

Three Course 125

Starters

Oysters - Natural 6.5ea - Native, fingerlime, anise myrtle, lemon aspen 7ea - Pandanus kombucha granita 7ea

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

Cornetto - dashi cream, fingerlime, egg yolk jam, smoked salmon roe 15ea - with Oscietra Caviar 30ea

Tomato tonnato tart...are - smoked Coopers Shoot 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 5g 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, stuffed zucchini flower glazed in bush lemon, fish bone kombu butter, caviar medley, fingerlime, lemon myrtle

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: charred broccoli, beef fat & anchovy dressing, beef & broccoli crumb, broccoli & warrigal puree

Sides

Local leaves - mixed leaves, kohlrabi, apple, toasted 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

Peach Bellini - Bunya nut friand, peach Bellini sorbet, white chocolate mascarpone mousse, candied quandong

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

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

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

2022 Estate Argyros, Assyrtiko | Santorini, Greece

Spanner crab agnolotti

Squid ink, Champagne & crab velouté, leek, lemon myrtle - add 3g 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

Zucchini flower glazed in bush lemon, fish bone wakame butter, caviar medley, lemon myrtle

2021 Warramate, Marsanne, Roussanne | Yarra Valley, VIC

Southern Ranges angus MB4+ sirloin steak

or **Kiwami Wagyu MB9+ denver steak supplement +25 pp (min 2 pax)**

Charred broccoli, beef fat & anchovy dressing, beef & broccoli crumb, broccoli & warrigal puree

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

To be enjoyed by the whole table

12:00 PM - 02:30 PM | 06:00 PM - 08:30 PM