



Welcome to Eichardt's Bar

Welcome to the iconic Eichardt's bar. A historic venue dating back to 1859. Originally a woolshed, the gold rush created an opportunity for a hotel and bar. The hotel prospered and a town built around it. Eichardt's bar has been a focal point in the town ever since. During its evolution, the bar has at times stretched across the entire ground floor and there have even been nightclubs based upstairs. After the flood in 1999 the bar was turned into the cosy beautifully designed tapas bar you are now enjoying. We ensure highly professional staff offering extensive wine knowledge, exquisite cocktails and great service.

Terroir - flavour profile given to wine from its unique growing location and climate.

At Eichardt's, we believe this applies to all foods. That is why wherever possible we source from small local growers who put the same level of love into growing the food as we are putting into cooking it. Our chefs use their local knowledge to forage what we can, for example wild thyme from Gibbston, walnuts from Lake Hayes and mushrooms from Moke Lake. We endeavour to make our own end products. For example, we produce our own sourdough with wild Wakatipu yeast. This is all to bring the unique Otago flavours to the fore.

The Eichardts Bar Team

Here at Eichardts we really do appreciate the craft and artistry of distillation as much as anyone, and gin very much falls in at the top end of craft distillation

Gin evolved from genever in the 17th Century, a Dutch/Belgian liquor, it became widespread throughout London and the rest of England in the late 17th and early 18th Centuries, a period known as the gin craze

Many different varieties and styles have been produced over many years throughout England and many other countries including styles such as Old Tom, London Dry, Rhubarb, Damson, 'pink', Spiced, Violet and Sloe gin

Nowadays there are thousands all over the World and gin is booming again, the last decade has seen the 'gin craze' kick in once more and tonic has played a huge role in it's popularity

Here, we focus on some of our favourite New Zealand gins, many of which have received great acclaim across the globe. We pair them with premium tonic waters from Fever-Tree

Interesting fact: the word gin is a short version of the old English word 'genever' which is a variant of the Dutch word 'jenever'.. ultimately all derive from juniperus; latin for juniper; gins predominant botanical

Cheers!

Premium New Zealand Gin & Tonic Pairings

- Broken Heart & Fever-Tree Mediterranean - Lime, Apple, & Mint 19
A wonderfully balanced classic style gin reflecting the Central Otago summer, showcasing some citrus and spice aromas around a juniper backbone, with beautiful lavender notes
- Black Robin & Fever-Tree Light, Strawberry - Basil, Lime & Peppercorn 19
A well decorated classic gin, pays tribute to the Chatham Islands endangered Black Robin, whilst contributing toward saving New Zealand's native wildlife. Five times distilled using a copper reflux still with a unique blend of botanicals including horopito and lemongrass
- Little Biddy & Fever-Tree Elderflower - Lemon, Horopito & Coriander Seed 19
From Reefton distillery this gin is fragrant, complex and distinct. Distilled using an array of native botanicals foraged from the local rain forest, it embodies the spirit of the West Coast
- Roots Marlborough Dry & Fever-Tree Light - Grapefruit, Juniper, & Lemon 19
A classic style gin 'small batch' gin made in a 200 litre copper pot still using both locally grown and native New Zealand botanicals, including gorse flower and kawakawa berries
- Scapegrace Gold & Fever-Tree Indian - Blood Orange, Thyme & Clove 21
A full-bodied, navy strength gin with 13 botanicals including a unique addition of tangerine peel. Paying tribute to traditional gin production but still a little rebellious
- Source Barrel-Aged & Fever-Tree Aromatic - Cinnamon, Orange & Star Anise 23
A rich and complex gin from the Cardrona Valley, mellowed with barrel-ageing in seasoned wines casks from top local wineries. Rosehip & juniper at it's heart with some citrus notes

Ladies and Gentlemen, may we re-introduce you to the whisky highball..

In the previous section we showcased some of our favourite New Zealand gins paired with tonic. Here we look at the most important of all distilled spirits.. Whisky!

As mentioned we are passionate about the art of creating great spirits through distillation, but the process, or rather the craft of creating whisky, is so much more.. there are many important processes that must be mastered before one can produce excellent whisky...

Malting, mashing, fermentation, distillation, and maturation to start.

Here, we are focusing specifically on single malt whisky from Scotland and Ireland, served up with Fever Tree ginger ale, soda water or tonic, some with quirky twists

Nowadays single malt whisky seems to be reserved for sipping neat or on the rocks after dinner in fancy restaurants.. But there are endless possibilities with whisky and the classic highball is as underrated as they come. There is whisky out there for everyone, so why not find out how you like yours and dive in to the wonderful world of whisky today.

Did you know.. that the word whisky is derived from the Gaelic expression ‘Uisce Beatha’ which literally translates to ‘Water of life’. That sums it up folks, Whisky is life!

You’re welcome..

