

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 2023

White Spider Restaurant & Bar

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



Entree

Soup du Jour, croutons 26

Emu Gravlax, bunya nut, rosella, bush tomato, saltbush (gf*/df*) 30

Goats Chevre, beetroot, rhubarb, rye crisp, almond milk crisp, macadamia (gf*/df*/v*) 30

Twice Baked Cheese Soufflé, pear, walnut, witlof, cherry vinaigrette, local black truffle (v) 32

Ocean Trout Ceviche, avocado crème fraiche, preserved lemon, saltbush crostini (gf*/df*) 36

Smoked Duck Breast, silver beet, pickled mushrooms, cherry chutney, fried eschalot, chardonnay jus (gf/df*) 34

Caramelised Pork Jowl, elderflower compressed radish and daikon, Shaoxing caramel, finger lime (df) 30

*v ~ vegetarian / gf ~ gluten free / df ~ dairy free / vg ~ vegan / * ~ option upon request.*

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

Main Event

Seafood Plate, our Chef's twist on flavours from the sea (Market Value)

Vegetarian Creation, let your waiter surprise you with this evenings unique culinary creation (Market Value)

Viennese Style Schnitzel, house made sauerkraut, traditional spätzle, brussels sprouts, cabbage gravy 46

Pork Belly Roulade, corn puree, grains, chorizo, snap peas, fermented apple, jus 44

Wagyu Rump (MBS9+), Jerusalem artichoke, carrot chutney, pickled onion, asparagus, sherry jus (gf*/df*) 50

Confit Chicken Maryland, spiced quinoa, salsa verde, chicken jus (gf*/df*) 42

Beef & Wild Mushroom Ragu, fresh linguine, aged parmesan 40

Angus Short Rib (MBS9+), cauliflower, oyster mushroom, miso & shitake sauce, local chestnuts (gf) 48

To Share

Winter greens with toasted almonds (v/gf/df*/vg*) 18

Herb salted beer battered fries w confit garlic aioli (v/df) 16

Greens & grains w preserved lemon vinaigrette (v/gf*/df/vg) 16

Dessert

Dark chocolate ganache tart, wattle seed curd, textures of raspberry (gf) 24

Caramel, honeycomb & chocolate dome, dark chocolate glaze, hazelnuts, edible gold 26

Apple & rhubarb macadamia crumble, vanilla bean ice cream 24

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

Mountain Peak, Butterscotch with vanilla bean ice cream & hazelnut (v/gf) 22 ~*Affogato it & add a shot of coffee* 5

Eiger Cheese Board, this evenings selection of delectable cheeses (v/gf*) 34

Little White Spiders

Three Courses | \$45 per child | up to 14 years

Entree

Cup of Soup du Jour

MAIN

Steak, mashed potato, vegetables, gravy

Margarita pizza, chips, salad, tomato sauce

Chicken schnitzel, chips, salad, gravy

Spaghetti bolognaise, parmesan cheese

Beef rissole, mash, vegetables, gravy

DESSERT

Snowman, dressed to impress
strawberry | chocolate | caramel coat

Oh No.. I dropped my Ice cream, vanilla ice cream, snow sprinkles
strawberry | chocolate | caramel