



SMALL PLATES

SNACKS

Spiced Mixed Nuts	10
Marinated Olives	12
Freshly Baked Sourdough, whipped feta and olive oil	12

SEASONAL OYSTERS (subject to availability)	POA
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TAPAS

Salt & Pepper Calamari, squid ink aioli	18
Salt Roasted Beetroot <i>earth gems, goat cheese cream, wild thyme and confit garlic oil</i>	18
Venison Tataki, blackberry, horopito, flax seed cracker	18

EICHARDT'S CLASSICS

Eichardt's Legendary Seafood Chowder <i>mussels, scallops, prawns, market fish, fresh sourdough</i>	13 / 30
Smoked Mushroom Pâté <i>pinot noir jelly, pickled cranberries, toasted hazelnuts, crostini</i>	18
Blueskin Bay Queen Scallops <i>wakame, chilli jam, Mischievous Kea IPA foam</i>	19

SIDES & DESSERTS

SIDES

Seasonal Vegetables	9
House Salad	9
Shoestring Fries, garlic aioli	9

DESSERTS

Vanilla Crème Brûlée, manuka honey & fig ice cream, shortbread	18
Chocolate Nemesis, Black Doris plum ice cream	18
Ice Cream Duo - choose from vanilla, fig & honey or Black Doris Plum	14
Affogato <i>add your choice of liqueur - Baileys, Amaretto, Franglico Kahlua, Cointreau or Galliano</i>	10 17
Local Cheeses, fresh grapes, hummus, Otago honeycomb, dried figs, chutney, crostini, water crackers	30

EICHARDT'S FONDUE

Three Cheese Fondue - Maasdam, Aged Cheddar and Gruyere <i>served with toasted French baguette, potatoes, broccoli, Zamora cured meats & cornichons extra bread</i>	60 5
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If you have any allergies or dietary requirements, please consult your waiter
Please be aware, dishes may contain traces of allergens

wi-fi: Eichardts Guest // Password: Eichardtsguest

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

WINE BY THE GLASS

23 CHAMPAGNE & SPARKLING

120ml / Bottle

Gibbston Valley 'Methode Traditionelle' Brut NV: Gibbston, CO 18 / 100
Quartz Reef 'Methode Traditionelle' Rose NV: Bendigo, CO 21 / 115

21

120ml / Bottle

Bollinger 'Special Cuvee' NV: Ay, France 35 / 195

23 WHITE & ROSE

150ml / Bottle

Gibbston Valley 'China Terrace' Chardonnay '21: Gibbston, CO 22 / 105
Clearview 'Reserve' Chardonnay '20: Hawke's Bay 26 / 125

21

Peregrine Sauvignon Blanc '21: Lowburn, CO 16 / 70

Cloudy Bay Sauvignon Blanc '21: Marlborough 22 / 105

Felton Road (dry) Riesling '20/21: Bannockburn, CO 19 / 90

23

Nevis Bluff 'Merril's Block' Pinot Blanc '16: Cromwell, CO 17 / 80

Valli 'Waitaki Vineyard' Pinot Gris '20: Gibbston, CO 18 / 85

Akitu Pinot Noir 'Blanc' '21: Wanaka, CO 20 / 105

Mount Edward Pinot Noir Rose '21: Bannockburn, CO 17 / 75

23

Cheateau L'escarelle Rose '20: Provence, France 17 / 75

RED

150ml/Bottle

23

Carrick Pinot Noir '18: Bannockburn, CO 20 / 95

Mt. Edward 'Eichardts' Pinot Noir '17: Lowburn/Bannockburn, CO 22 / 105

Mondillo Pinot Noir '19: Bendigo, CO 25 / 120

25

Valli 'Gibbston Vineyard' Pinot Noir '20: Gibbston, CO 35 / 165

Felton Road 'Bannockburn' Pinot Noir '21: Bannockburn, C.O 40 / 195

Man O' War 'Dreadnought' Syrah '18: Waiheke Island 32 / 150

25

Church Road 'Grand Reserve' Merlot/Cab Sauv '17: Hawke's Bay 26 / 125

Puriri Hills 'Estate' Merlot/Cab/Malb/Cab Fr '17: Clevedon 30 / 140

Langmeil 'Valley Floor' Shiraz '19: Barossa, Aus 21 / 100

23

DESSERT

60ml/Bottle

Terra Sancta 'Late Harvest' Gewürztraminer '15: Bannockburn, CO 20 / 115

Wine vintages may be subject to change
Please note, a 2% surcharge will be added to all credit card transactions