Premium Single Malt Whisky Highballs

- Glenfiddich 12yr & Fever-Tree Ginger Ale, Pear & Mint 21
A classic whisky for the classic highball, pairing up perfectly with Fever-Tree's delicious ginger ale for an authentic and refreshing beverage. A dependable choice
- Glenmorangie 10yr & Fever-Tree Soda, Dehydrated Lemon 21
A simple 'Scotch and Soda' done perfectly well. Glenmorangie is a mellow whisky with delicate flavours, yet smooth and complex. This combination is simple and elegant
- Fig Glenlivet, Vermouth, & Fever-Tree Tonic, Bitters, Blood Orange, Cassia 21
A contemporary take on the classic highball, with a 'Rob Roy' influence, its paired with Indian tonic. Infusing the whisky with fig adds a rich sweetness while the bitters add depth
- Talisker 10yr & Fever-Tree Aromatic Tonic, Apple & Star Anise 25
For those seeking something different, the dried fruit sweetness and peat smoke character of Talisker 10yr are complemented by an aromatic tonic water. Robust, yet refreshing
- Glenfarclas 17yr & Fever-Tree Ginger Ale, Lemon & Ginger 30
Now we're getting toward the top shelf... This delicious richly sherried 17yr old single malt combined with the sweet spiciness of ginger ale... always goes down a treat!
- Dingle 'Batch No.5' & Fever-Tree Ginger Ale, Vanilla & Orange Twist 30
Last but certainly not least. An Irish single malt from Dingle's award winning distillery showcasing vanilla, honeycomb and caramel flavours, its rich & warming and sweet. It pairs excellently with ginger ale and we also recommend trying it neat

**Each serve is 1.5 Standard drinks*

HOUSE FAVORITES

Lychee & Rose Petal Martini	23
Tried & True vodka, Kwai Feh lychee liqueur, muddled lychee, lemon, pink grapefruit and rose water	
Eichardts Mule	23
Tried & True vodka, muddled ginger strips and lime wedges, ginger liqueur, with fresh mint and topped with ginger beer	
Eichardt's Bloody Mary	23
Tried & True vodka, tomato juice, Worcestershire, Kaitaia Fire, celery salt, pepper, horseradish, lemon juice, basil, & a splash of Graham's 10yr Port	
Award Winner	23
Roots Eco gin, Rinomato aperitivo, homemade rhubarb shrub, fresh lemon juice, sugar, egg white and dashes of rhubarb & creole bitters	
Lock Stock & Barrel	23
Plantation 3 Star rum, apricot brandy, pineapple & sweet spice shrub, fresh lemon juice, maple, Angostura & cherry bitters, clove tincture and egg white	
Smoked Old Fashioned	25
In-house manuka smoked Maker's Mark bourbon , brown sugar, Angostura bitters, flamed orange zest	
Apple Pie Martini	23
Zubrowka vodka, house-infused vanilla vodka, local honey, apple juice, sea salt, cinnamon bark syrup with a cream float and burnt cinnamon	

SEASONAL CREATIONS

French Summer	23
Tried & True french vodka, apricot brandy, lavender, freshly squeezed lemon juice, apricot preserve, rhubarb bitters, crème.. clarified	
Mandarin and Basil Gimlet	23
Roots eco gin, freshly squeezed mandarin and lime juices, simple syrup, fresh basil leaves and Boston bitters	
Lady Violette	23
Roots Eco gin, Liqueur de Violette, Cointreau, Earl Grey tea infused sugar syrup lemon juice, lavender & egg white	
Chilli Margarita	26
Herradura Plata 100% agave tequila, lemon & lime liquid sherbert, chilli, smoked habanero agave tincture, served on the rocks with spicy salt	
Sangroni	23
Roots Eco gin, Campari, thyme infused sugar syrup, fresh lime juice, finished with a quenelle of homemade blood orange and thyme sorbet	
Café Calypso	25
El Dorado 12yr rum infused with coffee bean, Rose Rabbit barrel aged cherry liqueur, orange bitters, Frangelico foam, nutmeg and orange zest	
Treacle Cherry Smoke	25
Date infused rye whiskey, Cromwell cherry infused Cognac, Laphroaig single malt, brandied cherry & finished with a Laphroaig mist	

STIR IT UP

The fine art of stirring drinks is one of the most important techniques a bartender can master...

Stirring drinks properly will not only chill and adequately dilute your drink it helps maintain clarity, body, texture and flavour of the distilled spirit..

So if you like your drink strong & spirited, elegant and focused around the flavour and texture of the base spirit, join us in exploring the following classics that have inspired us as well as some of our contemporary creations...

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Shaken or stirred?

Shaking drinks is a wonderful way to quickly combine different ingredients, whilst chilling and providing dilution in a very short space of time, it also aerates the liquid – this can soften acids and add texture to important ingredients like egg white or cream.

However when we build drinks that focus on showcasing the quality or intricate detail of a particular spirit or combination of spirits, stirring is the way to go!

This is typical of many drinks that are whisky and/or cognac based, although there are notable vodka & gin classic cocktails that are also stirred for example: the Dry Martini or the Negroni

Which is your favourite?

