

Three Course 135

Starters

- Oysters** - Natural 6.5ea - Native, fingerlime, anise myrtle, lemon aspen 7ea - Pandanus kombucha granita 7ea
- Oscietra Sturgeon Caviar** crème fraîche, chives, seaweed & saltbush potato crisps 10g 95 / 30g 255
- Cornetto** dashi cream, finger lime skin jam, egg yolk jam, smoked salmon roe 15ea - with Oscietra Caviar 30ea
- Chicken & waffle** crisp “waffle”, chicken liver parfait, maple & onion jam 13ea
- Churro** crisp Ophir Glenn cheddar churro, cacio e pepe & truffle cream 13ea
- Sequel Bakery rye sourdough** whipped house made ricotta, caramelised wattleseed honey 6ea

Entrée

- Tuna, tuna, tuna** raw tuna, tuna bone soy & native kosho dressing, tonnato, mojama, onion, Nashi pear, Geraldton wax
- Charred octopus** nduja XO, Deb Allard stracchino, confit tomato, XO pangrattato, fried capers, shiso
- Squid ink tagliolini** spanner crab, Champagne & crab velouté, braised leek, lemon skin oil, tuille (add Oscietra Caviar +30)
- Saffron cartellate pasta** kangaroo tail ragu, salsa rossa, smoked eggplant, fromage blanc, gremolata, saltbush

Main

- Market fish** kombu butter sauce, caviar, finger lime, lemon myrtle oil, wakame, stuffed zucchini flower glazed in bush lemon
- Bay Lobster Pithivier** Lobster tail & shellfish mousse in crisp pastry, native lemongrass & ginger infused bisque, soft herbs
- Glazed Northern Rivers Duck** smoked blueberries, duck fat beetroot, muntrie capers, Davidson plum, dark chocolate jus
- Charcoal cooked Angus steak or Kiwami Wagyu MB9+ steak (wagyu supplement +45)**
- Served with Jerusalem artichoke, hinterland mushrooms sauteed in beef fat, black garlic, mushroom sauce

Sides

- Local leaves** mixed leaves, kohlrabi, apple, toasted hazelnuts, smoked maple vinaigrette 15
- Broccolini** charred broccolini, koji almond cream, aromatic spiced ‘chimichurri’ dressing 15
- Salt & vinegar fries** skin on shoes string fries, salt & vinegar seasoning 15

Dessert

- Iced VoVo** Australian vanilla bean semifreddo, sable biscuits, native berry & Davidson plum jam, marshmallow, coconut
- MacAffogato** coconut & roast macadamia sorbet, spent macadamia crumb, Brookie’s Mac liqueur, espresso
- ‘Banana split’** banana, coffee, chocolate & wattleseed sorbet, cocoa nib, pine smoked caramel, cinnamon myrtle, cherry
- Cheese tart** Woodside ‘Florence’ goats cheese, rosemary & native pepper pastry, red wine quince, smoked honey, almond

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

Chicken & waffle

Sequel Bakery rye sourdough

Tuna, tuna, tuna

Raw tuna, tuna bone soy & native kosho ponzu, tonnato, mojama, onion, Nashi pear, Geraldton wax

2020 Juvé & Camps ‘Reserva de la familia’ Brut Nature | Xarel.lo, Macabeu, Parellada | Sant Sadurní d’Anoia, Spain

Squid ink tagliolini

Spanner crab, Champagne & crab velouté, braised leeks, lemon skin oil - add Oscietra Caviar +20

2022 BK Wines ‘Carte Blanche’ | Chardonnay | Adelaide Hills, SA

Pithivier

Lobster tail & shellfish mousse in crisp pastry, native lemongrass & ginger infused bisque, soft herbs

2023 Reis Derthona Colli Tortonesi DOC | Timorasso | Piedmont, Italy

Charcoal cooked Angus steak
or Kiwami Wagyu MB9+ steak (supplement +25 pp - min 2 pax)

Jerusalem artichoke, hinterland mushrooms in beef fat, black garlic, mushroom sauce
(add shaved truffle +15)

2020 Tommasi ‘Valpolicella Ripasso’ DOC | Corvina, Rondinella, Corvinone | Veneto, Italy

Cheese tart

Woodside ‘Florence’ goats cheese, rosemary & native pepper pastry, quince, smoked honey, almond

Iced VoVo

Vanilla bean semifreddo, sable biscuits, Davidson plum & native berry jam, marshmallow, coconut

Clover club - Vodka, raspberry, white tea, cocoa, whey

To be enjoyed by the whole table

Last order 2:30 PM lunch | 8:30 PM dinner