



EICHARDT'S
PRIVATE HOTEL

TAPAS MENU

SERVED DAILY 'TIL LATE

SNACKS

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|------------------------------------------------------------|---|
| Marinated Olives (v, gf) | 8 |
| Spiced Mixed Nuts (v, gf, n) | 8 |
| Eichardt's Sourdough Bread, olive oil and whipped feta (v) | 9 |

PACIFIC ROCK OYSTERS half dozen/dozen

Choose from: grapefruit & Chardonnay granita, squid ink tempura, or lemon & shallot vinaigrette 33/60

TAPAS

| | |
|--------------------------------------------------------------------|-------|
| Eichardt's Legendary Seafood Chowder, toasted sourdough | 13/30 |
| Mushroom Arancini, smoked cheese sauce (v) | 13 |
| Pork Cheek Terrine, pickled vegetables, mustard, apple (gf) | 14 |
| Shaved Zucchini Salad, peas, mint, edamame, chili dressing (v, gf) | 12 |
| Salt & Pepper Calamari, squid ink aioli (gf) | 13 |
| Crispy Potatoes, spiced tomato sauce, aioli (v, gf) | 12 |
| Harissa Lamb Ribs, lemon yoghurt, mint salsa verde (gf) | 18 |
| Charred Corn Croquettes, tomato salsa, jalapeno relish (v) | 13 |
| Orange Cured Salmon, herb cream cheese, lemon pearls, crostini | 15 |
| Pea & Edamame Summer egg, sesame, onion chutney (v, gf) | 15 |
| 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 - Gibbston Valley Cheeses 26
fresh grapes, kumara hummus, chutney, Otago honeycomb,
dried figs, water crackers, lavosh

Antipasto - Zamora Meats 29
marinated olives, kumara hummus, chutney,
dried figs, pickled vegetables, sourdough, lavosh

Cheese & Antipasto Platter - a bit of everything 50

DESSERTS

Orange Terrine (v, gf) 16
blood orange sorbet, meringue, lemon & coconut curd

Vanilla Pannacotta (n) 15
milk crumb, pistachio sponge, poached rhubarb, elderflower syrup

Aero Chocolate and Strawberries (v) 16
chocolate ice cream, strawberry mousse, brandy & chocolate tuile

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

LADY VIOLETTE

Lavender infused house gin, Liqueur de Violette, Cointreau, Earl Grey tea syrup, lemon juice, egg white

LYCHEE & ROSE PETAL MARTINI

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

AWARD WINNER

House gin, aperitivo, homemade rhubarb shrub, sugar, egg white, Fee Brothers rhubarb and Creole bitters

LAST SCOTSMAN

Fig infused Glenlivet single malt, Drambuie, house-blend bitters, finished with a peated whisky mist, orange twist

EICHARDT'S MULE

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

SANGRONI

House gin, Campari, fresh lemon juice, thyme sugar syrup, and finished with a quenelle of homemade blood orange sorbet

MANDARIN & BASIL GIMLET

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

LOCK, STOCK & BARREL

Plantation rum, apricot liqueur, fresh lemon, maple, clove tincture, pineapple and sweet spice shrub, bitters, egg white

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

21

19

21

23

21

22

21

21

21

21

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

120ml / Bottle

Gibbston Valley 'Methode Traditionelle' Brut NV: Gibbston, CO 17 / 85

Quartz Reef 'Methode Traditionelle' Rose NV: Bendigo, CO 20 / 105

120ml / Bottle

Bollinger 'Special Cuvee' NV: Ay, France 32 / 180

WHITE & ROSE

150ml / Bottle

Gibbston Valley 'China Terrace' Chardonnay '20: Gibbston, CO 19 / 95

Craft Farm Chardonnay '18: Hawke's Bay 20 / 95

Rippon Sauvignon Blanc '19: Wanaka, CO 15 / 70

Hawkshead Riesling '19: Gibbston, C.O 16 / 75

Valli 'Waitaki' (off-dry) Riesling '19: Waitaki, North CO 16 / 75

Mount Edward Pinot Blanc '18: Lowburn, CO 16 / 75

Valli 'Gibbston Vineyard' Pinot Gris '20: Gibbston, CO 16 / 75

Mount Edward Pinot Noir Rose '21: Bannockburn, CO 16 / 75

Le Pacha Cheateau L'escarelle Rose '20: Provence, France 16 / 75

RED

150ml/Bottle

Carrick Pinot Noir '18: Bannockburn, CO 19 / 90

Mt. Edward 'Eichardts' Pinot Noir '17: Lowburn/Bannockburn, CO 22 / 105

Mondillo Pinot Noir '19: Bendigo, CO 25 / 120

Valli 'Gibbston Vineyard' Pinot Noir '19: Gibbston, CO 35 / 165

Felton Road 'Bannockburn' Pinot Noir '16: Bannockburn, C.O 40 / 195

Craft Farm Syrah '18: Hawke's Bay 26 / 125

John Duval 'Plexus' Shiraz/Grenache/Mouvedre '19: Barossa, Aus 26 / 125

Langmeil 'Valley Floor' Shiraz '18: Barossa, Aus 21 / 100

Ata Rangii 'Celebre' Merlot/Syrah/Cab Fr/Malbec '19: Martinborough 25 / 120

DESSERT

60ml/Bottle

Koyama 'Noble' Riesling '18: Waipara, Canterbury 14 / 65

Please note, a 2% surcharge will be added to all credit card transactions