CLASSIC COCKTAILS

Old Pal	25
Jim Beam rye, Campari, Mancino Secco dry vermouth, orange twist	
Bobby Burns	25
Johnnie Walker Black, Antica Formula sweet vermouth, Laphroaig single malt, Benedictine, lemon twist	
Ce Soir	25
Hennessy VS, Cynar, yellow Chartreuse, Angostura and orange bitters, lemon peel	
Vieux Carré	26
Hennessy VSOP, Michter's single barrel rye, Antica Formula, Benedictine, creole and Angostura bitters, lemon peel	

HOUSE CREATIONS

Last Scotsman	25
Fig infused Glenlivet single malt, Drambuie, house-blend bitters, finished with a Lagavulin whisky mist, orange twist	
Bitter Betrayal	25
Jameson's Irish whiskey, Averna amaro, cacao dark chocolate liqueur, xocolatl mole & aromatic bitters, smoked with burnt cinnamon bark	
Spirit of Virtues	25
Maker's Mark bourbon, Amaro Montenegro, Aperol, hopped grapefruit bitters finished with & a lemon twist	
Fibonacci	26
Hennessy VSOP Cognac, Redbreast 12yr single pot still, Antica Formula, Benedictine, Campari, & bitters, with a touch of Fernet Branca, lemon peel	

BRING BACK THE CLASSICS

At Eichardt's Bar we are very passionate about our mixed drinks, in this section we go back to the roots and celebrate the classic cocktails in their infinite glory

Much of our menu, and menus the world over are inspired by the classics. And modern cocktails owe much to pioneering bartenders like the famous 'Jerry Thomas' in the mid to late 1800's, whom was amongst the first bartenders to begin creating mixed drinks as we know them today

Also many cocktails were created during the Prohibition Era, 1920-1933, United States, as speak-easy clubs selling, poor quality illegal liquor, often mixed the spirits with various ingredients to mask the harsh alcohol. Giving rise to a huge cocktail boom

Every month we list 3 classic drinks that have inspired us and we invite our guests to join us taking a glance back in time, hoping to reinvigorate these somewhat forgotten classics. We're confident you will enjoy them as much as we do, and maybe learn a little about their history too... This month were celebrating Spring – and hopefully these delicious tipples will put a spring in your step too.

Aviation \$23

A well loved classic gin cocktail that is enjoyed all over the world. A simple and balanced drink that is both refreshing and delicious! Its first publication was in New York, 1916 by Hugo Ensslin in his book 'Recipes for mixed drinks', released a short time before the prohibition era. A combination of dry gin, fresh lemon juice, crème de violette and maraschino liqueur served straight up with a maraschino cherry. The aviation has fallen in and out of the trend over the years.. let us remind you how good it is!

Royal Bermuda Yacht Club \$23

The Club itself was established in 1844 largely by the British army stationed in Bermuda. One of the oldest clubs with a royal warrant outside the British Isles.

The cocktail is a delightful tiki style Daiquiri and early example of Traders Vics growing Tiki repertoire, based around the flavours of the tropics. Bermuda rum, Cointreau, fresh lime juice and falerum. It was first listed in his 1947 book, 'Bartenders guide... By Trader Vic'. This drink is perfect all through spring and summer so why wait!?

Tom Collins \$23

One of the simplest drinks, yet deliciously refreshing. A combination of Old Tom gin, lemon juice, sugar, and soda water. Created in London in the early part of the 1800s, the original version named the 'John Collins' called for genever instead of gin.

As the popularity of Old Tom and London Dry gins rose the genever was replaced for gin thus the drink was now an 'Old Tom' Collins which in time became Tom Collins.

The popularity of the drink rose hugely in New York in the late 1800s as a local hoax about the so called dastardly Tom Collins did the rounds in the local bars and taverns.

Champagne Cocktail
\$38

A fountain of bubbles.

Sugar cube, bitters, Hennessy Cognac and of course Champagne Bollinger

The Backyard Bellini
\$25

A refreshing Kiwi take on a Bellini. An Eichardt's classic taken off the menu but still requested by our regulars. feijoa vodka, elderflower liqueur and apple juice, topped with Gibbston Valley Extra Brut

Champagne & Méthode Traditionelle

Non Vintage

Gibbston Valley ‘Methode Traditionelle’ Brut NV Gibbston, Central Ot.	18	100
Maude ‘Methode Traditionelle’ Brut NV Wanaka, Central Otago		105
Veuve Clicquot NV Reims, France		195
Bollinger ‘Special Cuvee’ NV Ay, France	36	205
Taittinger ‘Brut Reserve’ NV Reims, France		205
Billecart-Salmon ‘Blanc de Blanc’ Grand Cru NV Ay, France		290
Ruinart ‘Blanc de Blancs’ NV Reims, France		295
Krug ‘Grand Cuvée’ Reims, France		550
Bollinger ‘Special Cuvee’ NV Magnum 1500ml Ay, France		425

Rosé

Quartz Reef ‘Methode Traditionelle’ Rosé NV Bendigo, Central Otago	21	115
Palmer & Co, Rosé Solera NV Epernay, France		190
Taittinger Prestige Rosé NV Reims, France		255
Billecart-Salmon Brut Rosé Ay, France (375/750ml)	165 /	285
Perrier Jouët ‘Belle Epoque’ Rosé 05 Épernay, France		695
Krug Brut Rosé 21^{eme} Edition Reims, France		800

Vintage

Quartz Reef ‘Blanc de Blanc’ 15 Bendigo, C.O.		195
Perrier Jouët ‘Belle Epoque’ 12 Épernay, France		550
Bollinger Le Grand Année 08 Ay, France		600
Pol Roger ‘Winston Churchill’ 2012 Épernay, France		775
Dom Pérignon 12 Épernay, France		795
Taittinger ‘Comtes Blanc de Blanc’ 8/11 Reims, France		825

**Wines and vintages are subject to availability, glass pours are 120ml unless otherwise stated*

OUR SIGNATURE DISH

The Eichardt's legendary seafood chowder is an unassailable signature dish for Eichardt's. Chock full of South Island seafood including scallops, mussels, clams and shrimp, the chowder has become an institution in its own right. Many guests having been recommended the chowder in far off lands. The chowder is available all year round and in tasting size portions for an evening, with regulars ready to riot if it ever should come off the menu.

