

VEGETABLE MENU

SNACKS

Sourdough - whipped ricotta, wattleseed honey or macadamia butter (v) 6e

Avo toast - seeded seaweed crisp, avocado, finger lime, chilli, herbs (v) 8e

Fetta cornetto - whipped Deb Allard fetta, Davidson plum, pickled beetroot (vo) 9e

Tomato tart-are - smoked tomato tartare, crisp tart, cultured cream, capers 10e

TWO COURSE 85 (ADD ENTRÉE OR DESSERT 30)

ENTREE

Seared & compressed watermelon (vo)

baby cucumber, horseradish creme, apple & sorrel dressing, Geraldton wax

Hand-rolled fregola pasta (vo)

sweetcorn miso, charred corn, native spiced curry butter, desert lime, herb

MAIN

Coal baked celeriac (v)

spring vegetable 'minestrone', lemon aspen, wakame, lemon myrtle, coastal herbs

Confit Jerusalem artichokes (v)

artichoke & truffle velouté, macadamia, mushrooms glazed in Bunya vinegar

DESSERT

Raes 30th Birthday Cake

strawberry, vermouth, ruby chocolate, strawberry gum, native basil, mascarpone

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

MacAffogato - Coconut & roast macadamia sorbet,

spent macadamia crumb, Brookie's Mac, espresso (v)

Mille Feuille - caramelised pastry, dark choc malt cremeaux, blackberry,

miso salted caramel cream, malt ice cream