

RAES DINING ROOM

Antipasti

Bread Social sourdough w. whipped ricotta, wattleseed honey

Primi

‘Tuna Burrata’ - Raw tuna, stracciatella, nduja jam,
pickled muntries, olives, capers, basil

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

Warrigal green conchiglie pasta, peas, smoked guanciale,
Deb Allard stracchino, wasabi

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

Charred sugarloaf cabbage, buttermilk & whey, fermented cucumber,
grapes, spiced macadamia, lemon myrtle

Served with seasonal sides to share

Dolci

Bellini sorbet, white chocolate & sheep yoghurt curd,
peach, prosecco jelly, meringue

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

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