

# ETHEREAL

— RESTAURANT —

## Celebration Menu

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

### Entree **Please choose one**

**Clevedon Buffalo Mozzarella** leeks vinaigrette, pickled raisins, lavosh V GFO

**Grilled Tiger Prawns** bouillabaisse relish, aioli I GF

**Warm smoked salmon** confit beetroot, miso & sesame shortcrust, tonka bean mayo

### Mains **Please choose one**

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

**Pan Fried Fish** seafood chowder, charred broccoli & radicchio | GF

**Chermoula roast chicken** coconut dressing, polenta, fennel, lychee GF

**Linguine** truffle mushroom cream, parmesan crumb | V

## Sides to Share

**Garden Salad** lemon vinaigrette dressing | V GF

### Desserts **Please choose one**

**Vanilla Crème Brûlée** strawberry sorbet, rhubarb, shortbread crumble | V

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

**Warm Apple Crumble** raspberry compote, vanilla mousseline, apple butter, caramel I V GF

**Three course \$98 per person I 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