

# ETHEREAL

RESTAURANT

## Celebration Dinner

\$98 per person (minimum 7 guests)

**House Made Sourdough & Focaccia** brown butter, olive oil (v)

### Entrees Please choose one

**Massimo's Burrata** grilled zucchini, pinenut, salsa verde (v, gfo)

**Grilled Tiger Prawns** pickled mussels, bois bodran, celery salt (3 ea) (gf)

**Venison Carpaccio** anchovy tuna sauce, potato & parsley salad (gf)

### Mains

**Aged Eye Fillet** potato foam, caramelized onion puree, grilled brassicas (gf)

**Pan Fried Fish** potato & tomato raisin, fennel, chilled tomato essence (gf)

**Chicken Breast & Bone Marrow Custard Millefeuille** polenta, charred witlof, smoked nduja sauce (gf)

**Spinach & Cheese Raviolo** cheese velouté, truffled mushroom (v)

### Sides to Share

**Garden Salad** lemon vinaigrette dressing (vg, gf)

### Desserts

**Vanilla Crème Brulee** chocolate ice cream, strawberry, white chocolate (v,gf)

**Pavlova** poached blueberries, pineapple sorbet, mascarpone cream, crumble (v,gf)

**Aged Cheddar Cheese** our raw honey | crackers (v)

V= Vegetarian option • GF= Gluten-free option.

This menu may contain the traces of nuts. Please notify your wait staff of any dietary requirements and we will do our best to accommodate your needs.