

ETHEREAL

— RESTAURANT —

Celebration Menu

House Made Breads miso butter, arbequina olive oil (v,d,g)

Entrée

Please choose one

Clevedon Buffalo Mozzarella heirloom tomatoes, fresh basil (v, d)

Market Fish Ceviche tiger milk, pickled radish, strawberries, red chili & coriander (s)

Saffron Arancini parmesan mayo, saffron mayonnaise (v,e,g,d)

Mains

Please choose one

Aged Eye Fillet potato pave, confit garlic, jus (d)

Pan Fried Fish vichyssoise sauce & leek oil, shellfish, pomme de terre, leek (d,s)

Chicken Supreme burn butter sweet corn puree, Potato pave, seasonal greens, chicken jus (d)

Potato Gnocchi zucchini velouté, grilled zucchini, gordal olives, pickle onions, water cress, confit garlic (v,g,vg)

Desserts

Please choose one

Coconut raspberry cake raspberry sorbet, coconut lime sorbet, meringue shards. raspberry gel, mandarin (e,g,vgo)

Piped Cheesecake peach sorbet, shortbread crumble, caramel popcorn, fresh peach (d)

Petit four chocolate bon bons, macarons and fruit pate house made (d,n)

Three course \$98 per person I Two Course \$85 per person*

G- Contains Gluten, D-Contains Dairy, N- Contains Nuts, S- Contains Seafood, E-Contains Egg, V- Vegetarian VG-Vegan VGO- Can be made Vegan
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- Two course – Breads, Mains & Desserts