

RAES DINING ROOM

Entree

Local sourdough and cultured butter 3 a slice

Oysters Natural, Australiana, Chilli vinaigrette 5 / 5.5 / 5.5

Baby gem lettuce, dill, pecorino 7e

Warm blue conga potato, macadamia, black garlic 19

Spicy tuna, Fuji apple, lup chong, lemon 24

Spanish ham, soft cheese, summer melon 23

Pasta

Steamed pippies, greens, morcilla, fregola 25

Fraser Island crab spaghetti, smoked tomatoes, sorrel e 32 /m 42

Saltbush agnolotti, oyster mushrooms, stracciatella e 28 /m 38

Mains

Roasted cauliflower, tarragon, manchego 32

Market fish, creamed sweetcorn, lardo 36

Lamb shoulder, mint, sheep yoghurt, green tomato 43

Rangers Valley wagyu rump 43

Jacks Creek aged sirloin on the bone to share 79

served with king brown mushrooms, bone marrow butter

Sides & Salads

Potato scallops, seaweed salt 14

Warm broccolini, yogurt, almonds 15

Green coral lettuce, burnt orange and poppy seed vinaigrette 14

Dessert

Daintree chocolate cake,
ripe banana ice cream 24

Strawberry and vanilla
cheese cake 23

Slow cooked pineapple,
lime & rosemary
mascarpone 19

Selection of cheeses,
honeycomb and crackers
28

 @RAESONWATEGOS

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