

Stories from our Friends

Massimo's Burrata

Known as the Marilyn Monroe of Cheeses, Burrata is renowned for its delicate, creamy, buttery texture and flavor. A Mozzarella pouch filled with fresh Stracciatella (a mix of fresh mozzarella curds and cream) that contrasts beautifully with the firm outer layer. **Massimo's Burrata**

Neat Meat

For over 20 years, Neat Meat has grown from a small family venture into a larger business while maintaining its family-oriented ethos. Emphasising forward-thinking, ethical, and sustainable farming practices, Neat Meat collaborates with dedicated farmers and invests in advanced, eco-friendly technology. Prioritizing convenience, efficiency, and sustainability, Neat Meat delivers top-quality produce from farm to table. Always innovating, Neat Meat ensures the best products for our customers while honouring the dedication of our farmers, experience our beef dishes such as our **Scotch Fillet 300g 70+ day grain fed beef from Hurunui.**

Zealong

An hour's drive from the hotel, Zealong Tea Estate is a celebrated Waikato icon and New Zealand's only commercial tea estate. As pioneers of the local tea industry, Zealong ensures complete traceability from soil to sip, offering a unique assurance of quality. Third-party certifications guarantee that Zealong tea is produced with a clear environmental conscience. The name "Zealong" combines "New Zealand" and "Oolong," reflecting the first tea perfected on their estate. Chef Jinu has infused oolong in our **Grilled Prawns dish which is served with kumara, parmesan salad and oolong verde dressing.**

Lion Apiaries

Established in 2008, Lion Apiaries are our trusted beekeepers responsible for producing honey.

Our hives are situated beneath the magnificent pine tree visible just outside the hotel's entrance. Thanks to Lion Apiaries' expert care, we nurture robust, healthy bees that produce the raw honey available on the menu in our **Selection Of Local Cheese.**

ETHEREAL

RESTAURANT

Ethereal as a name holds incredible sentimentality to us as we work to honour the standards and reputation of the namesake thoroughbred who won the prestigious Melbourne Cup, and the trophy takes pride in our restaurant. Our ethos is grounded in the same resolve to strive for greatness while staying true to our local heritage and home-grown roots. Our values encompass farm to table, paddock to plate, our family to your family. We are proud supporters of local produce and growers.



ETHEREAL

RESTAURANT

Snacks

Mussels Escabeche potato (gf)	12
Grass Fed Beef Tartare parmesan praline toast (3ea)	12
Tofu & Veg Beignets (5 ea) V	14

Entree

Homemade Breads brown butter, olive oil (v)	15
Clevedon Oysters mignonette (1/2 doz.) (gf)	36
Grilled Tiger Prawns pickled mussels, bois bodran, celery salt (3 ea) (gf) add 3 \$49 (for total of 6)	32
Venison Carpaccio anchovy tuna sauce, potato & parsley salad (gf)	22
Ora King Salmon Tiradito pineapple chilli sauce, coconut reduction (gf)	30
Massimo's Burrata grilled zucchini, pinenut, salsa verde (v, gfo)	27

Mains

Pan Fried Fish potato & tomato raisin, fennel, chilled tomato essence (gf)	46
Chicken Breast & Bone Marrow Custard Millefeuille polenta, charred witlof, smoked nduja sauce (gf)	44
Spinach & Cheese Raviolo duck ragout	38
Linguine truffled mushroom cream, parmesan crumb	32

Butcher's Cabinet

Scotch Fillet 300g 70+day grain fed beef, Hurunui, Canterbury NZ (gf)	69
Lamb Rump coastal lamb, lower north island, NZ (gf)	15/100gm 200-270gm
Aged OP Rib Eye grass fed beef, Canterbury, NZ (gf)	14/100gm
Aged Eye Fillet 200g grass fed beef, Canterbury, NZ (gf)	52
Aged Sirloin 250g grass fed beef, Canterbury, NZ (gf)	48

*Above meat cuts served with potato foam, leek crumble,
caramelized onion puree*

SAUCES AND COMPOUND BUTTERS

Select a choice of compound butter or a jus to accompany your grill

Peppercorn Cream (gf)
Café de Paris Butter (gf)
Truffle Butter (gf)
Red Wine Jus (gf)

Additional serve 5

Desserts

Vanilla Crème Brulee chocolate ice cream, strawberry, white chocolate (v, gf)	19
Pavlova poached blueberries, pineapple sorbet, mascarpone cream, crumble (v, gf)	19
Chocolate Blackberry Cake coffee textures (v)	18
Yogurt Panacotta rhubarb, almond (gf)	19
Chocolates Bon-Bon & Macarons house made (v, gf)	15
Selection of Local Cheese walnut gouda- Clevedon buffalo cheddar aged pakiri- Kapiti blue creamy- over the moon raw honey from our hive lavash (v. can be gf)	18 (one) 32 (three)

Sides

Steamed Vegetables sherry vinegar. sweet potato hummus (vg, gf)	18
Polenta asparagus, seaweed & sesame (v, gf)	18
Garden Salad lemon vinaigrette (vg, gf)	12
Shoestring fries truffle aioli, parmesan (v)	16

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.