

ETHEREAL

— RESTAURANT —

Celebration Dinner

House Made Sourdough & Focaccia brown butter, olive oil | V

Entree

Please choose one

Clevedon Buffalo Mozzarella pickled daikon, sultana & butternut relish, lavosh V GF

Grilled Tiger Prawns chorizo emulsion, nori, kumara fondant (4 ea) | GF

Smoked Duck Breast scallop panacotta, apple, strawberry chilli gel | GF

Mains

Please choose one

Aged Eye Fillet duck fat potato cake, caramelized onion puree, celery crumble | GF

Pan Fried Fish ginger & spring onion salsa, leek ash risotto, saffron velouté | GF

Herb marinated chicken parmesan polenta, watercress, balsamic butter sauce | GF

Linguine truffle mushroom cream, parmesan crumb | V

Sides to Share

Garden Salad lemon vinaigrette dressing | V GF

Desserts

Please choose one

Jasmine Crème Brulee chocolate ice cream, orange, shortbread crumble | V

Chocolate Sundae Cake vanilla ice cream, mascarpone cream, candied nuts | V GF

Warm Apple Crumble buckwheat, vanilla mousseline, apple butter, caramel | V

Three course \$98 per person | Two Course \$85 per person*

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.

*TC- For two course, please choose either Entree & Main or Mains & Dessert for the entire party