

Stories from our Friends

Clevedon Buffalo Co

Just south of Auckland on the shores of the Hauraki Gulf is a farm unlike any other in New Zealand. True pioneers of the buffalo farming scene locally, own and operate 200 head of buffalo and were the first to farm buffalo in New Zealand in 2007. A family-run business, and collectively produce award-winning **fresh buffalo mozzarella**, bocconcini, ricotta, yoghurt and marinated buffalo cheese. Proud to have won multiple awards and gold medals at New Zealand's national cheese and artisan awards.

Neat Meat

For over 20 years, Neat Meat has grown from a small family venture into a larger business while maintaining its family-oriented ethos. Emphasising forward-thinking, ethical, and sustainable farming practices, Neat Meat collaborates with dedicated farmers and invests in advanced, eco-friendly technology. Prioritizing convenience, efficiency, and sustainability, Neat Meat delivers top-quality produce from farm to table. Always innovating, Neat Meat ensures the best products for our customers while honouring the dedication of our farmers, experience our beef dishes such as our SpeckleBeef & **Speckle Park** Premium Sirloin and Scotch Fillet Steak 100% Grass-Fed Speckle Beef with a High Marble Score. **SpeckleBeef** is a breed of beef cattle that originated from Canada and is descendent of the Teeswater Shorten, then crossed with Angus. Fed on rich pastures of New Zealand, the result is a very quiet natured animal that produces a beautifully tender, 'melt in your mouth', highly marbled SpeckleBeef.

Kiwi Fish

Our fishermen use sustainable fishing methods , primarily Long Line, Beach Seine and Potting. For species specific to a trawled catch method, we support small independent vessels. All our suppliers comply with NZ's world leading Quota Management System, which ensures the sustainability of our fisheries for generations to come.

Clevedon Coast Oysters

Premium Clevedon Coast Oysters have been grown in the clean, clear waters of New Zealand's Hauraki Gulf since 1986. We cultivate, harvest and process only the juiciest, ripest oysters from our two farming areas on the Clevedon Coast and Waiheke Island. Our oysters are: Naturally grown in USFDA certified waters in the Hauraki Gulf, Waters tested weekly for contamination and toxic algae blooms Processed in MAF approved premises

RESTAURANT

Ethereal as a name holds incredible sentimentality to us as we work to honour the standards and reputation of the namesake thoroughbred who won the prestigious Melbourne Cup. Our ethos is grounded in the same resolve to strive for greatness while staying true to our local heritage and home-grown roots. Our values encompass farm to table, paddock to plate, our family to your family. We are proud supporters of local produce and growers.



Small Plates

Homemade Breads 14
miso butter and arbequina olive oil (v,d,g)

Arancini 17
saffron & mozzarella arancini, parmesan & saffron mayonnaise (v,e,g,d)

Tempura cauliflower 15
kimchi mayo (v,e,g)

Tempura zucchini flowers 22
whipped buffalo curd, mandarin marinated zucchini ribbons, truffle honey (v,g,d,vgo)

Grilled Octopus 28
spinach emulsion, potato, olive powder, nduja oil (s,d)

Clevedon Oysters 39
citrus foam, jalapeno, tobiko (1/2 doz.) (s)

Garlic Butter Tiger Prawns 32
grilled focaccia (g, s, d)
add 2 \$49 (for total of 6)

Clevedon Buffalo Mozzarella 29
heirloom tomatoes, fresh basil (v, d)

Market fish ceviche 26
tiger milk, pickled radish, strawberries, red chili & coriander (s)

Caesar salad 27
bacon, croutons, bacon, parmesan, Caesar dressing, soft boil egg (g,s,d)

Add Chicken 6

Mains

Pan Fried Fish 46
vichyssoise sauce & leek oil, clams, mussels, potatoes, leek (d,s)

Chicken Supreme 45
burn butter, sweet corn puree, potato pave, seasonal greens, chicken jus (d)

Free Range Pork Belly 42
parsnip miso, plums, apple cider jus, seasonal peas, pickle mustard seed (d)

Potato Gnocchi 38
zucchini velouté, grilled zucchini, gordal olives, confit garlic, pickle onions, water cress, (v,g,vg)

Butcher's Cabinet

Scotch Fillet 69
300g 70+day grain fed beef, Speckle Park NZ (d)

Lamb Loin 48
lumina lamb, South Island, NZ (d)

Aged Eye Fillet 55
200g Savannah Beef, NZ (d)

Aged Sirloin 52
250g Savannah Beef, NZ (d)

Above meat cuts served with potato pave, confit garlic, celery crumble (g)

SAUCES AND COMPOUND BUTTERS

Select a choice of compound butter or a jus to accompany your grill

Red Wine Jus
Creamy Mushroom Sauce (d)
Spicy chipotle butter (d)
Truffle butter (d)
Maitre d' hotel butter (d,s)

Additional serve 5

Seafood Platter

\$160

Paired with a bottle of Opawa Sauvignon Blanc, Marlborough \$199

Selection of Seafood - crayfish tail thermidor, scampi with garlic butter, Seared scallops, Grilled tiger prawns , deep-fried soft shell crab, squid steak, Clevedon oysters, octopus salad, mussel & clam bowl, shoestring fries, marie rose sauce, tartare sauce, lemon

COMFORT FOOD – to nourish the soul
Enjoy heartwarming flavours of cherished local traditions

ETHEREAL'S Signature Shepherds Pie 30
beef & lamb, mushroom, crumble, salad (d,g)

Desserts

Vanilla Crème Brulee 19
strawberry sorbet, rhubarb, shortbread crumble (d,e)

Black forest tart 19
cherry compote, chocolate, vanilla ice cream (d,g,n,e)

Coconut raspberry cake 19
raspberry sorbet, coconut lime sorbet; meringue shards
raspberry gel, mandarine (e,g,vgo)

Piped cheesecake 19
peach sorbet, shortbread crumble, caramel popcorn, fresh peach (d)

Petit four 2 each 18
chocolate bon bons, macarons and fruit pate house made (d,n)

NZ Cheese Board 48
honey comb, in house made lavosh, wafer (g,d)
-Clevedon buffalo walnut gouda, (Auckland)
-Evansdale Farmhouse brie, (Otago)
-Mahoe Blue, (bay of island)

Single cheese \$18 ea

Sides

Steamed Vegetables 18
sherry vinegar, kumara puree (v,d,vg)

Roast Gourmet Potatoes 18
herb salsa verde (v,d)

Garden Salad 12
lemon vinaigrette (v)

Shoestring fries 16
Confit garlic aioli, parmesan (v,d)