

Three Course 145

Starters

- Oysters**^(A) - **Natural** 7ea - **Mignonette** paperbark smoked vinegar, pickled chilli, pepperberry 7.5ea
- Native** fingerlime, anise myrtle, lemon aspen 7.5ea
- Oscietra Sturgeon Caviar** - crème fraîche, chives, seaweed & saltbush potato crisps^(I) 10g 99 / 30g 259
- 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 6.5ea

Entrée

- Tuna Carpaccio** - raw tuna, finger lime & Geraldton wax salmoriglio, stracciatella, salted 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, crab garum beurre monté, macadamia, sunrise lime, fennel, herbs (add Caviar +30)^(A)
- Cavatelli** - toasted sourdough pasta, mushroom, roast chicken butter, chicken skin, hazelnut, pear, saltbush

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)
- Grilled Lamb** - grilled eggplant in black garlic caramel, salsa rossa, sheep’s curd, warrigal salsa verde, lamb caper crumb
- 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 tallow confit mushroom, burnt onion, macadamia crumb, onion miso, Diane sauce

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

Dessert

- Pavlova** - baked meringue, pistachio cream, strawberries, strawberry gum sorbet, ribberries, pepperberry
- Native Citrus ‘Tart’** - lemon aspen curd, candied native citrus, meringue, Allard’s kefir sorbet, lemon myrtle, finger lime
- 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

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

Raw tuna, finger lime & Geraldton wax salmoriglio, stracciatella, salted desert lime, almond, capers ^(A)

2023 Castro Martin ‘Sobre Lias’ | 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 Massolino ‘Langhe’ | Nebbiolo | Piedmont, Italy

Glazed Northern Rivers Duck

Jerusalem artichokes, leg ragu, smoked duck fat & blueberry jam, dark chocolate jus

2023 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

2022 L’arco ‘Valpolicella Ripasso’ DOC | Corvina, Rondinella, Corvinone | Veneto, Italy

Pavlova

Baked meringue, pistachio cream, strawberries, strawberry gum sorbet, ribberries, pepperberry

Clover Club | Gin, Raspberry, Lemon

Chocolate Delice

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

1988 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