

ETHEREAL

RESTAURANT

Entrees

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|---|-----------|
| Homemade Breads | 14 |
| brown butter, olive oil (v) | |
| Massimo's Burrata | 27 |
| Grilled zucchini, pinenut, salsa verde, lavash (v,gfo) | |
| Korean Fried Chicken | 24 |
| pickled radish, sticky sauce | |
| Caesar Salad | 26 |
| bacon, egg, anchovy, cos, parmesan (add chicken \$8) | |

Sides

| | |
|---|-----------|
| Steamed Vegetables | 18 |
| sherry vinegar, sweet potato hummus (v, gf) | |
| Shoestring Fries | 16 |
| parmesan, truffle aioli (v, gf) | |
| Garden Salad | 12 |
| lemon vinaigrette dressing (vg, gf) | |

Mains

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|--|-----------|
| Chicken Breast & Bone Marrow Custard Millefeuille | 44 |
| polenta, charred witlof, smoked nduja sauce (gf) | |
| Beer Battered Fish | 32 |
| shoestring fries, tartare sauce | |
| Aged Sirloin (250gm) | 48 |
| shoestring fries, café de paris butter | |
| Angus Cheeseburger | 28 |
| bacon, cheese, caramelized onion, brioche bun, fries | |
| Black Bean Burger | 28 |
| slaw, tomato relish, sesame whip, vegan bun, fries (vg) | |
| Linguine | 32 |
| truffled mushroom cream, parmesan crumb (v) | |
| Spinach & Cheese Raviolo | 38 |
| duck ragout | |

Desserts

| | |
|---|-----------|
| Vanilla Crème Brulee | 19 |
| chocolate ice cream, strawberry textures (v, gf) | |
| Chocolate Bon Bons & Macarons | 15 |
| housemade (gf,v) | |
| Pavlova | 19 |
| poached blueberries, pineapple sorbet, mascarpone cream, crumble (v, gf) | |
| Chocolate Blackberry Cake | 18 |
| coffee textures (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.