



EICHARDT'S
PRIVATE HOTEL

TAPAS MENU

11.30AM - LATE

TAPAS

Eichardt's Legendary Seafood Chowder (tapas / full portion)	12/27
Pork Cheek Croquettes, shaved fennel, rhubarb relish	13
Te Mana Lamb Gyros, garlic tzatziki, tomato, Tony's lettuce, roti bread	13
Fresh Veg Salad, local leaves, raw veg ribbons, turmeric dressing (v)	12
Squid-ink Tempura Calamari, lemon aioli, wild watercress	12
Braised Beef Cheek, horopito hoisin, buttered mash	13
Southern Fried Blossom, siracha glaze, aioli, pickle gel (v)	12
Mushroom Pâté, Pinot Noir jelly, fermented mushroom, lavosh (v)	12
Shoestring Fries, olive salt, roasted garlic aioli (v)	8
Homemade Sourdough Bread, local olive oil & beetroot hummus	8

DESSERT

Sticky Toffee Pudding, vanilla ice cream (v)	12
Pinot-roasted Rhubarb, ginger cream, meringue (v)	12
Molten Chocolate Pudding, salted caramel sauce (v)	12
Local Cheeses, homemade crackers, candied walnuts and relish (v)	14
Eichardt's Hot Chocolate: Eichardt's cocoa blend, salted caramel, homemade Chantilly cream, crushed Malteasers and marshmallows	10
With Bailey's:	15

(v) = vegetarian - if you have any allergies or dietary requirements, please consult your waiter



EICHARDT'S
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FIVE FOR FIFTY

CHOOSE ANY FIVE TAPAS FOR \$50

(EXCLUDES LARGE CHOWDER AND DESSERTS)

CHOWDER & CHARDONNAY

Try our Legendary Seafood Chowder, paired perfectly with a glass of a delicious Central Otago Chardonnay - please ask your waiter for details.

\$35

EICHARDT'S HIGH TEA

Join us for our traditional afternoon tea. Includes finger sandwiches, a selection of hot tapas, scones with vanilla mascarpone, and petit fours. Enjoy with a glass of Gibbston Valley 'Extra Brut' and tea or coffee to finish.

\$49 PER PERSON

(Minimum 24 hours notice is required for high tea bookings. Minimum two people. T+C's apply)

For enquiries, please email bar@eichardts.com

wi-fi: Eichardts Guest : Password: Eichardtsguest