

Three Course 125

Starters

- Oysters** - Natural 6ea - Native, fingerlime, anise myrtle, lemon aspen 6.5ea - Pandanus kombucha granita 6.5ea
- Oscietra Sturgeon Caviar** - cream, chives, seaweed salt potato crisps 10g 95 / 30g 255
- Cornetto** - dashi cream, fingerlime, egg yolk, smoked salmon roe 15ea - with Oscietra Caviar 30ea
- Tomato tonnato tart-are** - smoked tomato tartare, crisp tart, tonnato, capers, pickled chilli 12ea
- Bread Social sourdough** - whipped ricotta, caramelised wattleseed honey 6ea

Entrée

- Seared dry-aged yellowfin tuna**, cucumber, horseradish creme, apple & sorrel dressing, succulents, Geraldton wax
- Charred octopus**, nduja XO, Deb Allard stracchino, tomato, XO pangrattato, smoked black olive, capers, shiso
- Spanner crab & squid ink agnolotti**, Champagne & crab vouleté, leek, lemon myrtle (add Oscietra Caviar +30)
- Saffron cartellate pasta**, kangaroo tail ragu, salsa rossa, smoked eggplant, fromage blanc, gremolata oil, saltbush

Main

- Australian Bay Lobster (bug)**, fermented chilli, hand-rolled fregola pasta, corn, native curry butter, desert lime
- Market fish**, spring vegetable & local pipi 'minestrone', salted lemon aspen, wakame, lemon myrtle, coastal herbs
- Dry-aged & spiced honey glazed duck** 'a l'orange', carrot, mandarin, native ginger, cinnamon myrtle
- Southern Ranges angus MB4+ sirloin steak or Kiwami Wagyu MB9+ denver steak supplement +45**
- All steak served with: beef fat roast onion, red wine onion jam, crispy beef crumb, wattleseed miso, beef fat béarnaise

Sides

- Winter salad** - Heirloom radicchio, 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

Dessert

- Raes 30th Birthday Cake** - strawberries, Maidenni vermouth, ruby chocolate, strawberry gum, native basil, mascarpone
- Iced VoVo** - Piccone farm 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** - caramalised pastry, dark choc malt cremaux, miso salted caramel cream, blackberry, malt ice cream

Experience the best selection of Raes Dining Room
by Chef Jason Saxby

Raes Tasting Menu 195 (+135 paired beverages)

Cornetto

Tomato tonnato

Bread Social sourdough

Seared dry-aged yellowfin tuna

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

2021 Estate Argyros, Assyrtiko | Santorini, Greece

Spanner crab agnolotti

Squid ink, Champagne & crab vouleté, leek, lemon myrtle - add Oscietra Caviar +20

2022, BK Wines 'Carte Blanche', Chardonnay | Adelaide Hills, SA

Australian Bay Lobster

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

2023 Sven Joschke 'L'ambre', Muscat & Semillon | Barossa Valley, SA

Market fish

Spring vegetable & pipi 'minestrone', salted lemon aspen, wakame, lemon myrtle, coastal herbs

2023 Domaine Delaporte, Sauvignon Blanc | Sancerre, France

Southern Ranges angus MB4+ sirloin steak

(or Kiwami Wagyu MB9+ denver steak +25)

Roast onion, crispy beef crumble, wattleseed miso, beef fat béarnaise

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

Iced VoVo

Vanilla bean semifreddo, sable, Davidson plum jam, marshmallow, coconut

Mille Feuille

Caramalised pastry, choc malt cremaux, miso salted caramel cream, blackberry, malt icecream

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

To be enjoyed by the whole table