The chowder is best matched with a chardonnay or sauvignon blanc, but a beer or pinot never disappoint.

Chardonnay

Mount Edward 'Eichardt's' 20	Pisa, C.O		90
Gibston Valley 'China Terrace' 21	Bendigo, Central Otago	20	95
Q 'Waitaki Valley' 20	Waitaki, Otago		110
Kumeu River 'Estate' 20	Kumeu, Auckland		120
Te Mata 'Elston' 19	Hawke's Bay		125
Felton Road 'Bannockburn' 21	Bannockburn, Central Otago		125
Clearview Estate 'Reserve' 21	Hawke's Bay	26	130
Felton Road 'Block 6' 21	Bannockburn, Central Otago		155
Kumeu River 'Mate's Vineyard' 18	Kumeu, Auckland		225
Chanson Chassagne-Montrachet '1er Cru' 18	Burgundy, France		245
Church Road 'Tom' 21	Hawkes's Bay		375

Sauvignon Blanc

Mahi 22	Marlborough		70
Peregrine 22	Pisa, C.O	16	70
Domaine Paul Buisse 20	Touraine, Loire Valley		75
Cloudy Bay 22	Marlborough	21	105
Dog Point 'Section 94' 15	(Barrel ferment) Marlborough		105
Amisfield 'Fumé' 19	(Barrel ferment) Pisa, Central Otago		125
Sancerre - Alphonse Mellot 20	Sancerre, Loire Valley		155

**Wines and vintages are subject to availability, glass pours are 150ml*

Riesling

Amisfield 19 (dry) Lowburn, Central Otago		75
Valli 'Waitaki Vineyard' 20 (med-dry) Waitaki		85
Felton Road 21 (dry) Bannockburn, Central Otago	19	90
Pegasus Bay 'Bel Canto' 19 (dry) Waipara, Canterbury		105
Dopff & Irion, Schoenenbourg 'Grand Cru' 20 (off-dry) Alsace, France		145

Pinot Gris

Hawkshead 22 Gibbston/Cromwell, Central Otago	16	75
Prophet's Rock 21 Bendigo, Central Otago		80
Dacey 21/22 Bannockburn, Central Otago		80
Valli 'Waitaki Vineyard' 21 Waitaki, Otago		85
Valli 'Real McCoy' 21 Gibbston, Central Otago (Orange wine)	19	90
Ata Rangi 'Lismore' 20 , Martinborough, Wairarapa		95
Dom Schlumberger 'Les Prince Abbes' 16 Alsace, France		100

**Wines and vintages are subject to availability, glass pours are 150ml*

Rosé

Carrick 22 (Pinot Noir) Bannockburn, Central Otago		68
Chateau L'Escarelle 20 (Syrah, Grenache, Cinsault) Provence, France		70
Q 'Waitaki Valley' 21 (Pinot Noir) Waitaki, Otago		75
Terra Sancta 21 (Pinot Noir) Bannockburn, Central Otago		75
Mount Edward 22 (Pinot Noir) Bannockburn, Central Otago	17	80
Miraval 20/21 (Grenache, Syrah, Cinsault,) Provence, France	23	110
Terra Sancta 'First Vines' 21 (Pinot Noir) Bannockburn, Central Otago		120

White Varietals

Delas 20 (Viognier) Rhone Valley, France		75
Dacey 22 (Chenin Blanc) Bannockburn, Central Otago		80
Nevis Bluff 16 (Pinot Blanc) Bendigo, Central Otago	17	80
Domaine Schlumberger 18 (Pinot Blanc) Alsace, France		90
Akitu 21 (Pinot Noir Blanc) Wanaka, Central Otago	20	98
Ferraton Père & Fils Saint Joseph 18 (Marsanne) Rhone Valley, France		125
Burn Cottage 19 (Grüner Veltliner/ Riesling) Lowburn, Central Otago		130

Dessert Wine

Wooing Tree 'Tickled Pink' 19 (Pinot Noir) Cromwell, Central Otago		85
Campbell's Rutherglen (Muscat) Australia		85
Mondillo Late Harvest 'Nina' (Riesling) Bendigo, Central Otago	19	90
Maison Sichel 'Sauternes' 17 (Muscat , Sem, Sauv bl,) Bordeaux, France		95
Famille Perrin Muscat Beaume de Venise (Muscat) Rhone Valley, France		105

**Wines and vintages are subject to availability, glass pours are 150ml*

**Dessert wines are bottles in 375ml vessel unless otherwise stated, standard glass pours are 75ml*

Premium Wine Flight

THE OTAGO PINOT NOIR EXPERIENCE

\$49

We offer you a chance to sample three great examples of pinot noir against each other, showcasing three of the subregions of Central Otago, and a variety of styles.

Central Otago is the most noted pinot noir region to emerge in the last 30 years.

