

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 2022

White Spider Restaurant & Bar

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

This menu subject to change, without notice



Entree

Soupe Du Jour

your waiter will delight you with the evenings flavor creation 24

Wallaby Gravlax

topped with a bunya nut pesto, Davidson plum purée, pickled shimeji & saltbush & onion crisps (gf/df*) 28

Quail and Duck Terrine

duck paté, Davidson plum gel & saltbush crostini 28

Tuna Tataki

topped with black garlic kewpie, edamame purée, wasabi peas, pickled chilli & eschalots & tapioca crisps (df) 32

Parmesan, Goats Cheese and Thyme Brulée

served with salt bush crostini & a rocket, pear, pomegranate & pecan salad with a preserved lemon vinaigrette (v/gf*) 30

Land & Sea

caramelized pork jowl & seared scallops, braised fennel, chimichurri & elderflower (gf/df*) 30
Ara Resolute Pinot Noir 2017 | Marlborough, NZ

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

Chef's Vegetarian Creation

let your waiter surprise you with this evening's unique culinary creation (market price)

Duck White Spider

served pink, on a bed of Jerusalem artichoke purée, grains & seeds, silver beet, with a cherry jus (gf) 50
Garzón Tannat Reserva 2018 | Garzón, Uruguay

Bone in Pork Schnitzel

served with house sauerkraut, fingerling potatoes, Brussel sprouts & pork cabbage gravy 46

Herb Crusted Lamb Backstrap

with fried polenta, smoked heirloom tomatoes, black garlic & chardonnay jus , lamb served pink 48

Seafood Plate

our Chef's twist on flavors from the Sea (market price)

Scotch Fillet 300g

fingerling potatoes, Dutch carrots, caramelized onion & red wine jus (gf/df*) 50
Hentley Farm "The Beauty" Shiraz 2018 | Barossa Valley, SA

BBQ Braised Short Ribs

house made bbq sauce, greens & sweet potato fondant (gf/df*) 44

To Share

Winter greens with toasted almonds (vg/gf/df*) 16
Herb salted beer battered fries w confit garlic aioli (vg/df) 14
Greens & grains w preserved lemon vinaigrette (v) 14

Dessert

Lemon Myrtle Cheesecake

served with raspberry sorbet 22

Chocolate Fondant

Sit back, relax with a schnapps, this is made to order and will take min. 20 mins... but completely worth the wait for a decadent, dark chocolate molten center (v) 22

Bremeton Mistelle Barrel Aged Fortified Chardonnay

White Chocolate Mousse

pistachio curd & elderflower jelly (gf) 22

Spider Bite | Devil's Tongue, raspberry sorbet & candied chilli (v/gf/df) 22

Indulgence with a side of Wildbrumby Schnapps

Affogato it & add a shot of coffee...? 4

Mountain Peak | Butterscotch with vanilla bean ice cream &

pecan praline (v/gf) 22

Indulgence with a side of Wildbrumby Schnapps

Affogato it & add a shot of coffee...? 4

Little White Spiders

Three Courses | \$40 per child | up to 14 years

Cup of Soup du Jour

& bread served warm

MAIN

Crumbed Chicken Schnitzel

chips & salad

Bangers & Mash

Grilled sausage, mashed potato, steamed seasonal vegetables & gravy

Spaghetti Bolognese

& parmesan cheese

Lamb Cutlet

mashed potato, steamed seasonal vegetables

Cheese Arancini

chips & salad

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 C ream!

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

strawberry | chocolate | caramel