

RAES DINING ROOM

CAN'T DECIDE?

LEAVE IT TO US \$95 pp

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
Snapper, cauliflower and bonito cream, wakame, brassica leaves 38
Rocky Point Cobia, broccoli, fermented garlic, lemon oil 39
Free range pork cutlet, davidson plum, muntries, hibiscus leaves 41
Wagyu flank, Jerusalem artichoke, black garlic, burnt macadamia 43

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

Dessert

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

Meringata of heirloom
Boon Luck citrus,
mascarpone, mandarin
sorbet 21

Castagnaccio cake,
warm roast pears,
chestnut butter, honey
comb and rosemary
ice cream 21

Byron Bay Tintenbar brie
filled and aged with black
truffle, truffle honey,
grapes, crisps 20

Selection of local 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