

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 2026

White Spider Restaurant & Bar

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



Entree

Soup du Jour 28

Cheese Fondue

Baked brie, rosemary honey, charred plum, pear chutney
& grilled sourdough (v) 32

Mushroom Parfait

Toasted brioche, saltbush dukkha, pickled enoki & cherry gel (v) 30

Ham Hock Terrine

House pickles, pistachio cream, watermelon radish & crostini (gf*/df*) 32

King Prawns (SA)

Nduja & prawn velouté, herb salad & parsley mayo 35

Octopus Carpaccio

Pickled chilli, kaffir lime vinaigrette, rocket oil, olive tapenade
& croutons (gf*/df) 34

Snowy Mountain Venison Tartare

Worcestershire mustard dressing, capers, gherkins, smoked bone marrow, pickled
blueberry & 63 degree yolk (gf*/df*) 36

Main Event

Seafood Plate

Chef's creation (market value)

Braised Beef Short Rib MBS2+

Roast pumpkin puree, pickled pumpkin, pinenut & almond mélange (gf/df*) 48

Confit Duck Raviolo

Egg yolk, carrot caramel puree & aromatic duck emulsion (df*) 44

Zucchetti

Pumpkin, baba ghanoush, romesco, caponata, stuffed zucchini flower & goats cheese
(vg*) 40

Lamb Ragù

Braised lamb shoulder, orecchiette, wild mushrooms & ricotta (gf*/df*) 42

Lobster & Crab Cannelloni

Bisque & Gruyere cheese 46

Pork Schnitzel

Lemon pepper crumbed, pickled purple cabbage, bacon relish, white mustard
sauce & pork crackle 48

Black Onyx Picanha MBS5+ (220g)

Potato Pavé spinach puree, café de Paris & caramelized onion (gf*/df*) 56

*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

To Share

Mixed leaf & snap pea salad (v/gf/df/vg) 14

Duck fat potatoes (gf*/df) 16

Sauteed seasonal vegetables & toasted seeds (v/gf/df*) 16

Truffle macaroni & cheese 18 (v)

Dessert

Wattleseed Baked Cheesecake
Browned almond crumb & hibiscus sorbet 26

Apple Strudel
Rhubarb & whipped anglaise (df*/vg*) 26

Chocolate Mousse
Hazelnut crumb, brandy snap, raspberries, cherry gel, salted caramel
ice cream & white chocolate sauce (gf*) 26

Schnapps White Spider 26

Vanilla ice cream, chocolate almond crumb, Wild Brumby butterscotch schnapps &
Persian floss

Raspberry Sorbet, chilli sugar, Wild Brumby devils tongue schnapps
& candied chilli (vg/gf/df)

Little White Spiders

Three Courses | \$38 per child | up to 14 years

Entrée

Cup of Soup du Jour

Main

Fish, chips & salad

Crumbed chicken tenders, fries & salad

Margarita Pizza

Spaghetti Bolognese & parmesan (gf*)

Grilled steak, vegetable & duck fat potatoes (gf*/df*)

Dessert

Snowman
Dressed to impress - strawberry | chocolate | caramel

Toasty Teddies
Chocolate mousse, marshmallow, chocolate soil & popping candy