

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.





HOMEMADE BREADS	15
brown butter olive oil (v)	
SALTED BUFFALO CURD	21
tamarillo & orange blossom Relish pinenut mint pesto lavash (v , can be gf)	
SOUTHERN FRIED CHICKEN	24
old bay mayo chilli maple syrup	
CAESAR SALAD	28
Bacon egg anchovy cos parmesan	(add chicken 8)

Mains

CHICKEN BREAST	44
savoy cabbage & bacon confit polenta butternut vinaigrette (gf)	
BATTERED FISH	32
beer battered shoestring fries tartare sauce	
AGED SIRLOIN (250gm)	48
shoestring fries café de paris butter (gf)	
ANGUS CHEESE BURGER	28
bacon cheese caramelized onion brioche bun fries	
BEYOND BURGER	28
slaw coriander chilli vegan bun fries (vg)	
LINGUINE	
cured ora king salmon dill & roe cream	42
OR dill cream grilled mushroom parmesan biscuit (v)	38





STEAMED WINTER VEGETABLES	18
raw manuka honeygar sesame soy whip (v, gf)	
SHOESTRING FRIES parmesan truffle aioli (v)	16
GARDEN SALAD	14

ORANGE BRULEE	19
milk chocolate earl grey cremeaux hokey pokey (v)	
BANANA COCONUT CAKE	19
coconut sorbet marinated pineapple cherry gel (vg)	
DARK CHOCOLATE TART	18
truffle ice cream	
CHOCOLATE BON BONS & MACARONS	15