

M.Y.  
**SEA RAES**  
SYDNEY

CANAPÉ MENU

CRUDO

*Select 2*

Oysters - natural or with finger lime dressing  
Kingfish crudo, kohlrabi, apple, horseradish, dill  
Yellowfin tuna tart, dashi cream, salmon roe  
Angus beef tartare, anchovy cream, horseradish & caper dressing, pane carasau

FREDDA

*Select 2*

Queensland spanner crab, witlof, finger lime  
King prawn cocktail  
Chicken liver parfait, seasonal fruit jam  
Avo Toast – avocado, seeded crisp, finger lime, chilli, herbs

FRITTO

*Select 1*

Mozzarella in carrozza  
Zucchini flower, spanner crab, lemon myrtle salt, lemon aioli  
King prawn tempura, chilli dressing  
Wagyu katsu sando, pickled onion, katsu sauce

GRIGLIATO

*Select 1*

Shiitake mushroom skewer, black garlic, parmesan  
Queensland scallop, XO pangritata  
Lamb cutlet, salsa verde  
Rosemary and wagyu skewer, green chilli dressing

PASTA

*Select 1*

Fusilli, pesto, mozzarella, garden peas, olives, pine nuts  
Fregola pasta, spanner crab, shellfish XO, tomato, pangrattato, chilli  
Gnocchetti sardi, calamari, zucchini, bottarga, lemon  
Orecchiette, braised lamb, Italian greens, chilli, pecorino

DOLCI

*Select 1*

Meringue, raspberries, white chocolate mascarpone  
Basque cheesecake, spiced honey, citrus, almond  
Mille feuille of single origin chocolate cremeux, caramelised pastry,  
miso caramel cream, blackberries,  
Australian cheese selection, seasonal accompaniments

## SIT DOWN MENU

Shared

Chefs choice of snacks to start - served roaming or seated

Sea Raes bread service once seated

## ENTREE

Select 2

Kingfish crudo, apple, cucumber, horseradish cultured cream, dill  
Yellowfin tartare, cultured dashi cream, radishes, smoked salmon roe, mustard greens  
Bay Lobster alla Catalana – Chilled Bay Lobster, heirloom tomato, pickled onion, parsley  
Angus beef tartare, anchovy cream, horseradish & caper dressing, pane carasau  
Grilled octopus, salsa romesco, macadamia, whipped ricotta, tomato, shiso  
Split king prawns, chilli herb dressing, capers, lemon  
Tagliolini, spanner crab, shellfish XO, tomato, pangrattato, chilli

## MAIN

Select 2

Market fish, heritage tomato puttanesca, chickpea cream, basil  
Whole snapper baked in salt, seaweed & lemon myrtle, salsa verde  
Spiced roasted spatchcock, salsa rossa, fetta, pickled raisins  
Roasted lamp loin, garden peas, asparagus, anchovy dressing  
Porchetta, slow cooked spiced apple, pickled cabbage, seeded mustard  
Black angus MB3+ steak, asparagus, whipped herb & anchovy butter, jus  
Bistecca Fiorentina, green chilli salsa verde

## SIDES

Select 2

Baby gem, green goddess, toasted seeds  
Mixed bitter leaves, orange vinaigrette, orange segments, pistachio  
Heirloom tomatoes, olive oil, aged balsamic, basil  
Green beans, brown butter, lemon, hazelnuts  
Broccolini, lemon oil, lemon myrtle salt, mint  
Roast pumpkin, brown butter, honey, sage, almond  
New potatoes, garlic oil, rosemary salt

## DOLCI

Select 2

White chocolate and yoghurt panna cotta, blueberries, yuzu, pistachio  
Meringue, raspberries, white chocolate mascarpone  
Vanilla semifreddo, macadamia crumb, mango, toasted coconut  
Basque cheesecake, citrus, almond, spiced honey  
Mille feuille of single origin chocolate cremeux, caramelised pastry, salted caramel cream, blackberries  
Australian cheese selection, seasonal accompaniments

## BEVERAGE SELECTION

### SPARKLING WINE

Select 1

NV Clover Hill 'Pyrenees' Sparkling, Pyrnees, VIC  
NV Vigna Brut Prosecco, Veneto, Italy

### WHITE WINE

Select 2

2024 Nick O'Leary 'White Rocks' Riesling, Canberra District, ACT  
2024 Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA  
2023 MMAD 'Blewitt Springs' Chenin Blanc, Adelaide Hills, SA  
2024 Yabby Lake Pinot Gris, Mornington Peninsula, VIC  
2023 Frogmore Creek Chardonnay, Yarra Valley, TAS

### ROSE

2022 Rameau d'Or Grenache, Cinsault, Syrah, Cotes de Provence, France

### RED WINE

Select 2

2023 Giant Steps Pinot Noir, Yarra Valley, VIC  
2023 Aphelion 'Confluence' Grenache Noir, McLaren Vale, SA  
2022 Shadowfax Nebbiolo, Macedon Ranges, VIC  
2022 Whistler Shiraz, Barossa Valley, SA  
2022 Mount Adam High Eden 'Milton' Cabernet, Eden Valley, SA

### BEER

Stone & Wood Pacific Ale, Australia Peroni Nastro Azzurro Lager, Italy

### SPIRITS

*Basic spirits in the following categories are available on request*

Vodka

Gin

Tequila

White Rum

Dark Rum

American Bourbon Whiskey Scotch Whisky

Aperitifs & digestifs

### COCKTAILS

Aperol Spritz

Margarita / Spicy Margarita

Martini

Negroni

Old Fashioned

### NON – ALCOHOLIC

A full range of sparkling water and soft drinks will always be available on board  
*Note that all preferences for beverage are always welcomed and will be accommodated where possible.*

*Premium Champagne, wine & spirits are available on request and will be charged in addition to the all-inclusive offering.*