

# RAES DINING ROOM

## *Antipasti*

Bread Social sourdough w. whipped ricotta, wattleseed honey

## *Primi*

Yellowfin tuna crudo, kohlrabi, pickled mushrooms, wakame

'Kangaroo Tonnato' - Kangaroo tartare, tonnato dressing,  
Boon Luck radish, pane carasau

Hand rolled fregola, wild nettle risottata, romanesco, almonds in brown  
butter, stracchino, warrigal greens

## *Secondi*

Market fish, zucchini flower, smoked fish bone broth,  
lemon myrtle oil, fragrant herbs

Wagyu steak, heirloom carrots, native thyme & spiced macadamia  
crumb, carrot & beef fat vinaigrette

Sugarloaf cabbage, Byron Bay mushrooms in miso,  
black garlic, macadamia

*Served with seasonal sides to share*

## *Dolci*

'Strawberries & Cream' - Strawberries, camel fromage blanc sorbet,  
strawberry gum marshmallow, strawberry kombucha granita

Single origin dark chocolate mousse, native river mint gelato,  
pistachio biscotti, choc crumb

Nimbin Valley blue, native red berry jam, fruit bread, parilla