



**EICHARDT'S**  
PRIVATE HOTEL

## TAPAS MENU

### TAPAS

11.30AM - LATE

Eichardt's Legendary Seafood Chowder (tapas / full portion)	12/27
Pork Cheek Croquettes, shaved fennel, rhubarb relish	13
Te Mana Lamb Ribs, Kawakawa rub, pea puree, salsa verde	18
Snow Pea Salad, pickled strawberries, sweet & salty almonds (v)	14
Squid-ink Tempura Calamari, lemon aioli, wild watercress	12
Venison Osso Bucco, smoked kumara beignets, chermoula	13
Smoked Paprika Cured Fish, pickled radish, taro crisps	15
Tomato Macaroon, basil pesto, slow roasted tomato, brinza feta(v)	12
Mushroom Pâté, Pinot Noir jelly, fermented mushroom, lavosh (v)	12
Sautéed Seasonal Greens (v)	8.5
Shoestring Fries, olive salt, roasted garlic aioli (v)	8
Homemade Sourdough, local olive oil & cannellini hummus	8
<b>DESSERT</b>	
Elderflower Creme, hazelnut praline, Granny Smith apple gel, Champagne powder, sesame brittle	12
Toasted Lemon and Kawakawa Marshmallow, crumbed Anzac biscuits, strawberries, frozen yoghurt	12
Dark Chocolate Mousse, chocolate soil, frozen cherry caviar, chocolate glass	13
Local Cheeses, homemade crackers, candied walnuts and relish (v)	14

(v) = vegetarian - if you have any allergies or dietary requirements, please consult your waiter



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## FIVE FOR FIFTY FIVE

CHOOSE ANY FIVE TAPAS FOR \$55

(EXCLUDES LARGE CHOWDER AND DESSERTS)

## Burger & Heineken Special

180g Wagyu beef, totara cheddar, havoc bacon, jalapeño & fries

\$30

## EICHARDT'S HIGH TEA

Join us for our traditional afternoon tea. Includes sandwiches, a selection of hot tapas, scones with vanilla mascarpone, and petit fours.

Enjoy with a glass of local sparkling wine and tea or coffee.

\$49 PER PERSON

Upgrade to Perrier-Jouet Grand Brut - add \$12

(Minimum 24 hours notice is required for high tea bookings. Minimum two people. T+C's apply)

For enquiries, please email [bar@eichardts.com](mailto:bar@eichardts.com)

wi-fi: Eichardts Guest : Password: Eichardtsguest



THE GRILLE

BY EICHARDT'S



Perrier-Jouët Grand Brut

Perrier-Jouët Grand Brut is a vibrant, stylish cuvée characterized by delicate floral aromas of Chardonnay, rounded out by fresh fruit and hints of buttery brioche and vanilla. Though crisp and light, it combines freshness with a lingeringly rich, generous finish, preserving its distinctive balance and harmony to the very end.

glass / bottle

30 /195

Perrier-Jouët Blason Rosé

Perrier-Jouët Grand Blason Rosé unleashes intense aromas of ripe red and black fruit – strawberry, raspberry and blackberry – complemented by a hint of exotic pomegranate. Lush and lively on the palate, it lingers into a full, generous finish.

240

BOTTLED BEER

Altitude Goldpanners Profit	13
Emerson's Pilsner	12
Panhead Quickchange XPA	13
Mischevious Kea	13
Killarabbit Double IPA	18
Searchlight Hazy IPA	13
Peroni	10
Heineken	10
Cassels Milk Stout	12
Heineken Zero	8
Lakeside Cider	12

VINTAGE CHAMPAGNE

	bottle
Moët & Chandon Grand Vintage '06:	290
Louis Roederer Cristal '08:	655
Bollinger La Grande Année '08:	600
Dom Perignon Vintage '10:	485
Perrier-Jouët 'Belle Époque' '11:	550
Perrier-Jouët Rose 'Belle Époque' '05:	570
Moët & Chandon Rose Vintage '09:	250

Vintage Glass of the week: POA

CLASSIC PRE-DINNER COCKTAILS

Aperol Spritz - Aperol, Deutz Prestige, soda	18
Champagne Cocktail - Hennessy VS, sugar, Angostura bitters, Perrier-Jouët Grand Brut	35
Negroni - Campari, Antica Formula, Widges gin	20
Gimlet - Widges gin, fresh lime juice and sugar	18
Classic Martini - made how you like	POA

COCKTAILS

Rob Roy Johnny Walker Black Label, Sweet Vermouth, Cherry	20	Owner's Margarita Arquitecto tequila, Cointreau, lime juice on the rocks	23
Brandy Alexander Hennessy cognac, chocolate liqueurs, milk, cream and egg white	19	Passionfruit Daiquiri Plantation 3 Stars rum, Plantation Original Dark rum, passionfruit, lime	16
White Lady Widges gin, Cointreau, fresh lemon juice, egg white	18	Lychee & Rose Martini Tried & True vodka, Kwai Feh lychee liqueur, muddled lychee, lemon, pink grapefruit and rose water	18

SPIRITS

VODKA

Tried & True	9
Blue Duck	11
The Ried	13
Grey Goose	12

GIN

Widges	9
Black Robin	11
Hendricks	15
Monkey 47	16

add mixer 2

NON-ALCOHOLIC

Ecowai Still / Sparkling Water 450ml / 950ml	6/12
Non-alcoholic Cocktails Please ask your server	10
Juices	4.5
Soft Drinks	6