

ETHEREAL

A R T I S A N K I T C H E N

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, the trophy takes pride of place in our restaurant. 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.

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ARTISAN KITCHEN

Entree

HOMEMADE BREADS brown butter, olive oil (v)	14
CLEVEDON OYSTERS mignonette	36 (1/2 doz.)
CURED HAM & BUFFALO MOZZARELLA aged balsamic, pear mostarda (can be vegetarian)	26
DUO OF PRAWN STUFFED PORK LOIN & BELLY caramelized yogurt, pickled golden raisin, porcini puree	28
CHAWANMUSHI cured salmon, homemade pickle (gf)	25

Grill

AGED EYE FILLET 200g (gf)	48
AGED GRAIN FED SCOTCH 300g (gf)	60
AGED GRASS FED SIRLOIN 250g (gf)	52

all grills are served with potato & artichoke soubise, carrot & miso

Sauces & Compound Butters

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

RED WINE JUS (gf) | **CAFÉ DE PARIS** (gf) | **TRUFFLE BUTTER** (gf) 5 (for additional serve)

Plant based Dishes

POLENTA FRIES parmesan, truffle aioli, lemon ash (v, gf)	18
GLAZED CARROTS honey & mirin, pickled cranberries, feta, pistachio (gf)	18
BRAISED RED CABBAGE caper, raisin, horseradish cream, pickled mustard (vg, gf)	20
GARDEN SALAD lemon vinaigrette (vg, gf)	12

Mains

PAN FRIED MARKET FISH	44
citrus risotto, beurre blanc (gf)	
SLOW ROASTED LAMB SHOULDER	48
walnut & garlic, cumin celeriac, salsa verde, jus (gf)	
CHICKEN BREAST	42
braise savoy cabbage, bacon, pickled onion, jus (gf)	
CASARECCE	38
lamb ragu, or truffle glaze, pangrattato	

Desserts

HONEY PANACOTTA	19	
poached pear, hokey pokey (v)		
APPLE & RHUBARB CRUMBLE	18	
frangipane, vanilla bean ice cream (v)		
TIRAMISU	18	
kahlua sabayon, chocolate		
CHOCOLATES & MACARONS	15	
house made (gf, v)		
SELECTION OF LOCAL CHEESE	18 (one)	
dried fruit compote, crackers		32 (three)

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