

Two Course 95
Three Course 125

Starters

- Oysters - Natural 6.5ea - Native, fingerlime, anise myrtle, lemon aspen 7ea - Pandanus kombucha granita 7ea
- Oscietra Sturgeon Caviar crème fraîche, chives, seaweed & saltbush potato crisps 10g 95 / 30g 255
- Cornetto dashi cream, finger lime skin jam, egg yolk jam, smoked salmon roe 15ea - with Oscietra Caviar 30ea
- Chicken & waffle crisp “waffle”, chicken liver parfait, maple & onion jam 13ea
- Sequel organic rye sourdough whipped house made ricotta, caramelised wattleseed honey 6ea

Entrée

- Tuna, tuna, tuna raw tuna, tuna bone soy & native kosho dressing, tonnato, mojama, onion, Nashi pear, Geraldton wax
- Charred octopus nduja XO, Deb Allard stracchino, confit tomato, XO pangrattato, fried capers, shiso
- Spanner crab & squid ink agnolotti Champagne & crab velouté, leek, lemon skin oil (add Oscietra Caviar +30)
- Saffron cartellate pasta kangaroo tail ragu, salsa rossa, smoked eggplant, fromage blanc, gremolata, saltbush

Main

- Market fish stuffed zucchini flower glazed in bush lemon, wakame, kombu butter sauce, caviar, finger lime, lemon myrtle oil
- Pithivier Bay Lobster and shellfish mousse wrapped in pastry, native lemongrass & ginger infused bisque, fragrant herbs
- Dry-aged glazed duck candied beetroot, smoked blueberries, muntrie capers, Davidson plum, chocolate jus, native pepper
- Kidman angus MB3+ sirloin steak or Kiwami Wagyu MB9+ steak (supplement +45)
- Served with charred broccoli, beef fat & anchovy dressing, black garlic, beef & broccoli furikake, broccoli & Warrigal puree

Sides

- Local leaves mixed leaves, kohlrabi, apple, toasted hazelnuts, smoked maple vinaigrette 15
- Broccolini charred broccolini, koji almond cream, aromatic spiced ‘chimichurri’ dressing 15
- Shoestring skin on fries salt & vinegar seasoning 15

Dessert

- Iced VoVo Australian vanilla bean semifreddo, sable biscuits, native berry & Davidson plum jam, marshmallow, coconut
- MacAffogato coconut & roast macadamia sorbet, spent macadamia crumb, Brookie’s Mac liqueur, espresso
- ‘Banana split’ banana, coffee, chocolate & wattleseed sorbet, cocoa nib, pine smoked caramel, cinnamon myrtle, cherry
- Cheese tart Woodside ‘Florence’ goats cheese mousse, rosemary & native pepper pastry, honey glazed fig, almond

A 10% surcharge applies on Sunday & 15% on public holidays |

Card surcharges apply | A 10% service charge applies on the total final bill for groups of 6+ guests

Experience the best selection of Raes Dining Room
by Chef Jason Saxby

Raes Tasting Menu 195 (+135 paired beverages)

Cornetto

Chicken & waffle

Bread Social sourdough

Tuna, tuna, tuna

Raw tuna, tuna bone soy & native kosho ponzu, tonnato, mojama, onion, Nashi pear, Geraldton wax

NY, Ca’del Bosco Franciacorta ‘Cuvée Prestige’, Chardonnay, Pinot Bianco/Nero | Lombardy, Italy

Spanner crab agnolotti

Squid ink, Champagne & crab velouté, leek, lemon myrtle - add Oscietra Caviar +20

2022, BK Wines ‘Carte Blanche’, Chardonnay | Adelaide Hills, SA

Pithivier

Bay Lobster wrapped in pastry, native lemongrass & ginger infused bisque, fragrant herbs

2023, Thierry Germain ‘L’insolite’, Chenin Blanc | Saumur, France

Market fish

Fish mousse stuffed zucchini flower, kombu butter, caviar, finger lime, lemon myrtle

2021 Warramate, Marsanne, Roussanne | Yarra Valley, Vic

Kidman angus MB3+ sirloin steak
or Kiwami Wagyu MB9+ steak (supplement +25 pp) min 2 pax req.

Charred broccoli, beef fat & anchovy dressing, beef & broccoli crumb, broccoli & Warrigal puree

2020 Bertani ‘Valpolicella Ripasso’ DOC Corvina, Merlot, Rondinella | Veneto, Italy

Cheese tart

Woodside ‘Florence’ goats cheese mousse, rosemary & native pepper pastry, honey glazed fig, almond

Iced VoVo

Vanilla bean semifreddo, sable biscuits, Davidson plum & native berry jam, marshmallow, coconut

Clover club - Vodka, raspberry, white tea, cocoa, whey

To be enjoyed by the whole table

Last order 2:30 PM lunch | 8:30 PM dinner