

RAES DINING ROOM

Snacks

Local sourdough and cultured butter 3 a slice

Oysters Natural, Australiana, Perrier-Jouët Granita 6 / 6.5 / 7.5

Daily salumi selection 10

Entree

Local burrata, Boon Luck heirloom zucchini, fingerlime, herbs 23

Kangaroo tartare, tonnato, capers, pickled onion, radish 24

Tuna crudo, mullet baccala, cucumber, lemon myrtle, greens 25

Pasta

Fregola, local pippies, spicy nduja, shellfish broth, basil e 27 / m 38

Carbonara raviolo, pecorino, guanciale, duck egg yolk,

native pepper e 27

add fresh Manjimup black truffle + 15

Tagliolini, Ballina king prawns, bottarga, tomato crumb e 32 / m 42

Mains

Sugarloaf cabbage, mushrooms, garlic, pecorino, grains 32

Market fish, cauliflower and bonito cream, wakame, brassica 38

Rocky Point Cobia, broccoli, fermented garlic, lemon oil 39

Free range pork cotoletta, salsa verde, rocket, horseradish 41

Stone & wood braised beef cheek, carrots in spent coffee, prunes

and Pedro Ximenez jam 41

Sides & Salads

Medley of local potatoes baked in seaweed, miso aioli 14

Winter leaves and lettuces, Parmigiano Reggiano, chives 14

Palisa's snowpeas with whipped macadamia 15

TASTING MENU \$95

Wine pairing + \$65

Sourdough, whipped
ricotta & wattleseed honey

Tuna crudo, smoked
mullet, Boon Luck
cucumbers

South Ballina pippies with
fregola, shellfish broth

Charcoal grilled cobia,
sprouting broccoli, black
garlic, desert lime

Stone & Wood
braised beef cheek,
Boon Luck carrots,
Pedro Ximenez jam

Mandarin, vanilla
mascarpone, citrus and
lemon myrtle meringue

 @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