

ETHEREAL

RESTAURANT

Entree

Homemade Breads	14
brown butter, olive oil (v)	
Clevedon Buffalo Mozzarella	25
Pickled daikon, sultana & butternut relish, lavosh (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)	

COMFORT FOOD – to nourish the soul

Enjoy heartwarming flavours of cherished local traditions

Ethereal Signature Sheppard's Pie 25

Beef, Lamb, Mushroom, Parmesan crumble & Salad

Mains

Herb Marinated Chicken	44
watercress, parmesan polenta, balsamic butter sauce (gf)	
Beer Battered Fish	32
shoestring fries, tartare sauce	
Steak Frites – Scotch Fillet (300g)	69
shoestring fries, maitre d hotel butter (gf)	
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
truffle mushroom cream, parmesan crumb (v)	
Free Range Pork Belly	38
Miso kumara, roast pears, salsa verde, silver beet	

Desserts

Jasmine Crème Brulee	19
chocolate ice cream, orange, shortbread crumble (v, gf)	
Chocolate Bon Bon & Macarons	15
house made (gf,v)	
Warm Apple Crumble	19
buckwheat, vanilla mousseline, apple butter, caramel (v)	
Chocolate Sundae Cake	18
Vanilla ice cream, mascarpone cream, candied nuts (v, gf)	

V= Vegetarian option • GF= Gluten-free option.

This menu may contain traces of nuts. Please notify your wait staff of any dietary requirements and we will do our best to accommodate your needs.