ETHEREAL
RESTAURANT

Festive Sunday Brunch Buffet

$55 per person

JUICES
Apple, Cranberry & Orange

BREAD STATION
Danish selection
Mini Croissants
Toast & grain bread
Rosemary & sea salt focaccia
Handcrafted sourdough
Orange Marmalade VG GF, strawberry jam VG GF, runny honey V GF Peanut butter V GF
Butter medallions V

ETHEREAL GRAZING BOARD
Shaved ham
Salami
Pastrami
Kapiti brie
Kikorangi blue
Port wine cheddar
(House pickled vegetables, radishes, cornichons, pickled onions, picallili, crackers)

COLD SECTION
Turmeric chia pudding VG
Fruit Yogurt PCU V GF
Greek yogurt V GF
Juices- Orange, pineapple, tomato

CEREAL STATION
Selection of cereals V- all bran, Weetbix, cornflakes, muesli (4)
Coconut Bircher muesli, rhubarb compote, raglan yogurt topping VG
Dried fruit- almonds, sunflower seeds, cranberries, apricots
Milk – Trim & full cream

SALADS
Charred broccoli salad, feta, almonds, sultana, citrus dressing v gf
Green salad, buttermilk ranch dressing v gf

GLUTEN FREE SECTION
Gluten free ginger slice
Gluten free cereal
Gluten free bread
Olivani

V- Vegetarian option I VG- Vegan Option I 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

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COOKED BUFFET SPREAD

Soup- Cream of tomato, croutons
Carved ham , cranberry sauce, gravy
Roast chicken, lemon & rosemary GF
Beef brisket, mustard cream sauce GF
Penne with mushroom & herbs, ricotta V
Roast potatoes w garlic V GF
Summer vegetable medley V GF

BREAKFAST FAVES

Grilled Breakfast Sausages GF
Crispy New Zealand Prime Bacon GF
Pancakes & waffles

ASIAN

Steamed rice VG GF
Dumplings Vegetarian V
Spring rolls Vegetarian V

ON THE PASS

Banana bread
Corn fritter with cucumber & yogurt
Fried eggs
Eggs benedict

CONDIMENTS

Ketchup V GF (glass jar)/Mustard GF (glass jar)
HP sauce/ Worcestershire sauce/ Tobasco

CHEFS' CHOICE DESSERTS

Red velvet cake
Verrine of Chocolate brownie, banana caramel, chocolate mousse
Mixed berry vanilla Chantilly pavlova
Seasonal whole fruit VG GF
Seasonal sliced VG GF

Tea & Coffee

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