

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, confit tomato, XO pangrattato, fried capers, shiso
- Spanner crab & squid ink raviolo**, Champagne & crab velouté, leek, lemon myrtle (add 5g Oscietra Caviar +30)
- Saffron cartellate pasta**, kangaroo tail ragu, salsa rossa, smoked eggplant, fromage blanc, gremolata, saltbush

Main

- Market fish**, stuffed zucchini flower glazed in bush lemon, fish bone kombu butter, caviar medley, fingerlime, lemon myrtle
- Bay Lobster (bug)**, fermented chilli, sea urchin, fregola in native tamarind & shellfish broth, tomato, mussels, fragrant herbs
- Dry-aged glazed duck** grilled blood plum, duck fat roast purple carrots, rosella jus, native pepper, oxalis
- Jack's Creek angus MB4+ sirloin steak** or **Kiwami Wagyu MB9+ denver steak (supplement +45)**
- Served with: charred broccoli, beef fat & anchovy dressing, black garlic beef & broccoli furikake, 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** - peach Bellini sorbet, sponge, white chocolate mascarpone mousse, prosecco jelly, 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

2021 Estate Argyros, Assyrtiko | Santorini, Greece

Spanner crab raviolo

Squid ink, Champagne & crab velouté, leek, lemon myrtle - add 3g Oscietra Caviar +20

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

Bay Lobster

Fermented chilli, sea urchin, fregola in mussel & native tamarind chilli broth, fragrant herbs

2021 Burja, Malvasia | Vipava Valley, Slovenia

Market fish

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

2021 Warramate, Marsanne, Roussanne | Yarra Valley, Vic

Jack's Creek 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