

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.**

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.



RESTAURANT

Snacks

Grass Fed Beef Tartare parmesan praline toast (3 ea)	12
Beer Battered Cauliflower truffle mayo (5 ea) (v)	14

Entree

Homemade Breads brown butter, olive oil (v)	15
Clevedon Oysters mignonette (1/2 doz.) (gf)	36
Grilled Tiger Prawns chorizo émulsion, nori, kumara fondant (4 ea) (gf) add 2 \$49 (for total of 6)	32
Smoked Duck Breast scallop panna cotta, apple, strawberry chilli gel (gf)	25
Warm Smoked Salmon confit beetroot, miso & sesame short crust, tonka bean mayo (gfo)	30
Clevedon Buffalo Mozzarella Pickled daikon, sultana & butternut relish, lavosh (v, gfo)	25

Mains

Pan Fried Fish ginger & spring onion salsa, leek ash risotto, saffron veloute (gf)	46
Herb Marinated Chicken watercress, parmesan polenta, balsamic butter sauce (gf)	44
Pinot Braised Savannah Beef Cheek horseradish, mash, pickled shallot salad (gf)	45
Free Range Pork Belly miso kumara, roast pears, salsa verde, silverbeet	38
Linguine truffle mushroom cream, parmesan crumb	32

Butcher's Cabinet

Scotch Fillet 300g 70+day grain fed beef, Hurunui, Canterbury NZ (gf)	69
Lamb Shoulder coastal lamb, lower north island, NZ (gf)	44
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 duck fat potato cake, caramelised onion puree, celery crumble

SAUCES AND
COMPOUND BUTTERS

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

Red Wine Jus (gf)
Peppercorn Cream (gf)
Café de Paris Butter (gf)
Maitre d' hotel butter (gf)

Additional serve 5

COMFORT FOOD – to nourish the soul
Enjoy heartwarming flavours of cherished local traditions

ETHEREAL'S Signature Shepherds Pie 25
beef & lamb, mushroom, crumble, salad (gfo)

Desserts

Jasmine Crème Brulee white chocolate, mandarin, shortbread crumble (v, gfo)	19
Chocolate Sundae Cake vanilla ice cream, mascarpone cream, candied nuts (v, gf)	19
Warm Apple Crumble buckwheat, vanilla mousseline, apple butter, caramel (v)	18
Coconut Panna Cotta marinated pineapple, mango sorbet, meringue (gf, vgo)	19
Chocolates Bon-Bon & Macarons house made (v, gf)	15
Signature Cheese Board pear mostarda, lavosh, walnut gouda, red wine cheddar, miso bocconcini, blue creamy (v, gfo)	24

Sides

Steamed Vegetables sherry vinegar, sweet potato hummus (vg, gf)	18
Roast Pumpkin honey garlic, feta, almond praline (v, gf)	15
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.