

## 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
- Prawns** - Royal red prawn crudo, Cooper’s shoot tomato, buffalo curd, chilled prawn & tomato broth, chilli, basil
- 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** - smoked fish & caramelised onion broth, creamed leeks, baby turnips, allium oil, sea herbs
- 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

*NV Mainegra Brut Cava DO | Viura, Macabeu, Chardonnay | Navarra, 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