Virtually pollution and disease free with a great hot days and cold nights

(Perfect pinot growing weather)

The vines are now old enough to truly express the terroir leading to clear sub regions with their own distinct characters. Rugged landscapes with drier soils make the pinot vines work to find water which helps to define the unique flavours..

Pinot Noir

Carrick 18 Bannockburn, Central Otago	20	95
Mount Edward 'Eichardts' 17 Lowburn/Bannockburn, C.O	21	105
Peregrine 18 Pisa/Bendigo/Gibbston, Central Otago		120
Mondillo 20 Bendigo, Central Otago	26	120
Dog Point 20 Marlborough		125
Craggy Range 'Te Muna Road' 20 Martinborough		125
Maude 'Poison Creek' 19 Wanaka, Central Otago		125
Terra Sancta 'Jackson's Block' 17 Bannockburn, Central Otago		130
Pyramid Valley 19 Lowburn, Central Otago		130
Escarpment 19 Martinborough		140
Two Paddock's 21 Alexandra, Central Otago		145
Mondillo 15 Bendigo, Central Otago		160
Valli 'Gibbston Vineyard' 20 Gibbston, Central Otago	35	165
Valli 'Bannockburn Vineyard' 19 Bannockburn, Central Otago		165
Valli 'Bendigo Vineyard' 19 Bendigo, Central Otago		165
Akitu 'AI' 18 Wanaka, Central Otago		165
Burn Cottage 'BCV' 18/19 Lowburn, Central Otago		165
Gibbston Valley 'China Terrace' 12 Bendigo, Central Otago		175
Felton Road 'Bannockburn' 21 Bannockburn, Central Otago	40	185
Mondillo 'Bella' 19 Bendigo, Central Otago		235
Felton Road 'Cornish Point' 20 Bannockburn, Central Otago		205
Felton Road 'Calvert' 20 Bannockburn, Central Otago		205
Domaine Odoul-Coquard Chambolle-Musigny 14 Burgundy, France		220
Mt. Difficulty 'Long Gully' 16 Bannockburn, Central Otago		250
Akarua 'The Siren' 18 Bannockburn, Central Otago		255
Dry River 20 Martinborough		285

**Wines and vintages are subject to availability, glass pours are 150ml*

Cabernet & Blends

Chateau La Tour ‘Medoc’ 18 (Cab Sauv/Merlot/Cab Fr) Bordeaux	90
Langmeil ‘Blacksmith’ 19 (Cab Sauv) Barossa	95
Te Mata ‘Awatea’ 20 (Cab Sauv/Merlot) Hawke’s Bay	110
Alpha Domus ‘Aviator’ 18 (Cab Sauv/Merlot/Malbec) Waiheke Island	145
Te Mata ‘Coleraine’ 20 (Cab Sauv/Merlot/Cab Fr) Hawke’s Bay	350
Chateau Giscours ‘Grand Cru Classé’ 18 (Cab Sauv/Mer/Petit Ver) Margaux	425
Church Road ‘Tom’ 19 (Cab Sauv/Merlot) Hawke’s Bay	495
Stonyridge ‘Larose’ 18 (Cab Sauv/Pet V/Malbec/Cab Fr/Mer) Waiheke Island	635

Merlot & Blends

Craggy Range ‘Gimblett Gravels’ 19 (Merlot) Hawke’s Bay	105
Ata Rangi ‘Celebre’ 20 (Merlot/Sryah/Malbec/Cab Fr) Martinborough	120
Church Road ‘Grand Reserve’ 19 (Merlot/Cab Sauv) Hawke’s Bay	26 125
Puriri Hills ‘Estate’ 17 (Mer/Cab Sauv/Malbec) Clevedon	140
Chateau de Pez ‘Saint Estephe’ 15 (Mer/Cab Sauv/Cab Franc) Bordeaux	225

**Wines and vintages are subject to availability, glass pours are 150ml*

Syrah/Shiraz Blends

Langmeil ‘Valley Floor’ 19 (Syrah) Barossa Valley	22	105
Fromm 18 (Syrah) Marlborough		110
Craft Farm ‘Lyons Vineyard’ 18 (Syrah) Hawke’s Bay		120
Delas ‘Saint Joseph’ 20 (Syrah) Northern Rhone		125
Man O War ‘Dreadnought’ 19 (Syrah) Waiheke Island	32	150
Mt. Difficulty ‘Ghost Town’ 19 (Syrah) Bendigo, Central Otago		160
Te Mata ‘Bullnose’ 19/20 (Syrah) Hawke’s Bay		195
John Duval ‘Eligo’ 18 (Shiraz) Barossa Valley, Australia		275
Church Road ‘Tom’ 20 (Syrah) Hawke’s Bay		495

Red Varietals

Terra Sancta ‘The Italian’ MV (Dolcetto/Barbera/Langrein) Bannockburn, C.O		105
John Duval ‘Plexus’ 19 (GSM) Barossa Valley, Australia		115
Rock Ferry ‘Trig Hill’ 18 (Tempranillo) Bendigo, Central Otago		145
Domaine des Senechaux 16 (GSM) Southern Rhône, France		175
Chapoutier ‘Le Bernadine’ Châteauneuf-du-Pape 19 (GSM) Southern Rhône		195
Famille Perrin ‘Beaucastel’ Châteauneuf-du-Pape 18 (GSM) Southern Rhône		485

