

# ETHEREAL

RESTAURANT



## Festive Celebration Dinner

HOUSE MADE SOURDOUGH & FOCACCIA brown butter, olive oil | V

### Entree

Please choose one

BUFFALO MOZARELLA curious cropper tomatoes | balsamic | salsa verde V GF

SCALLOPS green peas | caper & jalapeno | chorizo GF

BEEF TARTARE horseradish creme | fennel & apple salad | lavosh

GRILLED PRAWNS semolina | cider emulsion | edamame

### Mains

Please choose one

EYE FILLET mushroom pate | slender stem | peppercorn jus GF

CATCH OF THE DAY white wine & spring onion sauce | potato | herb salad GF

LAMB LOIN polenta | goats cheese mousse | spring greens GF

TURMERIC ROAST CAULIFLOWER curry hummus | spiced chickpeas | date vinaigrette V

### For the table

Farm salad, mustard cream | V GF

### Desserts

Please choose one

VANILLA BRULEE shortbread | strawberry V GF

FESTIVE PAVLOVA passionfruit curd | cranberry V

AGED BUFFALO GOUDA grapes | comb honey | crackers V

Coffee & tea  
Christmas mince pie

**\$110 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.

