

*Welcome*

White Spider Restaurant  
Winter 2020

Private Dining Reservations  
02 6457 5209 | [stay@eiger.com.au](mailto:stay@eiger.com.au)



WHITE SPIDER RESTAURANT & BAR

# Entree

## Soupe Du Jour

& bread served warm (v) (gf\*) 16

## Snowy Mountains Smoked Trout Tartare

Yuzu pearls, caper berries, heirloom radish & house made roasted garlic & fennel lavosh (gf\*) 20

*Santi Sortesele Pinot Grigio 2018 | Delle Venezie, Italy*

## Fondue White Spider

Four cheese blend of baked brie, smoked gouda, gorgonzola & mozzarella curd, vibrant house pickled vegetables & toasted baguette dippers (v) 21

*Shut the Gate Chardonnay 2016 | Tumbarumba, NSW*

## Wagyu Beef Carpaccio

Gochujang edamame, manchego cheese, mustard greens & miso mayonnaise (gf) 22

*Rockburn Devil's Staircase Pinot Noir 2018 | Central Otago*

## Duck Liver Mousse

Warm side of wild mushrooms, braised shallots, Bredbo black garlic, forest herbs & crunchy zopf crostini (gf\*) 18

*Hentley Farm Villain & Vixen Shiraz 2018 | Barossa, SA*

## Schalentier Ravioli

Pillows of crab, lobster & prawn with a citrus, chardonnay & herb sauce, zopf pangritata & a tapioca prawn crisp 22

*Eden Road Riesling 2019 | Murrumbateman, NSW*

## Smoked Pork Hock Tart

Cranberry, mushroom, caramelised onion & quark filling with native salsa verde & fried enoki mushrooms 21

*Hancock & Hancock Grenache Rose 2019 | McLaren Vale, SA*

v ~ vegetarian | gf ~ gluten free | df ~ dairy free | gf\* ~ gluten free option upon request  
Our cuisine contains gluten, egg & nut extracts & traces, please advise our wait staff of any allergies

# Main Event

## Cracked Black Pepper Cannelloni

Roasted butternut pumpkin, seasonal greens & ricotta stuffing with a four cheese sauce & a mixed herb salad (v) 28

*Montrose Stony Creek Chardonnay 2017 | Mudgee, NSW*

## Market Fish (Market Price)

## Confit Duck Maryland

Creamed Jerusalem artichokes, sautéed broccolini & snow peas with a blueberry jus, pickled blueberry bursts & crispy artichoke chips (gf) 32

*Shut the Gate Chardonnay 2016 | Tumbarumba, NSW*

## Linguini Vongole

New Zealand clams, drenched in white wine, Spanish onion, garlic & cayenne chillies, tossed with cherry tomatoes, fresh herbs & smoked butter 32

*Oakridge Over the Shoulder Pinot Grigio 2017 | Yarra Valley, VIC*

## Pan Seared Veal Schnitzel

OP & bone in. Piccata style sauce of lemon, friend capers & burnt butter. Kipfler potatoes, braised red cabbage & charred lemon 38

*Argento Malbec 2017 | Mendoza, Argentina*

## Char-Grilled Pork Cutlet

Glazed with honey, ginger & soy. Sautéed gai-lan, roasted Dutch carrots & a coriander & pickled vegetable salsa 36

*Shut the Gate Chardonnay 2016 | Tumbarumba, NSW*

## Lamb Rump

Roasted. Sage & lemon infused velvet pumpkin, sautéed broccolini, roasted beetroot, herb quark & a rosemary jus (gf) 36

*Rymill MC2 Cabernet Sauvignon Merlot Cabernet Franc 2015 | Coonawarra, SA*

## Beef Sirloin 300g

Char-grilled. Roasted kipfler potatoes, wild mushrooms, braised shallots, Bredbo black garlic, fried kale gremolata, port wine jus (gf) 42

*Hentley Farm "The Beauty" Shiraz 2016 | Barossa Valley, SA*

# Dessert

## **The Deliverance**

A decadent hot chocolate fudge pudding with toasted sesame praline, salted caramel ice cream & pistachio floss 16

## **Banana & Almond Tart**

Toasted pecan crumble, vanilla bean ice cream, fresh banana & a smokey caramel sauce (gf) 16

## **Tiramisu Ice Cream Sandwich**

With a mascarpone & XO Café Crème, Dutch cocoa dust & a tobleron shard 16

## **Schnapps White Spider**

*What's your flavour...?*

Indulgent ice cream paired with Wildbrumby Schnapps 18

Devils Tongue schnapps, chocolate ice cream & warm chocolate fudge sauce a chocolate shard & raspberry dust (gf)

*Affogato it & add a shot of coffee 5*

*or*

Organic raspberry schnapps, vanilla bean ice cream, freeze dried raspberry crunch & a white chocolate shard

*or*

Butterscotch schnapps w salted caramel ice cream, toasted praline & a smokey caramel sauce (gf)

*Affogato it & add a shot of coffee 6*

Baked apple schnapps with vanilla bean ice cream, toasted pecan crumble & a dehydrated apple crisp