

MENU

SNACKS

Spiced Mixed Nuts	10
House Artisan Bread, truffle butter, dukkah spice	13
Marinated Olives	14
Shoestring Fries, black olive salt, garlic aioli	14

SEASONAL OYSTERS

POA (subject to availability)

EICHARDTS CLASSIC

Eichardt's Legendary Seafood Chowder (tapas / full portion) 16 / 36

SMALL PLATES

Southern fried banana blossom, Korean BBQ sauce	15
Smoked salmon pops, furikake rice, soy glaze, wasabi aioli, salmon caviar	18
Pork belly & jalapeño doughnut, nuoc cham	15
Lamb cutlets, smokey harissa, salsa verde	22
Whiskey & coke slider, cured beef brisket, cola glaze, whiskey aioli	22
Duck & pistachio terrine, apple & cranberry chutney, lavosh	18
Pickled pear & cheese salad, witloof, candied walnuts	16
Cured carrot, wild thyme honey brushetta, confit garlic, basil	14

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



PLATTERS

Local Cheeses, fresh grapes, dried fruit, lavosh, quince paste, chutney, Otago honeycomb	36
Charcuterie platter, three Central Otago cured meats, three Gibbston Valley cheeses, chutney, crackers, pickles	54
Chefs Tapas Trio Southern fried banana blossom, Korean BBQ sauce Duck & pistachio terrine, apple & cranberry chutney, lavosh Smoked salmon pops, furikake rice, soy glaze, wasabi aioli, salmon caviar	48

DESSERT

Local fruit profiteroles, Pinot Noir, chocolate sauce	18
Lemon posset, honey textures, thyme shortbread	18
Ice Cream Duo - choose from vanilla, fig & honey or Black Doris plum	18
Affogato add your choice of liqueur - Baileys, Amaretto, Frangelico,	10
Kahlua or Cointreau	20

wifi: Eichardts Guest password: Eichardtsguest