

Note: Surcharge applies on public holidays

CANAPÉ MENU

8 canapés – 4 small, 2 substantial, 1 dessert - **\$125pp**

10 canapés – 6 small, 2 substantial, 1 dessert – **\$145pp**

CRUDO

Oysters - natural with lemon

Oysters – finger lime mignonette

Kingfish crudo, kohlrabi, apple, horseradish, dill

Yellowfin tuna tart, dashi cream, salmon roe Wagyu tartare, yolk, horseradish, radicchio

Anchovy crostini, garlic & herb butter

FREDDA

Queensland spanner crab, witlof, finger lime

Parmigiano, pangritata, chive, baby gem

King prawn cocktail

Chicken liver parfait, seasonal fruit jam

Avo Toast – avocado, seeded crisp, finger lime, chilli, herbs

FRITTO

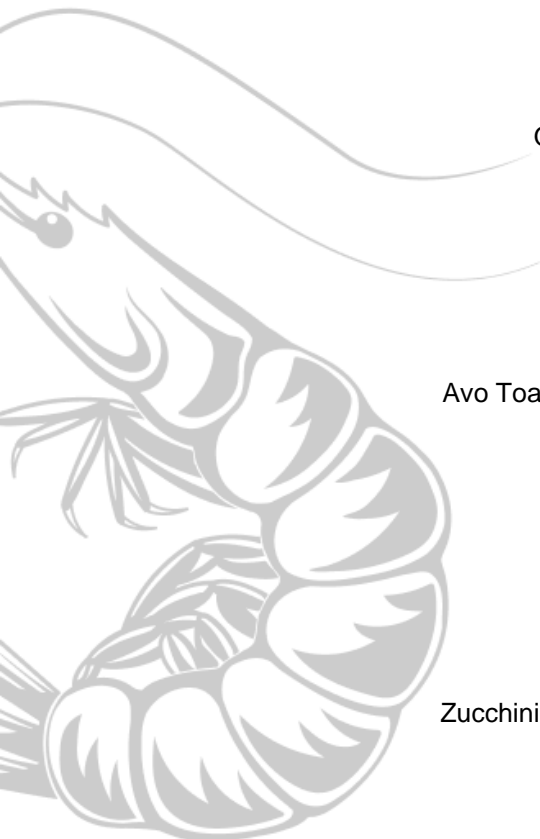
Salt & pepper zucchini chips

Mozzarella in carrozza

Zucchini flower, spanner crab, lemon myrtle salt, lemon aioli

Baccala croquette, lemon, herbs

King prawn tempura, chilli dressing



Sea Raes

Wagyu katsu sando, pickled onion, katsu sauce

GRIGLIATO

Shiitake mushroom skewer, black garlic, parmesan

Queensland scallop, XO pangritata

King prawn, garum butter, caper, parsley

Lamb cutlet, salsa verde

Rosemary and wagyu skewer, green chilli dressing

PASTA

Fusilli, pesto, mozzarella, garden peas, olives, pine nuts

Fregola pasta, spanner crab, sweet corn, macadamia, bottarga, chilli

Gnocchetti sardi, calamari, zucchini, bottarga, lemon

Strozzapreti, prosciutto, yolk, reggiano, black pepper

Orecchiette, braised lamb, Italian greens, chilli, pecorino

DOLCI

Soft meringue, raspberries, white chocolate mascarpone

Basque cheesecake, citrus, almond

Ricotta zeppole, cinnamon sugar, strawberry jam

Raes tiramisu

Australian cheese selection, seasonal accompaniments

SHARED MENU

\$145pp

SPUTINI



BOAT HIRE SYDNEY

Sea Raes

Included

Herb focaccia, whipped ricotta, bottarga

Oyster, finger lime mignonette

Cantabrian anchovies, olive oil

Salumi selection

Australian olives

PRIMI

Select 2

Kingfish crudo apple, cucumber, horseradish cultured cream, dill

Yellowfin tuna, grapefruit, Campari dressing, fennel, mint

Wagyu carpaccio, anchovy, mustard greens, pickled onion

Bay Lobster alla Catalana – Bay Lobster, heirloom tomato, pickled onion, parsley Burrata, heirloom tomato, basil,

