

RAES DINING ROOM

Vegetarian & Vegan

Snacks

Bread Social sourdough w.

whipped ricotta & wattleseed honey / roast macadamia butter 4e *̄*

Crudités of Boon Luck vegetables & leaves, seaweed bagna cauda 12 *̄*

Entrees

‘Summer Minestrone’ -

Gazpacho broth, summer vegetables, native sea herbs 25 *̄*

Byron Bay stracciatella, white peach, fennel, anise myrtle 25

Pasta

Warrigal green conchiglie, peas, charred sugar snaps,

Deb Allard stracchino, wasabi e 30 / m 38

Hand rolled fregola pasta, Byron Bay mushrooms in miso,

black garlic, macadamia e 30 / m 38 *̄*

Mains

Boon Luck heirloom zucchini & squash, artichoke & saffron emulsion,

desert lime, zucchini scapece, capers 38 *̄*

Charred sugarloaf cabbage, buttermilk & whey, fermented cucumber grapes, spiced

macadamia, lemon myrtle 38

Sides & Salads

Baby gem lettuce, green goddess, sunflower seeds 16 *̄*

Broccolini, myrtle & native citrus salmoriglio 16 *̄*

Medley of potatoes baked in seaweed, wakame, miso, nori salt 16 *̄*

Dessert

Raes Mac Affogato - Coconut & roasted macadamia sorbet,

Brookie’s Mac liquer, espresso 21 *̄*

Bellini sorbet, vanilla coconut yoghurt, white peach, champagne granita 21 *̄*

TASTING MENU \$135

Wine pairing + \$85

Bread Social sourdough w.
whipped ricotta & wattleseed
honey / roast macadamia
butter

Crudités of Boon Luck
vegetables & leaves, seaweed
bagna cauda

‘Summer Minestrone’ -
Gazpacho broth, summer
vegetables, native sea herbs

Warrigal green conchiglie,
peas, charred sugar snaps,
Deb Allard stracchino, wasabi

Boon Luck heirloom
zucchini & squash,
artichoke & saffron emulsion,
desert lime, zucchini scapece,
capers

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

Bellini sorbet, vanilla coconut
yoghurt, white peach,
champagne granita

*Tasting menu must be enjoyed
by the whole table*