

RAES DINING ROOM

Snacks

Local sourdough and cultured butter 3 a slice
Oysters Natural, Australiana, Chilli vinaigrette 6 / 6.5 / 6.5
Baby gem lettuce, dill, pecorino 7e
Daily salumi selection 10

Entree

Local burrata, Boon Luck heirloom zucchini, fingerlime, herbs 23
King fish carpaccio, confit citrus, marinated cucumber 23
Spanish ham, soft cheese, summer melon 23

Pasta

Steamed pippies, greens, morcilla, fregola 25
Tagliolini pasta, Ballina prawns, spicy nduja salami,
bush tomato crumb e 32 / m 42
Roast pumpkin and wattleseed agnolotti, bunya nuts,
brown butter, mostarda e 28 /m 38

Mains

Roasted cauliflower, tarragon, manchego 32
Chargrilled QLD Black cobia, fennel, citrus, black olive 39
Slow cooked pork belly, onion and fennel jam, pickled apple 40
Rangers Valley eye fillet, king brown mushroom, bone marrow 43
Market fish to share, shellfish butter 68

Sides & Salads

Potato scallops, seaweed salt 14
Grilled broccolini, bunya nut vinaigrette 15
Green coral lettuce, orange and poppy seed vinaigrette 14

Dessert

Daintree chocolate cake,
ripe banana ice cream 24

Strawberry and vanilla
cheese cake 23

Spiced poached pears,
caramel crisp,
stracciatella sorbet 20

Selection of cheeses,
seasonal garnish,
crackers 28

 @RAESONWATEGOS

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

Please notify your waiter should you have any dietary requests