**Wines and vintages are subject to availability, glass pours are 150ml*

Liqueurs

Amaretto	12
Baileys (60ml)	15
Cardrona 'Rose Rabbit'; Orange/ Butterscotch/Cherry/Elderflower	15
Chambord	11
Cointreau	11
D.O.M Benedictine	12
Drambuie	12
Frangelico	11
Galliano Vanilla	12
Grand Marnier	12
Italicus	12
Kahlua	10
Sambuca; White or Black	12
St Germain Elderflower	12

Aperitif

Aperol (45ml)	10
Amaro Montengro	12
Campari	11
Carpano Antica Formula (45ml)	14
Lillet Blanc (45ml)	12
Mancino Bianco (45ml)	14
Mancino Rosso (45ml)	14
Mancino Secco (45ml)	14
Pernod	11
Pimm's No1 (45ml)	14

**Standard pours are 30ml unless stated*

Cognac/Armagnac/Calvados

Christian Drouin 'Pomme Prisonniere' Calvados	15
Delord Bas Armangac VSOP	21
Hine 'Rare' VSOP	16
Courvoisier XO	38
Hennessy VS	12
Hennessy VSOP	16
Hennessy XO	40
Hennesey Paradis	90
Remy Martin Louis XIII*	375

**Made with only Grand cru Champagne grapes and blended from 1200 eau de vie, some of which are more than 100 years old and then aged in centuries old barrels*

Port/Sherry 60ml

Lustau Amontillado Sherry Jerez, Spain	17
Lustau Pedro Ximenez Sherry Jerez, Spain	17
Lustau Oloroso Sherry Jerez, Spain	17
Graham's 10yr Port Douro Valley, Portugal	19
Graham's 20yr Port Douro Valley, Portugal	32

WHISKY TASTING FLIGHTS

Irish Flight \$40

Distilling and whiskey production is going through a renaissance in Ireland. It is also home to a diverse range of styles and approaches to whiskey production. Here we explore three different styles of Irish whiskey, namely, Single Malt, Single Pot Still, Small Batch Grain

Scottish Flight \$45

An introduction to 3 of the 5 distinctly different single malt whisky producing regions of Scotland. Speyside, Highland, Islay

New Zealand Flight \$50

Although New Zealand whisky may still be a relatively new player on the global whisky scene, it has been producing whisky for some time. New Zealand is one of only five countries to produce a 30yr old whisky, after Ireland, Scotland, Japan and America.. You'll be pleasantly surprised with these three assorted styles

Japanese Flight \$50

Japanese whisky owes much to the organic chemist, Masataka Taketsuru, not only did he found the Nikka Distillery, but he helped build Japan's whisky industry. Here we take a look at three different styles of whisky produced by Nikka

North American Flight \$35

The world of North American whiskey is a wonderfully complex place. Here we explore bourbon and rye whiskey with a focus on the variation of the base cereal and mash bill; Corn, Rye, Wheat & Malted Barley

GUEST WHISKY DISTILLERY TASTING

The Glenmorangie distillery, Highlands, Scotland

Founded by a craftsman

William Matheson, a Scottish highlander, learned the craft in the earliest Scottish distilleries. He established his own distillery in 1843, making his dream come true.

Created in the perfect location

The Glenmorangie distillery is located in Tain. Its rolling hills, natural water from the Tarlogie Springs and protected shoreline proved the perfect location.

Inspired by their ancestors

Every drop of their whisky is inspired by the surroundings and created by a passionate group of individuals who have passed their dedication, skills and attention to detail down through the generations.

Join us and explore three fantastic expressions from this iconic distillery:

10yr old

18 Year Old extremely rare

Signet

\$60

Scotch Single Malt Whisky

Aberlour 'A Bunadh' Cask Strength, <i>Speyside</i>	19
Ardbeg 10yr, <i>Islay</i>	15
Ardbeg 'Uigeadail', <i>Islay</i>	23
Caol ila 12yr, <i>Islay</i>	15
The Balvenie, Doublewood, 12yr, <i>Speyside</i>	16
The Balvenie, Caribbean Cask, 14yr, <i>Speyside</i>	25
The Balvenie, Portwood, 21yr, <i>Speyside</i>	50
Bowmore 12yr, <i>Islay</i>	12
Bowmore 15yr, <i>Islay</i>	18
Dalwhinnie 15yr, <i>Highland</i>	19
Glenfarclas 17yr, <i>Speyside</i>	21
Glenfiddich 12yr, <i>Speyside</i>	13
Glenfiddich 15yr 'Solera', <i>Speyside</i>	21
Glenfiddich 'IPA' Experiment', <i>Speyside</i>	23
Glenfiddich 'Project XX', <i>Speyside</i>	23
Glenlivet Founder's Reserve, <i>Speyside</i>	12

Scotch Single Malt Whisky (continued)