aged balsamic, olives, capers, chilli

King prawn cocktail, finger lime, herbs

BBQ king prawns, garum butter, lemon, capers

SECONDI

Select 2

Fusilli, pesto, mozzarella, garden peas, olives, pine nuts, lemon oil

Spaghetti, spanner crab, shellfish XO, tomato, pangritata, chilli

BBQ spiced spatchcock, charred lemon

Porchetta, slow cooked spiced apple

Slow cooked lamb shoulder, jus

Salted baked snapper, seaweed, lemon myrtle

Bistecca Fiorentina, salsa verde



CONTORNI

Select 2

Baby gem, green goddess, toasted seeds
Mixed bitter leaves, sweet citrus vinaigrette
Heirloom tomatoes, olive oil, aged balsamic, basil
Green beans, brown butter, lemon, hazelnuts
Broccolini, lemon oil, lemon myrtle salt, mint
New potatoes, garlic oil, rosemary salt

DOLCI

Select 2

Vanilla pannacotta, strawberries in strawberry gum syrup
Soft meringue, raspberries, white chocolate mascarpone
Basque cheesecake, citrus, almonds
Coconut semifreddo, macadamia crumb, mango, toasted coconut
Raes tiramisu
Australian cheese selection, seasonal accompaniments

TRADITIONAL DINING

\$145pp

PANE

Select 1

Herb focaccia, extra virgin olive oil
Sourdough, salted cultured butter
Piadina, whipped ricotta, bottarga
Charred sourdough, garlic & herb butter



Sea Raes

PRIMI

Select 2 – Served alternately

Salt-baked beetroot, goats curd, Davidson plum, black olive, shiso

Kingfish crudo, apple, cucumber, horseradish cultured cream, dill Yellowfin tuna, grapefruit, Campari dressing,
fennel, mint

Kangaroo tonnato – Kangaroo tartare, tonnato dressing, capers, radish

Carpaccio – Wagyu, anchovy, mustard greens, pickled onion

Bay Lobster alla Catalana – Bay Lobster, heirloom tomato, pickled onion, parsley Charred octopus, salsa romesco,
macadamia, fresh curds, pickled chilli

Fregola, spanner crab, sweet corn, macadamia, bottarga, chilli

SECONDI

Select 2 – Served alternately

Tagliolini, king prawns, shellfish XO, tomato, pangritata, chilli

Roast sugarloaf cabbage, mushrooms, pearl barley, truffle butter, reggiano

Roast pumpkin, hummus, spiced seeds & grains, harissa, yoghurt, greens Snapper, cauliflower, capers, pickled
raisins, brown butter almonds

Charred kingfish, puttanesca salsa, chickpeas, basil Spatchcock, salsa rossa, baby peppers, Persian fetta,
macadamias

Pork cotoletta, herb emulsion, radish, mustard greens, horseradish, lemon

Lamp rump, garden peas, asparagus, anchovy dressing, wasabi

Wagyu sirloin, miso grains, mushrooms, kale, truffle & porcini sauce

CONTORNI

Select 2

Baby gem, green goddess dressing, toasted seeds



Sea Raes

Mixed bitter leaves, sweet citrus vinaigrette Heirloom tomatoes, olive oil, balsamic, basil Green beans, brown butter, lemon, hazelnuts

Broccolini, lemon oil, lemon myrtle salt, mint

New potatoes, garlic oil, rosemary salt

DOLCI

Select 1

Thyme pannacotta, strawberries, native strawberry gum, thyme tuille, pistachio

Soft meringue, raspberries, white chocolate mascarpone

Basque cheesecake, citrus, almond

Coconut semifreddo, macadamia crumb, mango, toasted coconut

Single origin chocolate cremaúx, mint gelato, pistachio brutti, chocolate crumb

Raes tiramisu

Australian cheese selection, seasonal accompaniments

