

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 (A)
- Oscietra Sturgeon Caviar** - crème fraîche, chives, seaweed & saltbush potato crisps 10g 95 / 30g 255 (I)
- Cornetto** - dashi cream, finger lime skin jam, egg yolk jam, smoked salmon roe 15ea (A) - with Oscietra Caviar 30ea (I)
- 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 (A)
- Scallops** - seared scallops, cauliflower cream, native curry butter, bottarga, pickled raisins, puffed wild rice (add Caviar +30) (M)
- Spanner Crab** - sweet corn polenta, garum butter, macadamia, bush lemon, tuille, fragrant herbs (add Caviar +30) (A)
- 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 (A)
- Shellfish Lasagne** - local king prawn, shellfish & tuna belly XO ragu, mozzarella, urchin bisque, parmigiano, basil (A)
- Lamb Backstrap** - roast lamb, romanesco, fermented black garlic, charred green garlic, lamb fat & anchovy dressing
- Glazed Northern Rivers Duck** - Jerusalem artichokes, leg ragu, smoked duck fat & blueberry jam, dark chocolate jus
- Wagyu Sirloin** - Jack’s Creek MB9, glazed beef fat confit mushroom, burnt onion, macadamia, Diane sauce (**supp. +\$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) Australian | (I) Imported | (M) Mixed

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 (A)
2023 Bodegas Pentecostés | Albariño | Rías Baixas, Spain

Spanner Crab

Sweet corn polenta, garum brown butter, macadamia, bush lemon, seaweed tuille, fragrant herbs (A)
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 (A)
2024 Poderi Colla ‘Pian Balbo’ DOC | Dolcetto d’Alba | Piedmont, Italy

Glazed Northern Rivers Duck

Jerusalem artichokes, leg ragu, smoked duck fat & blueberry jam, 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 MB9, glazed beef fat confit mushroom, burnt onion, macadamia, Diane 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