Glenmorangie 10yr, <i>Highland</i>	13
Glenmorangie 18yr, <i>Highland</i>	26
Glenmorangie 'Signet', <i>Highland</i>	60
Glenrothes 12yr 'Sherry Cask', <i>Speyside</i>	15
Highland Park 12yr ' <i>Viking Honor</i> ', <i>Orkney</i>	16
Highland Park 18yr, <i>Orkney</i>	35
Lagavulin 16yr, <i>Islay</i>	23
Laphroaig 10yr, <i>Islay</i>	16
Macallan 12yr (Sherry cask) <i>Highland</i>	21
Macallan 18yr <i>Highland</i>	75
Oban 14yr, <i>West Highlands</i>	23
Springbank 12yr, (cask Strength) <i>Campbeltown</i>	18
Springbank 15yr, <i>Campbeltown</i>	17
Talisker 10yr, <i>Isle of Skye</i>	15

Blended Scotch Whisky

Chivas 12yr	12
Chivas 18yr	15
Chivas ‘Ultis’	45
Johnnie Walker ‘Black Label’	13
Johnnie Walker ‘Blue Label’	38

Irish Whiskey

Bushmills 10yr Single Malt, <i>Bushmills, Co. Antrim</i>	12
Dingle ‘Batch No,5’, , <i>Dingle, Co. Kerry</i>	25
Glendalough Pot Still ‘ Irish Oak’, <i>Co. Wicklow</i>	16
Jameson, <i>Midelton, Co. Cork</i>	10
Jameson Stout cask Edition, <i>Midelton, CO. Cork</i>	12
Redbreast 12yr Single Pot Still, <i>Midelton, Co. Cork</i>	19
Redbreast 15yr Single Pot Still, <i>Midelton, Co. Cork</i>	30
Teeling ‘Small Batch’ <i>Co. Dublin</i>	14
The Quiet Man 12yr Single Malt ‘Sherry Finish’, <i>Co. Derry</i>	18

New Zealand Whisky

Cardrona Distillery ‘Growing Wings’ Solera Single Malt	38
Thomson ‘Manuka Wood Smoke’ Single Malt	15
New Zealand Whisky Collection Dunedin Doublewood 18yr	21
New Zealand Whisky Collection “The Otago” 30yr	120

Japanese Whisky

Mars Iwai 'Tradition', (<i>Blend</i>)	23
Nikka Taketsuru, (<i>Pure malt</i>)	23
Nikka Miyagikyo, (<i>Single Malt</i>)	25
Nikka Yoichi, (<i>Single Malt</i>)	21
Nikka 'From the Barrel', (<i>Barrel Strength, Blended</i>)	19
Hibiki 'Japanese Harmony', (<i>Blended</i>)	28

North American Whiskey

Buffalo Trace <i>Bourbon</i>	12
Four Roses 'Single Barrel' <i>Bourbon</i>	15
Jack Daniels <i>Tennessee</i>	10
Jim Beam <i>Rye</i>	10
Knob Creek 9yr 'Small Batch' <i>Bourbon</i>	14
Makers Mark <i>Bourbon</i>	11
Michter's Single Barrel <i>Rye</i>	20
Woodford Reserve <i>Bourbon</i>	12

Add Mixer \$2

Gin

Add Mixer \$2

Black Robin, <i>Chatham Islands, NZ</i>	13
Bombay Sapphire, <i>England</i>	11
Botanist, <i>Islay, Scotland</i>	13
Broken Heart, <i>Queenstown, New Zealand</i>	13
Hendrick's, <i>Scotland</i>	15
Lighthouse, <i>New Zealand</i>	10
Little Biddy 'Classic', <i>Reefton, New Zealand</i>	14
Little Biddy 'Pink', <i>Reefton, New Zealand</i>	14
Monkey 47, <i>Germany</i>	18
Monkey 47 Sloe, <i>Germany</i>	18
Never Never 'Triple Juniper' Gin, <i>Australia</i>	15
Never Never 'Southern Strength' Gin, <i>Australia</i>	16
Nikka 'Coffey still' Gin, <i>Japan</i>	16
No. 3, <i>Holland</i>	13
Peddler's, <i>Shanghai, China</i>	15
Rifters, <i>Arrowtown, New Zealand</i>	14
Roots 'Marlborough Dry', <i>Marlborough, New Zealand</i>	14
Scapegrace, Gold, 57.6%, <i>New Zealand</i>	18
Scapegrace, Original or Black, <i>New Zealand</i>	14
Tanqueray, <i>England</i>	10
Tanqueray Ten, <i>England</i>	13
The Source, <i>Cardona, NZ</i>	15
The Source Barrel-Aged (Chardonnay Barrel), <i>Cardrona, NZ</i>	16
The Source Barrel-Aged (Bourbon Barrel), <i>Cardrona, NZ</i>	16
The Source Barrel-Aged 'Pink' <i>Cardrona, NZ</i>	18
Trading Tides 'Strangers&Sons x Four Pillars' <i>Goa, India</i>	16

Vodka	Add Mixer \$2
42 Below Feijoa, <i>New Zealand</i>	9
Belvedere, <i>Poland</i>	13
Blue Duck, <i>New Zealand</i>	13
Broken Heart, <i>Queenstown, New Zealand</i>	13
Grey Goose, <i>France</i>	13
Ketel One, <i>Holland</i>	12
Tito's, <i>Texas</i>	12
The Reid, <i>Cardrona, New Zealand</i>	15
Tried & True, <i>France</i>	9
Zubrówka Bison, <i>Poland</i>	12

