

ETHEREAL

RESTAURANT

Seafood & Wine

To Start

Tuna & Caper Mousse sesame nori cracker \$9

Salt & Pepper Squid Sichuan pepper, aioli \$16

Spanner Crab Croquettes tartare sauce \$18

Clevedon Oysters, mignonette \$36 for ½ doz. (GF)

More Hits

Seafood Chowder garlic focaccia \$20

Seared Scallops cauliflower cream, mushroom agrodolce prosciutto \$24

Warm Smoked Salmon confit beetroot, miso & sesame short crust, tonka bean mayo \$30 (GF)

Grilled Tiger Prawns chorizo emulsion, nori, kumara fondant \$32 (4) | \$50 (8) (GF)

Pan-Fried Fish ginger & spring onion salsa, leek ash risotto, saffron veloute \$46 (GF)

Seafood Platter

\$150

Paired with a bottle of Opawa Sauvignon Blanc, Marlborough \$200

Selection of Seafood crayfish tail thermidor, moreton bay bug with garlic butter, seared scallops, grilled prawns (4), spanner crab croquettes, octopus salad, squid steak, Clevedon oysters (4)
Served with parmesan polenta, shoestring fries, marie rose sauce, tartare sauce, lemon

Wine Specials

Babich Estate, Chardonnay, Hawkes Bay \$14 | \$65

Nautilus Estate Alberino, Marlborough \$17 | \$75

Lake Hayes Pinot Gris, Central Otago \$16 | \$75

