

## Three Course 125

### Starters

- Oysters** - Natural 6.5ea - Native, fingerlime, anise myrtle, lemon aspen 7ea - Pandanus kombucha granita 7ea
- 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
- Tomato tart...are** - crisp tart of smoked heritage tomato tartare, cultured cream, capers, pickled chilli 12ea
- Bread Social sourdough** - whipped house made ricotta, caramelised wattleseed honey 6ea

### Entrée

- Tuna, tuna, tuna** - Raw tuna, tuna bone soy & native kosho dressing, tonnato, mojama, onion, Nashi pear, Geraldton wax
- Charred octopus**, nduja XO, Deb Allard stracchino, confit tomato, XO pangrattato, fried capers, shiso
- Spanner crab & squid ink agnolotti**, Champagne & crab velouté, leek, lemon skin oil (add Oscietra Caviar +30)
- Saffron cartellate pasta**, kangaroo tail ragu, salsa rossa, smoked eggplant, fromage blanc, gremolata, saltbush

### Main

- Market fish**, fish mousse stuffed zucchini flower glazed in bush lemon, kombu butter, caviar medley, finger lime, lemon myrtle
- Bay Lobster (bug)**, fermented chilli, sea urchin, fregola in shellfish & native tamarind broth, tomato, mussels, fragrant herbs
- Dry-aged glazed duck**, grilled blood plum, duck fat roast purple carrots, Davidson plum, rosella jus, native pepper, oxalis
- Jack's Creek angus MB4+ sirloin steak** or **Kiwami Wagyu MB9+ denver steak** (supplement +45)
- Served with charred broccoli, beef fat & anchovy dressing, black garlic, beef & broccoli furikake, broccoli & Warrigal puree

### Sides

- Local leaves** - mixed leaves, kohlrabi, apple, toasted hazelnuts, smoked maple vinaigrette 15
- Broccolini** - charred broccolini, koji almond cream, aromatic spiced 'chimichurri' dressing 15
- Shoestring skin on fries** - salt & vinegar seasoning 15

### Dessert

- 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
- Mille Feuille** - caramelised pastry, dark choc malt cremaux, miso salted caramel cream, blackberry, malt ice cream
- Cheese tart** - Woodside 'Florence' goats cheese mousse, rosemary & native pepper pastry, smoked honey glazed fig, almond

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

#### Tomato tart...are

#### Bread Social sourdough

#### Tuna, tuna, tuna

Raw tuna, tuna bone soy & native kosho dressing, tonnato, mojama, onion, Nashi pear, Geraldton wax

*NV, Ca'del Bosco Franciacorta 'Cuvée Prestige', Chardonnay, Pinot Bianco/Nero | Lombardy, Italy*

#### Spanner crab agnolotti

Squid ink, Champagne & crab velouté, leek, lemon myrtle - add Oscietra Caviar +20

*2022, BK Wines 'Carte Blanche', Chardonnay | Adelaide Hills, SA*

#### Bay Lobster

Fermented chilli, sea urchin, fregola in mussels & native tamarind chilli broth, fragrant herbs

*2021 Burja, Malvasia | Vipava Valley, Slovenia*

#### Market fish

Fish mousse stuffed zucchini flower, kombu butter, caviar, finger lime, lemon myrtle

*2021 Warramate, Marsanne, Roussanne | Yarra Valley, Vic*

#### Jack's Creek angus MB4+ sirloin steak

or **Kiwami Wagyu MB9+ denver steak** supplement +25 pp (min 2 pax)

Charred broccoli, beef fat & anchovy dressing, beef & broccoli crumb, broccoli & Warrigal puree

*2020 Bertani 'Valpolicella Ripasso' DOC Corvina, Merlot, Rondinella | Veneto, Italy*

#### Iced VoVo

Vanilla bean semifreddo, sable biscuits, Davidson plum jam, marshmallow, coconut

#### Mille Feuille

Caramelised pastry, choc malt cremaux, miso salted caramel cream, blackberry, malt icecream

*Caravan - Bacardi 8, Smoked Vermouth, Blackberry, Bitters*

To be enjoyed by the whole table  
12:00 PM - 02:30 PM | 06:00 PM - 08:30 PM