

RAES DINING ROOM

Snacks

Oysters -

Natural 6 · Native 7 · Perrier-Jouët granita 7.5

Bread Social sourdough w. whipped ricotta & wattleseed honey 5e

Parfaiterole - Choux bun, liver parfait, Pedro Ximenez jam 6.5e

Entrees

'Tuna Burrata' - Raw tuna, stracciatella, nduja jam,
pickled muntries, olives, capers, basil 31

'Kangaroo Tonnato' - Kangaroo tartare, tonnato dressing,

Boon Luck radish, pane carasau 30

Coral prawns, gazapacho broth, Boon Luck tomatoes, cucumber, sea herbs 30

Pasta

Spanner crab & squid ink lasagne, bush tomato, chilli XO soffritto,
fennel cream, shellfish bisque e 35 m 47

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

Piccone capers, desert lime, saltbush 80

Warrigal green conchiglie pasta, peas, smoked guanciale,

Deb Allard stracchino, wasabi e 32 m 45

Mains

Market fish, zucchini flower, smoked fish bone broth,
lemon myrtle oil, fragrant herbs 46

Davidson Plum glazed duck, radicchio, pancetta jam, beetroot, hibiscus 47

Charred sugarloaf cabbage, buttermilk & whey, fermented cucumber grapes,
spiced macadamia, lemon myrtle 38

Wagyu steak, heirloom carrots, native thyme & spiced macadamia crumb,
carrot & beef fat vinaigrette 47

Sides & Salads

Baby gem lettuce, green goddess, sunflower seeds 16

Broccolini, ricotta salata, myrtle & native citrus salmoriglio 16

Medley of potatoes baked in kelp, miso aioli, nori salt 16

TASTING MENU \$135

Wine pairing + \$85

Bread Social sourdough w.
whipped ricotta & wattleseed
honey

Parfaiterole - Choux bun, liver
parfait, Pedro Ximenez

Coral prawns, gazpacho
broth, Boon Luck tomatoes,
cucumber, sea herbs

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

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

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

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

*Tasting menu must be enjoyed
by the whole table*