

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 00 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.

Carve Meat Co.

Established in 1997 from humble beginnings, Carve Meat Co. has built its reputation on supplying premium-quality meat to restaurants with unwavering consistency and care. What began as a focused commitment to exceptional cuts has grown into a trusted name, defined by dedication to superior product and personalised service. Carve's beef showcases world-class breeds, including Angus and Hereford, raised on the lush pastures of New Zealand. Naturally grass-fed, this produces beef celebrated for its tenderness, rich flavour, and enhanced nutritional value, including higher levels of Omega-3 fatty acids, vitamins, and essential minerals. Each cut is cold boned and expertly aged to deliver depth, consistency, and refinement in every bite. For those seeking a more intense flavour profile, Carve also offers carefully crafted dry-aged selections, along with premium imports sourced from trusted international partners. Today, Carve Meat Co. stands as a symbol of expertly selected meat and exceptional service, trusted by leading establishments nationwide.

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.

RESTAURANT

Small Plates

Homemade breads sea salt whipped butter with a drizzle of honey truffle & olive oil (v,d,g)	15
Arancini saffron emulsion parmesan cheese (v,e,g,d)	21
Venison tartare brioche toast, black mayonnaise, chives, merlot reduction (d,e,g)	17
Clevedon oysters Natural or fennel & lemon granita (1/2 doz.) (s)	39
Anchovies on a brioche toast crispy capers, smoke cream fraiche, chili & chives (s,g,d)	22
Winter buffalo mozzarella roasted pumpkin, pickled pumpkin, caramelized apple & pumpkin seed praline (v, d)	27
Octopus & trevally ceviche red tiger milk, pickled cauli and red onion, chive oil (s)	26
Roasted honey glazed carrot homemade hummus & Egyptian dukkah (n,v,g)	22
Beetroot cooked three ways Buffalo labneh, pistachio & mandarin oil (n,v,d)	26
Hokkaido pan fried scallops caramelized cauliflower puree, nduja oil, pickle onion & coral tuile (g,s)	31

Mains

Pan fried market fish bisque meloso rice with shellfish, nduja oil & chervil (d,s)	46
Chicken supreme celeriac puree, confit fennel, vegetables & chicken jus (d)	45
Free range pork belly with caramelized cauliflower puree, apple chutney, seasonal vegetable and jus (d)	42
Confit duck leg black garlic puree, red cabbage puree, crispy cavolo nero, carrots, port wine jus	47
Honey miso short ribs carrot puree, char-grilled onions, sauteed spinach & red wine jus (d)	42
Pan fried gnocchi mushrooms, pumpkin velouté, crispy sage(vg,g)	38

Butcher's Cabinet

Scotch Fillet 300g 70+day grain fed beef, Speckle Park NZ (d)	69
Lamb Rump 300g Lumina lamb, South Island, NZ (d)	46
Aged Eye Fillet 200g Savannah Beef, NZ (d)	55
Aged Sirloin 250g Savannah Beef, NZ (d)	54

Above meat cuts are served with potato pave & roasted garlic puree

SAUCES AND COMPOUND BUTTERS

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

Beef Jus	
Creamy Mushroom Sauce (d)	
Creamy green peppercorn jus (d)	
Spicy chipotle butter (d)	
Truffle butter (d)	
Maître d' hotel butter (d)	

Additional serve	5
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Signature Steak Platter

450g Sirloin New York Strip, 200g short ribs, 200g hanger steak, crushed pearl potatoes & salad.
your choice of sauce and butter (d)
160
Serves 3-4 people

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

ETHEREAL'S Signature shepherds pie beef & lamb, mushroom, crumble, salad (d,g)	30
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Desserts

Basque cheese cake mandarin sorbet, orange gelatin (d,e,v)	20
Winter apple mousseline, salted caramel, mascarpone, almond tuille, apple & sorbet (g,d,e,n,v)	20
Coffee crème brûlée vanilla sponge, coffee jelly, crumb, chocolate ice cream (d,e,n,v)	20
Coconut vegan dessert Mango, matcha cream, coconut sorbet (vg)	20
Petit four Bon Bon, macaron, madeleine, fruit pate (?)	16
NZ Cheese board House made honey comb, chutney & lavosh. rice wafer (g,d,n) -Clevedon buffalo walnut gouda, (Auckland) -Evansdale Farmhouse brie, (Otago) -Mahoe Blue, (bay of island)	48
Single cheese \$18 ea	

Sides

Roquette, roasted pear salad forvm merlot reduction	13
Seasonal vegetables white beans puree & green oil (vg)	18
Crushed pearl potato and gremolata (d)	18
Baby cos lettuce wedges parmesan emulsion, olive powder & parmesan & bread crumbs (g,d)	18
Shoestring fries garlic aioli (v,e)	16