

# ETHEREAL

RESTAURANT

## EASTER BRUNCH BUFFET

\$89 per person | \$44.50 per child

### Cold Buffet

Seasonal whole fruit (VG,GF)  
Seasonal sliced fruit- 3 individually sliced and served separate (VG,GF)  
Selection of cold deli meats -ham, salami, prosciutto (GF)

### Bread Station

Assorted breads  
Hot cross buns  
Croissant & Danish  
Butter medallions (V)

### Soup

Cream of tomato soup (V, GF)

### Salads

Salad of quinoa, parsley, broccoli & kale  
Salad of Beetroot, walnut, feta & cress (GF)  
Salad leaves bowl – dressing on side (VG,GF)

### On the Counter

Assorted pizza  
Fried chicken, honey butter  
Eggs benedict

### Hot Food

Lamb roast carvery GF  
Grilled fish, risotto  
Mini rosti potatoes VG GF  
Seasonal vegetables GF  
Grilled Pork & fennel sausages GF  
Crispy New Zealand Prime Bacon GF  
Penne pasta with truffle mushroom sauce V  
Dumplings  
Fried rice

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.

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## Waffle Station

Waffles with toppings of your choice  
Maple syrup, lemon crud, crème fraiche, honey  
Dried fruit – almonds, sunflower seeds, cranberries, apricots

## Dessert

Tiramisu  
Mixed berries panacotta GF  
Chocolate mousse GF  
Seasonal meringue GF  
Lemon curd, thyme & pear, burnt butter cake, mascarpone  
Easter eggs

## Seafood Plate

One plate per table

Selection of seafood including cooked prawns, mussels, clams, house cured salmon, oyster

## Drinks Station

Orange, pineapple, tomato  
Coffee & tea

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