

RAES DINING ROOM

Snacks

Oysters -

Natural 6 · Native 6.5 · Perrier-Jouët granita 7.5

Bread Social sourdough w. whipped ricotta & wattleseed honey 4e

Parfaiterole - Choux bun, liver parfait, Pedro Ximenez jam 6e

Entrees

Yellowfin tuna crudo, kohlrabi, pickled muntries, wakame 27

'Kangaroo Tonnato' - Kangaroo tartare, tonnato dressing,

Boon Luck radish, pane carasau 27

Seared coral prawns, ajo blanco, chard, nduja & prawn oil vinaigrette 27

Pasta

Spanner crab & squid ink lasagne, bush tomato, chilli XO soffritto,

fennel cream, shellfish bisque e 33 m 45

Bay Lobster, tomato tagliolini, garum butter, artichoke saffron emulsion,

Piccone capers, desert lime, saltbush 75

Hand rolled fregola and wild nettle risottata, romanesco, almonds in brown butter,

stracchino, warrigal greens e 28 m 38

Mains

Market fish, zucchini flower, smoked fish bone broth,

lemon myrtle oil, fragrant herbs 45

Davidson Plum glazed duck, radicchio, pancetta jam, beetroot, hibiscus 45

Sugarloaf cabbage, Byron Bay mushrooms in miso butter,

black garlic, macadamia & cocoa nib crumb 37

Wagyu steak, heirloom carrots, native thyme & spiced macadamia crumb,

carrot & beef fat vinaigrette 45

Sides & Salads

Baby gem lettuce, green goddess, sunflower seeds 15

Asparagus, lemon myrtle, preserved lemon, ricotta salata 15

Medley of local potatoes baked in kelp, miso aioli, nori salt 15

TASTING MENU \$135

Wine pairing + \$85

Bread Social sourdough w.
whipped ricotta & wattleseed
honey

Parfaiterole - Choux bun, liver
parfait, Pedro Ximenez

Yellowfin tuna crudo,
kohlrabi, pickled muntries,
wakame

Hand rolled fregola,
wild nettles, romanesco,
almonds, stracchino

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

Davidson Plum glazed duck,
raddichio, pancetta jam,
beetroot, hibiscus

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

*Tasting menu must be enjoyed
by the whole table*