

## 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, capers, shiso

**Spanner crab & squid ink agnolotti**, Champagne & crab velouté, 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+ bavette steak supplement +45**

All steak served with: beef fat roast onion, red wine onion jam, crispy beef crumb, wattleseed miso, beef fat béarnaise

### Sides

**Local leaves** - Heirloom radicchio, kohlrabi, apple, hazelnuts, smoked maple vinaigrette 15

**Broccolini** - Charred broccolini, koji almond cream, aromatic spiced 'chimichurri' 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** - caramelised 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 velouté, 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+ bavette steak +25)

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

*2020 Bertani 'Valpolicella Ripasso' DOC Corvina, Merlot, Rondinella | Veneto, Italy*

#### Iced VoVo

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

#### Mille Feuille

Caramelised 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