

Welcome

The stillness of the altitude, the fresh mountain air;
the fragrant flavours & aromas
Good food & good company are two of life's simplest,
yet greatest pleasures

Winter 2021

White Spider Restaurant & Bar

Reservations | 02 6457 5209 | stay@eiger.com.au



Entree

Soupe Du Jour

& bread served warm 16

Snowy Mountains Smoked Rainbow Trout Terrine

hot smoked mousse wrapped in cold smoked ocean trout, fennel puree, preserved lemon vinaigrette dressed salad, fried capers & herb crostini (gf*) 24

Fondue White Spider

camembert cheese, baked inside its cobloaf topped with prosciutto shards (v*) 22

Kangaroo Carpaccio

seared in juniper & mountain pepper berry, saltbush crostini with macadamia pesto & cranberry chutney 24

Pumpkin Rösti

house made pumpernickel crumble, whipped yogurt mousse & pumpkin gel (gf*) (df*) 20

Vodka & Beetroot Cured Salmon

pickled eschalot, beetroot chips, yuzu gel, beetroot vinaigrette & puffed quinoa (gf) (df) 24

Pork & Eel

caramelised jowl & smoked eel elegantly served in a pork & eel broth pickled vegetables & egg yolk gel (gf) (df) 22

v ~ vegetarian | gf ~ gluten free | df ~ dairy free | * ~ option upon request

Our cuisine contains gluten, egg & nut extracts & traces, please advise our wait staff of any allergies

Main Event

Mushroom Ravioli

wild mushrooms in a burnt onion broth (v) 32

Market Fish (Market Price)

celeriac puree & bisque, poached squash, compressed turnips & chargrilled zucchini (gf)

Austrian Stroh Braised Yearling Beef Cheek

Jerusalem artichoke, cauliflower, roasted heirloom carrots, kipfler potatoes & kale chips 36

Lamb Backstrap

sous vide & served pink, fried rosemary & parmesan polenta, buttered squash, sugar snap peas, salsa verde & lamb jus 42

Pan Seared Duck Breast

served pink, on a bed of celeriac puree, grains & seeds, silver beet, with a chardonnay & cherry jus (gf) 42

Snap Pea & Asparagus Risotto

creamy with fresh mint & jus completely vegan (v) (df) (gf) 30

Pan Seared Pork Schnitzel

OP & bone in, confit garlic mash, sauerkraut, seasonal greens & pork cabbage gravy 38

Scotch Fillet 300g

wild mushrooms, heirloom carrots, kipfler potatoes, seasonal greens & red wine jus (gf) (df*) 46

To Share

Butter tossed seasonal vegetables (v) (gf) 12

Paprika salted chips w aioli (v) 14

Greens & grains w lemon vinaigrette (v) 10

Dessert

Cherry Pickers Delight

kirsh soaked flourless chocolate sponge layered with cherry mousse, chantilly cream & cherry caramel gel, vanilla ice cream (gf) 16

A Chocolate & Caramel Karneval

flexi caramel chocolate & raspberry sorbet, brandy snap tulle, chocolate feuilletine, caramel pearls & puffed candy corn 18

Native Wattleseed Parfait

aerated chocolate sponge, salted hazelnut crumb
& a white chocolate, wattleseed shard 18

Tarte Tartin

apple & cinnamon, pecan praline,
apple paper with vanilla bean ice cream 18

Schnapps White Spider

indulgence with a side of Wildbrumby Schnapps

Raspberry Beret | organic raspberry schnapps, raspberry sorbet &
a brandy schnapp tuile 18,
or

Mountain Peak | butterscotch with vanilla bean ice cream & pecan praline 18
Affogato it & add a shot of coffee...? 6

Little White Spiders

Three Courses | \$35 per child | up to 14 years

Cup of Soup du Jour

& bread served warm

MAIN

Cheesy Quesadilla

chips & salad

Grilled Steak

minute steak w mashed potato, steamed
seasonal vegetables & gravy

Crumbed Chicken Schnitzel

chips & salad

Bangers & Mash

Grilled sausage, mashed potato, steamed
seasonal vegetables & gravy

Spaghetti Bolognese

& parmesan cheese

DESSERT

Snowman

dressed with lolly buttons, a cute & edible top hat,
wearing your choice of a
strawberry, chocolate or caramel coat

Raspberry Sorbet

& gel glaciers

Oh no...I dropped my ice Cream!

Ice cream cone, dropped on the plate & covered in snow sprinkles
choose your glacier...
strawberry | chocolate | caramel