

ETHEREAL

ARTISAN KITCHEN

Celebration Dinner Menu

\$98 per person (minimum 7 guests)

Entree

SALTED BUFFALO CURD tamarillo orange blossom chutney | pinenut | mint pesto | lavash (v, can be gf)

GRILLED TIGER PRAWNS kumara & parmesan salad | oolong & spinach dressing (gf)

CAMBRIDGE DUCK & PORK RILLETE cherry pickle | quince | sourdough cracker (can be gf)

Mains

AGED EYE FILLET potato & thyme pave | herb parmesan puree (gf)

PAN FRIED FISH spinach risotto | carrot & prawn sauce (gf)

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

LINGUINE grilled mushrooms | dill cream (v)

Side to Share

GARDEN SALAD lemon vinaigrette dressing (vg, gf)

Desserts

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

BANANA COCONUT CAKE coconut sorbet | marinated pineapple | cherry gel (vg)

AGED CHEDDAR CHEESE our raw honey | crackers (v)

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