

# RAES DINING ROOM

## *Snacks*

Local sourdough and cultured butter 3 a slice  
Oysters Natural, Australiana, Chilli vinaigrette 6 / 6.5 / 6.5  
Daily salumi selection 10

## *Entree*

Local burrata, Boon Luck heirloom zucchini, fingerlime, herbs 23  
Kangaroo tartare, tonnato, capers, pickled onion, radish 24  
Tuna carpaccio, mullet baccala, cucumber, lemon myrtle, greens 25

## *Pasta*

Steamed pippies, fregola, grilled peppers, shellfish bisque e 27  
Roast pumpkin and wattleseed agnolotti, bunya nuts,  
brown butter, mostarda e 28  
Tagliolini pasta, Ballina prawns, spicy nduja salami,  
bush tomato crumb e 32 / m 42

## *Mains*

Sugarloaf cabbage, citrus, capers, sea herb salsa verde 32  
Snapper, cauliflower and bonito cream, wakame, brassic leaves 38  
Chargrilled QLD Black cobia, fennel, citrus, black olive 39  
Free range pork cutlet, davidson plum, muntries, hibiscus leaves 41  
Wagyu 5+ flank, pine mushrooms, black garlic, macadamia 43

## *Sides & Salads*

Medley of local potatoes, miso butter, herb and seaweed salt 14  
Winter leaves and lettuce, Parmigiano Reggiano, chives 14  
Steamed broccolini, whipped macadamia 14

## *Dessert*

Raes Cocomisu  
Daintree chocolate,  
Brookies Mac liquer and  
espresso jelly, wattleseed  
sponge, coconut cream 22

Meringata of heirloom  
citrus, mascarpone,  
lemon balm 21

Roast pears,  
chestnut butter,  
spent beer grain gelato 21

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