

ETHEREAL

RESTAURANT

Festive Indulgence Lunch



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

Mains

Please choose one

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

ROAST CHICKEN BREAST miso kumara| fennel apple salad | pickled cranberries GF

AGED SIRLOIN mushroom pate | slender stem | peppercorn jus GF

CAULIFLOWER RISOTTO mushroom medley | watercress V GF

Sides

GARDEN SALAD lemon vinaigrette VG GF

Desserts

Please choose one

FESTIVE PAVLOVA passionfruit curd | cranberry V

COCONUT PANACOTTA marinated pineapple | mango sorbet| meringue GF VGO

CHOCOLATE BON BONS & MACARONS house made GF V

Coffee & tea

Christmas mince pie

\$75 per person

V-Vegetarian option V - Vegan 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.