

# RAES DINING ROOM

## *Entree*

- Local sourdough and cultured butter 3e  
Pacific oysters – Natural, Australiana, Spicy 5 / 5.5 / 5.5  
Baby gem lettuce, dill, pecorino 7e  
Warm blue conga potato, macadamia, black garlic 22  
Coral trout carpaccio, sea spinach, caviar 28  
Kangaroo tartare, lemon, parsley, red beetroot 27

## *Pasta*

- Grilled diamond clams, fregola, fennel broth 28  
Spanner crab spaghetti, smoked tomatoes, sorrel e 32 /m 42  
Saltbush agnolotti, oyster mushrooms, stracciatella e 29/m 39

## *Mains*

- Yamba pork loin and head, cold slaw 44  
Roasted cauliflower, tarragon, manchego 36  
Yellowtail kingfish, creamed sweetcorn, lardo 43  
  
Rangers Valley wagyu MS5+ rump 43  
Jacks Creek aged sirloin on the bone to share 79  
*served with spring greens, horseradish*

## *Sides & Salads*

- Potato scallops, seaweed salt 14  
Warm broccolini, yogurt, almonds 15  
Palisa's garden salad 15  
*A selection of local herbs, green leaves and sea succulents  
with a burnt orange and poppy seed vinaigrette*

## *Dessert*

- Daintree chocolate cake,  
ripe banana ice cream 26  
  
Strawberry and vanilla  
cheese cake 24  
  
Slow cooked pineapple,  
lime & rosemary  
mascarpone 24  
  
Selection of cheeses,  
spiced quince 28

 @RAESONWATEGOS

a 10% surcharge applies on Sunday & 15% on public holidays 2.5% AMEX fee