confit Black Garlic Gnocchi (v) <i>baby spinach and heirloom tomatoes</i>	27
Green Lipped Mussels <i>tarragon &amp; white wine broth and shoestring fries</i>	26
200g Wagyu Cheeseburger <i>Wagyu beef, lettuce, tomato, pickles, tomato relish, fries</i> <i>- your choice of Gibbston blue or aged cheddar</i>	29

### SIDES

Seasonal Vegetables	8.5
House Salad	8.5
Shoestring Fries	8.5

### DESSERTS

Vanilla Crème Brûlée, manuka honey & fig ice cream, shortbread	15
Chocolate Nemesis, black Doris plum ice cream	16
Local Cheeses, fresh grapes, kumara hummus, Otago honeycomb, dried figs, chutney, crostini, water crackers	24

## COCKTAILS

### MANDARIN & BASIL GIMLET

House gin, freshly squeezed mandarin and lime juices, simple syrup, fresh basil leaves and Boston bittahs

### LYCHEE & ROSE PETAL MARTINI

House vodka, Kwai Feh lychee liqueur, muddled lychee, lemon, pink grapefruit and rose water

### AWARD WINNER

House gin, aperitivo, homemade rhubarb shrub, sugar, egg white, Fee Brothers rhubarb and Creole bitters

### EICHARDT'S MULE

House vodka, Stone's ginger wine, muddled ginger strips & lime wedges, fresh mint, topped with ginger beer

### LOCK, STOCK & BARREL

Plantation rum, apricot liqueur, fresh lemon, maple, clove tincture, pineapple and sweet spice shrub, bitters, egg white

### SANGRONI

House gin, Campari, fresh lemon juice, thyme sugar syrup, and finished with a quenelle of homemade blood orange sorbet

### BITTER BETRAYAL

Jamesons, Averna Amaro, Cacao dark chocolate liqueur, xocolatl mole bitters, aromatic bitters, cinnamon smoke

### LAST SCOTSMAN

Fig infused Glenlivet single malt, Drambuie, house-blend bitters, finished with a peated whisky mist, orange twist

### TREACLE CHERRY SMOKE

Date infused Rye Whiskey, Cromwell cherry infused Cognac, Laphroig 10yr Single malt Whisky, black walnut & aromatic bitters

### APPLE PIE MARTINI

Zubrowka vodka, house-infused vanilla vodka, honey, apple juice, cinnamon syrup with a cream float and burnt cinnamon

21

19

21

21

21

22

21

23

21

21

## WINE BY THE GLASS

### CHAMPAGNE & SPARKLING

Gibbston Valley 'Methode Traditionelle' Brut NV: Gibbston, CO

Quartz Reef 'Methode Traditionelle' Rose NV: Bendigo, CO

Bollinger 'Special Cuvee' NV: Ay, France

120ml / Bottle

17 / 85

20 / 105

120ml / Bottle

32 / 180

### WHITE & ROSE

Gibbston Valley 'China Terrace' Chardonnay '21: Gibbston, CO

Church Road 'Grand Reserve' Chardonnay '19: Hawke's Bay

Peregrine Sauvignon Blanc '20: Lowburn, CO

Hawkshead Riesling '20: Gibbston, C.O

Vivanco 'Rioja Blanco' '17: La Rioja, Spain

Amisfield Pinot Gris '21: Pisa, CO

Valli 'Gibbston Vineyard' Pinot Gris '20: Gibbston, CO

Mount Edward Pinot Noir Rose '21: Bannockburn, CO

Cheateau L'escarelle Rose '20: Provence, France

150ml / Bottle

19 / 95

20 / 100

15 / 65

16 / 75

16 / 75

18 / 85

16 / 75

16 / 75

15 / 65

### RED

Carrick Pinot Noir '18: Bannockburn, CO

Mt. Edward 'Eichardts' Pinot Noir '17: Lowburn/Bannockburn, CO

Mondillo Pinot Noir '19: Bendigo, CO

Valli 'Gibbston Vineyard' Pinot Noir '19: Gibbston, CO

Felton Road 'Bannockburn' Pinot Noir '20: Bannockburn, C.O

Fromm Syrah '18: Marlborough

John Duval 'Plexus' Shiraz/Grenache/Mouvedre '19: Barossa, Aus

Langmeil 'Valley Floor' Shiraz '19: Barossa, Aus

Ata Rangii 'Celebre' Merlot/Syrah/Cab Fr/Malbec '19: Martinborough

150ml/Bottle

19 / 90

22 / 105

25 / 120

35 / 165

40 / 195

26 / 125

26 / 125

21 / 100

25 / 120

### DESSERT

Koyama 'Noble' Riesling '18: Waipara, Canterbury

60ml/Bottle

14 / 65

Wine vintages may be subject to change

Please note, a 2% surcharge will be added to all credit card transactions