



EICHARDT'S
PRIVATE HOTEL

TAPAS MENU

SNACKS

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| Freshly Baked Sourdough, whipped feta and olive oil | 12 |
| Marinated Olives | 12 |
| Spiced Mixed Nuts | 10 |

SEASONAL OYSTERS

POA *(subject to availability)*

TAPAS

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| Eichardt's Legendary Seafood Chowder (tapas / full portion) | 16/36 |
| Royalburn Station Lamb Ribs, curry glaze, tzatziki, pickled pineapple & cashew salsa | 21 |
| Salt Roasted Beetroot, earth gems, goat cheese cream, wild thyme & confit garlic oil | 18 |
| Salt & Pepper Calamari, squid ink aioli | 20 |
| Venison Tataki, blackberry, horopito, flax seed cracker | 19 |
| Wild Rabbit Cannelloni, carrot purée, carrot crisps rabbit jus | 26 |
| Mushroom Pâté, Pinot Noir jelly, toasted hazelnuts | 19 |
| Market Fish Crudo, tomato, cucumber, seaweed crackers | 22 |
| Marinated Wagyu beef salad, pears, Gibbston blue cheese, walnuts, white balsamic dressing | 24 |
| Grilled Nevis Garden asparagus, Gibbston truffle cheesecake, asparagus jus | 24 |
| Welcome Rock Garden Salad | 11 |
| Shoestring Fries, garlic aioli | 9 |

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



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DESSERT

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| Vanilla Crème Brûlée, manuka honey & fig ice cream, shortbread | 18 |
| Chocolate Nemesis, Black Doris plum ice cream | 18 |
| Ice Cream Duo - choose from vanilla, fig & honey or Black Doris Plum | 14 |
| Affogato | 10 |
| add your choice of liqueur - Baileys, Amaretto, Franglico, Kahlua, Cointreau or Galliano | 17 |
| Local Cheeses, fresh grapes, hummus, Otago honeycomb, dried figs, chutney, crostini, water crackers | 30 |
| Chocolate Fondue, fresh fruit, chocolate truffles, brioche, shortbread, marshmallows | 50 |

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