

ETHEREAL

ARTISAN KITCHEN

Small Bites

HOMEMADE BREADS | 15

brown butter | olive oil (v)

SOUTHERN FRIED CHICKEN | 24

old bay mayo | chilli maple syrup

LAMB CROQUETTES | 19

plum jam | kewpie mayo

SALTED BUFFALO CURD | 21

tamarillo & orange blossom relish | pinenut, | mint pesto | lavash
(v, can be gf)

CELERIAC CROQUETTES | 18

truffle aioli | wakame salt (v)

Sides

STEAMED WINTER VEGETABLES | 18

raw manuka honeygar | sesame soy whip (v, gf)

SHOESTRING FRIES | 16

parmesan, truffle aioli (v, gf)

GARDEN SALAD | 14

lemon vinaigrette dressing (v, gf)

Mains

BEER BATTERED FISH | 32

shoestring fries | tartare sauce

AGED SIRLOIN (250gm) | 48

potato pave | herb butter | jus (gf)

VENISON OSSO BUCO | 48

hokkaido scallop | parsnip & cumin (gf)

CHICKEN BREAST | 44

savoy cabbage & bacon confit | polenta | butternut vinaigrette (gf)

ANGUS CHEESE BURGER | 28

bacon, cheese, caramelized onion, brioche bun, fries

BEYOND CHEESE BURGER | 28

saw | tomato relish | sesame whip | vegan bun | fries (v)

LINGUINE

cured ora king salmon | dill & roe cream | 42

Or grilled mushrooms | dill cream | parmesan biscuit (v) | 38

Desserts

ORANGE BRULEE | 19

milk chocolate | earl grey cremeaux | hokey pokey (v)

WARM GINGER PUDDING | 19

toffee apple | vanilla custard (v)

BANANA COCONUT CAKE | 19

coconut sorbet | marinated pineapple | cherry gel (vg)

CHOCOLATES & MACARONS | 15

house made (v, gf)

V-vegetarian option | GF-gluten free option | VG-vegan 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