

FIXED PRICE A LA CARTE MENU

TWO COURSE 95

ADD ENTRÉE OR DESSERT 30

SNACKS

Raes Caviar - Oscietra sturgeon caviar, cultured cream, chives, seaweed salt potato crisps 10g 95 / 30g 255

Oysters - Natural 6ea · Native - fingerlime, anise myrtle, lemon aspen 6.5ea · Pandanus kombucha granita 6.5ea

Cornetto - cultured dashi cream, fingerlime, egg yolk, smoked salmon roe 15ea · with oscietra sturgeon caviar 30ea

Kangaroo 'tart-are' - kangaroo tartare, crisp tart, tonnato, capers, pickled chilli 12ea

Bread Social sourdough - whipped house made ricotta, caramelised wattleseed honey 6ea

Truffle bombolone - warm doughnut, truffle onion jam, truffle pecorino & fresh black truffle 20ea

ENTRÉE

Seared dry aged yellowfin tuna, cucumber, horseradish creme, apple & sorrel dressing, succulents, Geraldton wax

Charred octopus, nduja XO, Allard stracchino cream, tomato, XO pangrattato, smoked black olive, capers, shiso

Girella - spanner crab & squid ink raviolo, Champagne & crab veloute, leek, lemon myrtle ADD OSCIETRA CAVIAR 30

Warrigal greens tonnarelli, peas, smoked pancetta, carbonara cream, confit egg yolk, mint oil ADD BLACK TRUFFLE 20

MAIN

Australian Bay Lobster (bug), glazed in fermented chilli, hand-rolled fregola pasta, corn miso, native spiced curry butter

Market fish grilled over paperbark & lemon myrtle, heirloom zucchini & squash, buttermilk velouté, basil, wakame

Dry-aged & spiced honey glazed duck 'a l'orange' carrot, mandarin, persimmon, native ginger, cinnamon myrtle

Southern Ranges angus MB4+ sirloin steak OR **Kiwami Wagyu MB9+ denver steak** WAGYU SUPPLEMENT 45
beef fat roast onion, red wine onion jam, crispy beef crumb, wattleseed miso, beef fat béarnaise ADD BLACK TRUFFLE 20

ADDITIONAL SIDES

Winter salad - Heirloom radicchio leaves, kohlrabi, apple, hazelnuts, smoked maple vinaigrette 15

Broccolini - Charred broccolini, koji almond cream, aromatic spiced 'chimmichurri' dressing 15

Shoestring skin on fries - salt & vinegar seasoning 15 or **Truffle fries** - Manjimup truffle, Reggiano, pepper 30

DESSERT

Raes 30th Birthday cake to share - layered sponge, blood orange, native vermouth, ruby chocolate, mascarpone 60

Iced VoVo - local vanilla bean semifreddo, sable, native berry & Davidson plum jam, marshmallow, coconut

MacAffogato - coconut & roast macadamia sorbet, spent macadamia crumb, Brookie's Mac liqueur, espresso

Mille Feuille - caramelised pastry, dark choc malt cremeaux, miso salted caramel cream, blackberry, malt ice cream

TASTING MENU 195

PAIRED WINE 135

MENU TO BE ENJOYED BY THE WHOLE TABLE

Bread Social sourdough - whipped house made ricotta, caramelised wattleseed honey

Cornetto - cultured dashi cream, fingerlime, egg yolk, smoked salmon roe

Kangaroo 'tart-are' - kangaroo tartare, crisp tart, tonnato, capers, pickled chilli

Seared dry aged yellowfin tuna

Cucumber, horseradish creme, apple & sorrel dressing, succulents, Geraldton wax

2023 Crittenden, Pinot Gris | Mornington Peninsula, VIC

Raviolo

Spanner crab & squid ink raviolo, Champagne & crab veloute, leek, lemon myrtle ADD OSCIETRA CAVIAR 30

2021 Estate Argyros, Assyrtiko | Santorini, Greece

Australian Bay Lobster

Glazed in fermented chilli, hand-rolled fregola pasta, corn, native spiced curry butter

2020 Filippo Manetti 'Gea', Albana | Emilia Romagna, Italy

Market fish

Grilled over paperbark & lemon myrtle, heirloom zucchini & squash, buttermilk velouté, basil, wakame

2023 Sven Joschke 'La Gabriella' Fumé Blanc, Sauvignon Blanc | Eden Valley, SA

Southern Ranges angus MB4+ sirloin steak OR

Kiwami Wagyu MB9+ denver steak WAGYU SUPPLEMENT 25 (min. 2 pax)

charred onion, red wine onion jam, crispy beef & onion crumble, wattleseed miso, beef fat béarnaise
ADD BLACK TRUFFLE 15

2020 L'arco 'Valpolicella Ripaso' DOC, Corvina, Corvinone, Rondinella, Molinara | Verona, Italy

Iced VoVo

Local vanilla bean semifreddo, sable, native berry & Davidson plum jam, marshmallow, coconut

Mille Feuille

Caramelised pastry, dark choc malt cremeaux, miso salted caramel cream, blackberry, malt ice cream

Caravan - Bacardi 8, Smoked Vermouth, Blackberry, Bitters

A 10% surcharge applies on Sunday & 15% on public holidays | Card surcharges apply | A 10% service charge applies on the total final bill for groups of 6+ guests