

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, white brassica, bergamot, pickled grapes, toasted hazelnuts (add Oscietra Caviar +30)
- Spanner crab** - sweet corn polenta, garum butter, macadamia, desert lime, tuille, fragrant herbs (add Oscietra Caviar +30)
- Saffron agnolotti** - smoked eggplant, ricotta & native oregano, guanciale, heritage tomatoes, nduja, crisp saltbush

Main

- Market fish** - caviar butter sauce, finger lime, lemon myrtle, wakame, stuffed zucchini flower glazed in bush lemon
- Bay Lobster** - grilled Australian Bay Lobster (bug), tomato tagliolini, chilli, sea urchin butter, stracchino, shiso
- Glazed Northern Rivers Duck** - smoked blueberries, duck fat beetroot, muntrie capers, Davidson plum, dark chocolate jus
- Lamb backstrap** - roast lamb, garden peas, charred sugar snaps, black garlic, lamb fat & anchovy salsa
- Wagyu sirloin** - Jack’s Creek MB9 wagyu cooked over coals, grilled leeks, native peppercorn sauce **(supplement +45)**

Sides

- Local leaves** - green leaves, herbed salad cream dressing, radish, eschalot 15
- Asparagus** - charred asparagus, green goddess, lemon myrtle salt, ricotta salata 15
- Salt & vinegar fries** - skin on shoes string fries, salt & vinegar seasoning 15

Dessert

- Mango cheek** - mango sorbet, coconut parfait, passionfruit cloud, white chocolate rocks, kaffir lime
- 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
- Chocolate Delice** - 65% Cuvee dark chocolate, coffee, sheoak pine smoked caramel, hazelnut gelato, wattleseed praline

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*

Spanner crab

Sweet corn polenta, garum brown butter, macadamia, desert lime, seaweed tuille, fragrant herbs

add Oscietra Caviar +20

2023 *Dampt Frères ‘Montée de Tonnerre’ Premier Cru | Chardonnay | Chablis, France*

Bay Lobster

Grilled Australian Bay Lobster (bug), tomato tagliolini, chilli, sea urchin butter, stracchino, shiso

2024 *Little Reddie | Nebbiolo, Refosco | Central Victoria, VIC*

Glazed Northern Rivers Duck

Smoked blueberries, duck fat beetroot, muntrie capers, Davidson plum, dark chocolate jus

2020 *Chateau de Pougelon ‘Morgon Corcelette’ | Gamay | Beaujolais, France*

or

Wagyu MB9 sirloin steak (supplement +25 pp - min 2 pax)

Jack’s Creek wagyu cooked over coals, grilled leeks, native peppercorn sauce

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

Iced VoVo

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

Clover Club | Gin, Raspberry, Lemon

Chocolate Delice

65% Cuvee dark chocolate, coffee, sheoak pine smoked caramel, hazelnut gelato, wattleseed praline

Bourgoin Pineau des Charentes ‘Elevage Oxidatif’ | Ugni Blanc | Cognac, France

To be enjoyed by the whole table

Order cut off 2:30 PM lunch | 8:30 PM dinner