

ETHEREAL

RESTAURANT

\$65 per person (minimum 7 guests)

To Start

Homemade Sourdough & Focaccia brown butter, olive oil (v)

Main

Please choose one

Pan Fried Fish ginger & spring onion salsa, leek ash risotto, saffron velouté (gf)

Herb marinated chicken parmesan polenta, watercress, balsamic buttersauce (gf)

Aged Sirloin duck fat potato cake, caramelized onion puree, grilled brassicas (gf)

Linguine truffle mushroom cream, parmesan crumb (v)

Sides to Share

Garden Salad lemon vinaigrette dressing (vg, gf)

Desserts

Please choose one

Coconut Panna Cotta marinated pineapple, mango sorbet, meringue (gf, vg)

Warm apple crumble buckwheat, vanilla mousseline, apple butter, caramel (v)

Chocolate Bon-Bon & Macarons house made (v)

VG = Vegan - 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.