

*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](mailto:stay@eiger.com.au)



**EIGER**  
*Chalet*

WHITE SPIDER RESTAURANT & BAR

## 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

Nduja & prawn velouté, herb salad & parsley mayo (a) 36

Octopus Carpaccio

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

Soft Shell Crab (i)

Prawn, lobster & saffron risotto (gf\*/i) 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 & toasted nuts (v/gf/df/vg) 14

Duck fat potatoes (gf\*/df) 16

Sauteed seasonal vegetables & roasted 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

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

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

~Affogato it & add a shot of coffee 6

## 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 & almond crumb