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

Seared Fish - fish kissed by the coals, Cooper's shoot tomatoes, stracciatella, fish bone soy, basil, capers, saltbush[A]

Scallops - roast scallops, cauliflower cream, native curry butter, bottarga, pickled raisins, puffed wild rice (add Caviar +30)[I/M]

Spanner Crab - corn girella raviolo, crab garum beurre monté, macadamia, sunrise lime, fennel, herbs (add Caviar +30)[A]

Fregola Pasta - toasted fregola, local squid, ink dressing, zucchini flower, spring garlic, hazelnut, salted desert lime[A]

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, shiitake, macadamia crumb, onion miso, Raes 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, macerated strawberries, strawberry gum sorbet, dreid riberries, 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

Raescher - Cuvee gianduja & dark chocolate parfait, hazelnut salted caramel, gold leaf, wattleseed & cocoa nib 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)

Snacks

Cornetto

Chicken & Waffle

Sequel Bakery Organic Sourdough

Seared fish

Fish kissed by the coals, Cooper's shoot tomatoes, stracciatella, fish bone soy, basil, capers, saltbush[A]

NV Bellebonne Bis 'Rosé' | Pinot Noir, Chardonnay | Pipers River, TAS

Spanner Crab

Corn filled pasta, crab garum velouté, macadamia, sunrise lime, pickled fennel, herbs (Caviar +20)[A]

2022 Castagna 'Ingénue' | Viognier | Beechworth, VIC

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

Raescher

Cuvee gianduja & dark chocolate parfait, hazelnut caramel, gold leaf, wattleseed & cocoa nib praline

2004 Bodegas Toro Albalá 'Don PX'| Pedro Ximenez | Montilla Moriles, Spain

To be enjoyed by the whole table