



EICHARDT'S
PRIVATE HOTEL

TAPAS MENU

SERVED DAILY 'TIL LATE

SNACKS

Marinated Olives (v, gf)	8
Spiced Mixed Nuts (v, gf, n)	8
Rosemary & Garlic Focaccia, balsamic, oil, kumara hummus (v)	8

OYSTERS

Pacific Rock Oysters, lemon & shallot vinaigrette (gf)	33/58
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TAPAS

Eichardt's Legendary Seafood Chowder, toasted ciabatta	13/30
Mushroom Arancini, smoked cheese sauce (v)	13
Braised Venison Osso Bucco, gremolata (gf)	14
Shaved Zucchini Salad, peas, mint, edamame, chilli dressing (v, gf)	12
Salt & Pepper Calamari, squid ink aioli (gf)	13
Patatas Bravas, spiced tomato sauce, aioli (v, gf)	12
Te Mana Lamb Ribs, harissa, lemon yoghurt, mint salsa verde (gf)	18
Charred Corn Croquettes, tomato salsa, jalapeno relish (v)	13
Orange Cured Salmon, herb cream cheese, lemon pearls, crisps	15
Grilled Polenta, romesco, slow cooked tomato, pecorino (v, gf, n)	13
Sautéed Seasonal Greens (v, gf)	8.5
Shoestring Fries, black olive salt, roasted garlic aioli (v, gf)	8

(v) = vegetarian // (gf) = gluten free // (n) = contains nuts

if you have any allergies or dietary requirements, please consult your waiter

FIVE FOR FIFTY FIVE

Choose any five tapas for \$55

Everyday 'til 4pm

(EXCLUDES LARGE CHOWDER, OYSTERS,
PLATTERS AND DESSERTS)

LAMB RIBS \$4 SUPPLEMENT EACH

PLATTERS

Cheese Board - three New Zealand cheeses fresh grapes, kumara hummus, chutney, Otago honeycomb, dried figs, water crackers, lavosh	24
Antipasto Board - three meats from Zamora marinated olives, kumara hummus, chutney, dried figs, pickles, focaccia, lavosh	26
Combination Platter - three meats and three cheeses	45

DESSERTS

Braeburn Apple Crumble Tart (v, n) vanilla ice cream, walnut caramel sauce	15
Vanilla Bean Crème Brûlée (v) fig & honey ice cream, shortbread	15
Chocolate Nemesis (v, gf) Black Doris plum ice cream	16

CHOWDER & CHARDONNAY

A large bowl of our Legendary Seafood Chowder with a
glass of New Zealand Chardonnay for only \$40

AVAILABLE 'TIL 4PM

wi-fi: Eichardts Guest // Password: Eichardtsguest

COCKTAILS

LYCHEE & ROSE PETAL MARTINI

House vodka, Kwai Feh lychee liqueur, muddled lychee, lemon, pink grapefruit and rose water

AWARD WINNER

Widges gin, Rinomato Aperitivo, homemade rhubarb shrub, sugar, egg white, Fee Brothers rhubarb and Peychaud's bitters

CLARIFIELD JUNGLE BIRD

Plantation original dark rum, Plantation OFTD overproof rum, Campari, fresh pineapple, lime, Angostura, demarera. Clarified.

NEGRONI BIANCO

Hemp gin, Rinomato Americano, Mancino Bianco vermouth, hopped grapefruit bitters, grapefruit twist

EICHARDT'S MULE

House vodka, Stone's ginger wine, muddled ginger strips & lime wedges, fresh mint, topped with ginger beer

PIMMS No.1 CUP

Pimm's No1, strawberry, cucumber, orange and fresh mint, topped with Fevertree ginger ale

MANDARIN & BASIL GIMLET

Widges gin, freshly squeezed mandarin and lime juices, simple syrup, fresh basil leaves and Boston bittahs

APPLE PIE MARTINI

Zubrowka vodka, house-infused vanilla vodka, honey, apple juice, cinnamon syrup with a cream float and burnt cinnamon

SMOKEY WHISKEY SOUR

Combination of Irish whiskey, peated Scotch, Angostura bitters, with lemon, sugar & egg white

FIBONACCI

Remy Martin VSOP Cognac, Redbreast 12yr single pot still, Antica Formula, Benedictine, Campari, bitters, Fernet, lemon

Please note, a 2% surcharge will be added to all credit card transactions. We apologise for any inconvenience caused

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

19

Amisfield 'Methode Traditionelle' Brut '18: Pisa, CO

150ml / Bottle

25 / 105

21

Bollinger 'Special Cuvee' NV: Ay, France

120ml / Bottle

32 / 180

25

WHITE & ROSE

150ml / Bottle

21

Gibbston Valley 'China Terrace' Chardonnay '20: Gibbston CO

18 / 80

Craft Farm Chardonnay '18: Hawke's Bay

19 / 95

Brancott Estate 'Letter Series O' Chardonnay '19: Marlborough

16 / 70

Amisfield Sauvignon Blanc '19: Pisa, CO

16 / 75

Mahi Sauvignon Blanc '19: Marlborough

15 / 70

Amisfield (dry) Riesling '19: Pisa, C.O

15 / 70

21

Valli 'Waitaki' (off-dry) Riesling '18/19: Waitaki, North CO

18 / 80

Aurum Pinot Gris '19: Lowburn, CO

15 / 70

Nevis Bluff Pinot Blanc '15 Cromwell, CO

16 / 75

16

Gibbston Valley Pinot Noir Rose '20: Gibbston, CO

14 / 65

RED

150ml/Bottle

21

Carrick Pinot Noir '18: Bendigo, CO

19 / 95

Surveyor Thomson Pinot Noir '14: Lowburn, CO

22 / 110

Quartz Reef Pinot Noir '18: Bendigo, CO

26 / 125

21

Hawkshead 'First Vines' Pinot Noir '14: Gibbston, CO

32 / 155

Felton Road 'Bannockburn' Pinot Noir '16: Bannockburn, C.O

40 / 195

Craft Farm Syrah '18: Hawke's Bay

26 / 125

John Duval 'Entity' Shiraz '19: Barossa, Australia

27 / 135

19

Langmeil 'Blacksmith' Cab Sauv '18: Barossa, Australia

19 / 95

Boneline 'Iridium' Cab Franc/Merl/Cab Sauv '16: Waipara, C'bury

25 / 120

25

DESSERT

60ml/Bottle

Koyama 'Noble' Riesling '18: Waipara, Canterbury

14 / 65