

Three Course 135

Starters

- Oysters^(A)** - **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^(I) 10g 95 / 30g 255
- Cornetto** - dashi cream, finger lime skin jam, egg yolk jam, smoked salmon roe ^(A) 15ea - - with Oscietra Caviar ^(I) 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^(A)
- Scallops** - seared scallops, cauliflower cream, native curry butter, bottarga, pickled raisins, puffed wild rice^(M)
- Spanner crab** - corn girella raviolo, garum buerre monté, macadamia, sunrise lime, pickled fennel, herbs (add Caviar +30)^(A)
- Cavatelli** - toasted sourdough pasta, mushroom, roast chicken butter, chicken skin, hazelnut, pear, saltbush (Black Truffle +25)

Main

- Market Fish** - smoked fish & whey velouté, roast leeks, baby turnips, lemon oil, wakame, sea herbs (add Caviar +30)^(A)
- Shellfish Lasagne** - local king prawn, shellfish & tuna belly XO ragu, mozzarella, urchin bisque, parmigiano, basil^(A)
- Lamb Backstrap** - roast lamb, brassica, 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
- Jack’s Creek MB 9 Wagyu Sirloin - (supplement +\$45)**
Glazed beef fat confit mushroom, burnt onion, macadamia crumb, onion miso, Diane sauce (Black Truffle +25)

Sides

- Local leaves** - mixed leaves, herbed cultured cream dressing, radish, pickled eschalot 15
- Broccolini** - charred broccolini, green goddess, lemon myrtle salt, ricotta salata 15
- Roasted Potatoes** - truffle miso aioli, crisp onion, reggiano, chives 18 (Black Truffle +15)

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

Corn filled pasta, crab garum velouté, macadamia, sunrise lime, pickled fennel, herbs (Caviar +20)^(A)
2024 Lous Michel & Fils | 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

Jack’s Creek Wagyu MB9 Sirloin steak (supplement +25 pp - min 2 pax)

Glazed beef fat confit mushroom, burnt onion, macadamia, onion miso, Diane sauce (Black Truffle +25)
2022 L’arco ‘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
2021 Bodegas Toro Albalá ‘Don PX’ | Pedro Ximenez | Montilla Moriles, Spain

To be enjoyed by the whole table

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