

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, thyme 13ea
- Sourdough** Sequel bakery organic sourdough, whipped house made ricotta, caramelised wattleseed honey 6ea

Entrée

- Tuna, tuna, tuna** raw tuna, tonnato, mojama, tuna bone soy, native kosho, bbq onion, Nashi, Geraldton wax
- Squid ‘risotto’** diced local squid cooked like a risotto, white asparagus, bergamot, toasted hazelnuts
- Tagliolini al nero** 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** caviar butter sauce, finger lime, lemon myrtle, 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 celeriac, hinterland mushrooms, black garlic, mushroom & truffle sauce

Sides

- Local leaves** green leaves, herbed salad cream dressing 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 organic sourdough

Tuna, tuna, tuna

Raw tuna, tonnato, mojama, tuna bone soy, native kosho, bbq onion, Nashi, Geraldton wax

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

Tagliolini al nero

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)

Celeriac, hinterland mushrooms in beef fat, black garlic, mushroom & truffle sauce

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

Cheese tart

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

1988 *Toro Albala* ‘Don PX’ DO | *Pedro Ximenez* | *Montilla-Moriles, Spain*

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