

Three Course 135

Starters

- Oysters - Natural** 7ea - **Native** fingerlime, anise myrtle, lemon aspen 7.5ea -
Granita Pandanus kombucha 7.5ea - **Mignonette** paperbark smoked vinegar, pickled chilli, pepperberry 7.5ea
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 carpaccio, finger lime & Geraldton wax salmoriglio, stracciatella, pickled desert lime, almond, capers
Scallops - seared scallops, cauliflower cream, native curry butter, bottarga, pickled raisins, puffed wild rice (add Caviar +30)
Spanner Crab - sweet corn polenta, garum butter, macadamia, bush lemon, tuille, fragrant herbs (add 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, burnt allium oil, sea herbs
Shellfish Lasagne - local king prawn, shellfish & tuna belly XO ragu, mozzarella cream, sea urchin bisque, parmigiano, basil
Glazed Northern Rivers Duck - charred blueberries, duck fat beetroot, muntrie capers, Davidson plum, dark chocolate jus
Lamb Backstrap - roast lamb, romanesco, fermented black garlic, charred green garlic, lamb fat & anchovy dressing
Wagyu Sirloin - Jack’s Creek MB9 wagyu cooked over coals, beef fat confit leek, native pepper sauce (**supplement +\$45**)

Sides

- Local leaves** - green leaves, herbed cultured cream dressing, radish, eschalot 15
Broccolini - charred broccolini, green goddess, lemon myrtle salt, ricotta salata 15
Roasted Potatoes - black truffle aioli, fried shallots, capers, parmigiano, chives 18

Dessert

- Native Citrus ‘Tart’** - lemon aspen curd, candied native citrus, meringue, Allard’s kefir sorbet, lemon myrtle, finger 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 carpaccio

tuna carpaccio, finger lime & Geraldton wax salmoriglio, stracciatella, desert lime, almond, capers

2024 Serra de Estrela | Albariño | Rías Baixas, Spain

Spanner crab

Sweet corn polenta, garum brown butter, macadamia, bush lemon, seaweed tuille, fragrant herbs
add Oscietra Caviar +20

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

Shellfish lasagne

Local king prawn, shellfish & tuna belly XO ragu, mozzarella cream, sea urchin, parmigiano, basil

2024 Poderi Colla ‘Pian Balbo’ DOC | Dolcetto d’Alba | Piedmont, IT

Glazed Northern Rivers Duck

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

2022 Prophet’s Rock ‘Olearia’ | Pinot Noir | Central Otago, New Zealand

or

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

Jack’s Creek wagyu cooked over coals, grilled leeks, native peppercorn sauce
2022 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