

# WELCOME TO RAE'S RESTAURANT

## DINNER MENU

### TWO COURSES - \$60

Please make a selection of Entrée and Main **OR** Main and Dessert

### THREE COURSES - \$72

Please make a selection of an Entrée, Main and Dessert

*A surcharge of \$10 per person applies on all public holidays*

Our team are passionate about fresh, seasonal produce. Working closely with the extensive network of local suppliers in the Yarra Valley and across Victoria, the team vary their menus to take full advantage of the regional produce.

At Rae's we recognise the growing need to cater for specific food allergies by developing menus specifically tailored to individual requirements and that fully allow for truly memorable dining experiences.

Each dish created by our kitchen team has a specific Balgownie Estate wine in mind; please see our wine match recommendations below.

## ENTRÉE

### SOUP DE JOUR

Your waiter will inform you of today's selection (GF)

*Wine recommendation: Please ask your friendly waiter*

### PORK BELLY

Caramelised apple, crackle & nasturtium leaves (GF, DF)

*Wine recommendation:*

### SCALLOPS

Pumpkin purée, lemon gel (GFP)

*Wine recommendation:*

### ZUCCHINI FLOWERS

Ricotta feta filling, romesco (GF)

*Wine recommendation:*

### RAE'S TASTING BOARD

Your waiter will inform you of today's ingredients (GFP, DFP)

*Wine recommendation: Please ask your friendly waiter*

### HOUSE-CURED SALMON

Beetroot crisp, dill crème fraiche, salmon pearls (GF, DFP)

*Wine recommendation:*

Vegetarian (V)

Gluten free (GF)

Dairy free (DF)

Gluten free possible (GFP)

Dairy free possible (DFP)

Please note that even when all precautions are taken during food preparation menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant, meal preparation and possible cross-contamination, Rae's is unable to guarantee the absence of the above ingredients in its menu items

## MAIN

### LAMB DUO

Lamb rump, lamb belly, Thai eggplant

*Wine recommendation:*

### PORTERHOUSE

Spring vegetables, rustic fries (GFP, DF)

*Wine recommendation:*

### HOUSE-MADE GNOCCHI

Pear purée, crumbled blue cheese, walnuts (V, DF)

*Wine recommendation:*

### FISH OF THE DAY

Your waiter will inform you of today's selection

*Wine recommendation:*

### PAN FRIED DUCK BREAST

Plum purée, crisp polenta, orange & Szechuan sauce

*Wine recommendation:*

### KANGAROO FILLET

Pomegranate labna, fresh wild berries, jus (GF)

*Wine recommendation:*

### CRUSTED EGG PLANT

Beetroot three ways, snow peas (V, Vegan, DF)

*Wine recommendation:*

## SIDES — \$9

- Rae's rustic chips, garlic aioli (DF)
- Mixed leaf salad, mustard dressing (V, GF, DF)
- Seasonal vegetables, olive oil (V, GF, DF)
- Chat potatoes, rosemary salt, garlic aioli (V, GF, DF)

## DESSERT

### VANILLA CHEESECAKE

Lemon sponge, cassis gel, brandy snap tuile

*Wine recommendation: De Bortoli Noble One Botrytis Sémillon*

### RED WINE CAKE

Balgownie Estate Shiraz glaze, honey ice cream

*Wine recommendation: Morris Old Premium 'Rare' Topaque - Rutherglen*

### MILK CHOCOLATE MOUSSE

Frangelico syrup, freeze dried raspberries, caramel, chocolate wafer (GFP)

*Wine recommendation: NV Balgownie Estate Premium Cuvée*

### FROZEN CHILL

A selection of frozen items, your waiter will inform you of today's selection (GFP, DFP)

*Wine recommendation: De Bortoli Noble One Botrytis Semillon*

### APPLE TARTE TATIN

Caramel sauce, vanilla bean ice-cream

*Wine recommendation: Morris Old Premium 'Rare' Topaque - Rutherglen*

### DESSERT ASSIETTE FOR TWO

Your waiter will inform you of today's selection

### CHEESE SELECTION

\$10 supplement applies

Poached red wine pear, candied walnuts, Lavosh & walnut bread

*Wine recommendation: Morris Old Premium 'Rare' Muscat - Rutherglen*