ETHEREAL
RESTAURANT

Entree

Homemade Breads 14
brown butter, olive oil (v)

Clevedon Buffalo Mozzarella 25
leeks vinaigrette, pickled raisins, lavosh (v,gfo)

Korean Fried Chicken 24
pickled radish, sticky sauce

Caesar Salad 26
bacon, egg, anchovy, cos, parmesan
(add chicken $8)

Seafood Platter

$150
Paired with a bottle of Opawa Sauvignon Blanc, Marlborough $200

Selection of Seafood crayfish tail thermidor, moreton bay bug with garlic butter, seared scallops, grilled prawns (4), spanner crab croquettes, octopus salad, squid steak, Clevedon oysters (4)
Served with parmesan polenta, shoestring fries, marie rose sauce, tartare sauce, lemon

Sides

Steamed Vegetables 18
sherry vinegar, sweet potato hummus (v, gf)

Shoestring Fries 16
parmesan, truffle aioli (v, gf)

Garden Salad 12
lemon vinaigrette dressing (vg, gf)

COMFORT FOOD- to nourish the soul

Enjoy heartwarming flavours of cherished local traditions

Ethereal Signature Shepherd's Pie 25
beef, lamb, mushroom, parmesan crumble & salad

Mains

Chermoula Roast Chicken 44
coconut dressing, polenta, fennel, lychee (gf)

Beer Battered Fish 32
shoestring fries, tartare sauce

Steak Frites – Scotch Fillet (300g) 69
shoestring fries, maître d hotel butter (gf)

Linguine 32
truffle mushroom cream, parmesan crumb (v)

Free Range Pork Belly 38
miso kumara, roast pears, salsa verde, silver beet

BURGER MONTH AT HILTON

Sammie Mac Burger 34
beef patties, potato bun, special sauce, pickled cucumber, cheddar cheese, iceberg lettuce, shoestring fries

Rosie's K Burger 30
fried chicken, potato bun, gochujang mayo, pickled cucumber, coleslaw, iceberg lettuce, shoestring fries

Aloo Tikki Burger 30
potato pattie, brioche bun, cheddar cheese, mint mayo, sriracha mayo, tamarind chutney, pickled red onion, shoestring fries

Desserts

Vanilla Crème Brulee 19
strawberry sorbet, rhubarb, shortbread crumble (v, gf)

Chocolate Bon Bon & Macarons 15
house made (gf,v)

Warm Apple Crumble 19
Raspberry compote, vanilla mousseline, apple butter, caramel (v,gf)

Chocolate Sundae Cake 18
Vanilla ice cream, mascarpone cream, candied nuts (v)

V= Vegetarian option • GF= Gluten-free option.
This menu may contain traces of nuts. Please notify your wait staff of any dietary requirements and we will do our best to accommodate your needs.