Tequila y Mezcal

Fortaleza Reposado, <i>Jalisco</i>	25
Herradura Plata, <i>Jalisco</i>	15
Herradura Reposado, <i>Jalisco</i>	16
Jose Cuervo 'Reserva de la Familia' Extra Anejo, <i>Jalisco</i>	35
Pátron 'Roca' Reposado, <i>Jalisco</i>	21
Illegal 'Joven' Mezcal, <i>Oaxaca</i>	15

Rum

Appleton Estate Signature Blend, <i>Jamaica</i>	12
Diplomatico Reserva Exclusiva, <i>Venezuela</i>	15
El Dorado 12yr, <i>Guyana</i>	13
Havana Club 7yr, <i>Cuba</i>	12
Kraken Black Spiced, <i>Trinidad & Tobago</i>	10
Mount Gay, <i>Barbados</i>	11
Mount Gay XO, <i>Barbados</i>	13
Plantation 3 Stars, <i>Barbados/Trinidad/Jamaica</i>	10
Plantation Original Dark, <i>Barbados/Jamaica</i>	10
Plantation Pineapple, <i>Barbados</i>	14

BEER

The word derives from the Latin word 'bibere' which translates as 'to drink'. It is the quintessential beverage. A simple yet magical product of fermentation and brewing with as little as four essential ingredients; water, malted cereal, hops and yeast. Sometimes there just isn't anything better than a good crisp beer served in a cold glass. At Eichardt's Bar we appreciate this as much as anyone..

. Here's our list of great local and international beers.

Enjoy!

Lager & Pilsner 330ml

Canyon 'Gold' Lager, <i>Queenstown</i> 2.5%ABV	13
Emerson's Pilsner, <i>Dunedin</i> 4.9%ABV	14
Heineken Original, <i>Holland</i> 5.0%ABV	10
Peroni Nastro Azzurro, <i>Italy</i> 5.1%ABV	10

Craft beer 330ml

Altitude 'Mischievous Kea' IPA, <i>Queenstown</i> 5.5%ABV	15
Behemoth 'Chur' NZ Pale Ale, <i>Auckland</i> 5.0%ABV	13
Canyon 'Conehead' Hazy Pale Ale, <i>Queenstown</i> 5.0%ABV	13
Cassel's Milk Stout (328ml), <i>Christchurch</i> 5.2%ABV	13
Killarabbit Double IPA, <i>Bannockburn, Central Otago</i> 7.2%ABV	19
Sawmill East Coast IPA (Hazy), <i>Matakana</i> 5.9%ABV	13
Sawmill Extra Pale Ale, <i>Matakana</i> 4.9%ABV	13

Cider & ginger beer 330ml

Abel 'Methode' Cider, <i>NV, Nelson</i> 6.5%ABV	23
Canyon 'Point Pressed' Cider <i>Queenstown</i> 4.5%ABV	12
Ginger Bear (alcoholic ginger beer), <i>Queenstown</i> 4.0%ABV	14

Low alcohol 330ml

Heineken 'Zero', <i>Holland</i> 0.0%ABV	10
Canyon 'Tussock Basher' Mid-strength, <i>Queenstown</i> 2.5%ABV	13
Sawmill 'Bare Beer' Pale Ale, <i>Matakana</i> 0.0%ABV	12

Soft Drinks	8
Coca cola	
Diet coke	
Fever-Tree	6
Tonic – <i>Indian/ Elderflower/ Aromatic/ Refreshingly Light/ Mediterranean</i>	
Ginger beer	
Ginger ale	
Lemonade	
Soda water	
Juices	6
Orange, Apple, Pineapple, Cranberry, Grapefruit, Pomegranate, Tomato	
Non-alcoholic cocktails	
Solero - Pineapple, Passionfruit, lemon, lime, vanilla, soda water	14
Virgin Mule – Lime, Ginger, Fresh mint, Ginger beer	14
Virgin Mojito – Lime, brown sugar, fresh mint, apple juice soda water	14
Lychee Lemonade – Lychee, lemon juice, sugar, lemonade	14
Basil sherbert smash – Seedlip Grove 42, lemon juice, sugar, basil, tonic	19
Aperitif Britannia – Seedlip Garden 108, lime, cucumber, mint, apple juice	19
Non-Alcoholic Spirit (30ml)	
Seedlip - <i>Spice 94/Garden 108/Grove 42</i>	12

Hot Beverages

Coffee – Higher Ground, Cromwell	from 6
Tea - TeaTotal Loose Leaf, Auckland	6
English breakfast, Earl Grey, peppermint, Feng Shui green, chamomile, energizer or Otago summer fruits	
Liqueur Coffees	16
Irish, Scotch, Kahlua, Cognac, Baileys, Frangelico, Grand Marnier	
Hot Toddy	16
Johnnie Walker infused with winter spices, ginger liqueur, fresh lemon juice, demerara & honey syrup served with lemon and clove	
Eichardt's Signature Hot Chocolate	14
Our house recipe bitter-sweet hot chocolate with homemade salted caramel sauce, whipped Chantilly cream, crushed Maltesers and marshmallows	
with Baileys	Add 5

Thank you for your patronage, we trust you have enjoyed the Eichardt's experience
and hope to welcome you back soon.

You can follow the Bar on Facebook and Instagram

We welcome your feedback on TripAdvisor