



## ON-BOARD DINING

The Sea Raes culinary offering matches the local sensibility yet Mediterranean philosophy of sister property, Raes on Wategos, with all menus curated by Raes Collection Executive Chef, Jason Saxby.

With a Raes chef at your fingertips, our team will work with you to curate a delicious menu onboard in advance of your embarkment, alongside any dietary requirements needing to be accommodated.

Breakfast alfresco, lunch on the top deck with guests, aperitivo at sunset or dessert with a movie in the saloon. Allow us to deliver your luxury charter yacht experience, as you'd like it.







## EXAMPLE FOOD OFFERING

### BRUNCH

Sauteed greens, fetta and olive quiche

Smoked fish & potato salad dressed in mustard

Granola, vanilla yoghurt, berries

Seasonal fruit

### LUNCH – SHARE STYLE

Calamari fritti, nduja vinaigrette

Crudite, wakame bagna cauda

Caesar Wedge – Gem lettuce, anchovy dressing, pancetta, pangritata, parmigiano

Snapper, cauliflower, capers, pickled raisins, brown butter almonds

Charred kingfish, puttanesca salsa, chickpeas, basil

Spatchcock, salsa rossa, baby peppers, persian fetta, macadamias

### DINNER – FORMAL

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

Bay lobster alla Catalana – Bay lobster, heirloom tomato, pickled onion & parsley

Charred octopus, salsa romesco, macadamia, fresh curds, pickled chilli

Snapper, cauliflower, capers, pickled raisins, brown butter almonds

Charred kingfish, puttanesca salsa, chickpeas, basil

Spatchcock, salsa rossa, baby peppers, persian fetta, macadamias



# CANAPÉ / GRAZING EVENT SAMPLE MENU

## CRUDO

Oyster, fingerlime mignonette or natural  
Kingfish crudo, kohlrabi, apple, horseradish, dill  
Yellowfin tuna, dashi cream, smoked salmon roe  
Wagyu tartare, yolk, horseradish, radicchio  
Crostini of anchovy, whipped garlic & herb butter

## FREDDA

Dressed Qld Spanner crab, witlof, fingerlime  
Parmiggiano, pangritata, chive, baby gem  
King prawn cocktail  
"Avo toast" – whipped avocado, seeded crisp, fingerlime, chilli, herbs

## FRITTO

Mozzarella in carrozza  
Zucchini flowers, spanner crab, lemon myrtle salt, lemon aioli  
Baccala croquette, lemon, herbs  
King prawn tempura, chilli dressing  
Salt and pepper zucchini chips

## GRIGLIATO

Eggplant, tomato, mozzarella, parmigiano  
Char grilled shitaki mushroom, black garlic, parmesan  
QLD ½ shell Scallop, XO, pangritata  
King prawn, garum butter, caper, parsley  
Lamb cutlet, salsa verde



*Charter guests are able to choose two items from each section for the all-inclusive rate.*

## PASTA

Fusilli, pesto, mozzarella, garden peas, olives, pine nuts  
Fregola pasta, spanner crab, sweet corn, macadamia, bottarga, chilli  
Gnoccheti 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  
"Coco-misu" Wattleseed sponge, coffee jelly, dark chocolate, cocoa nib, whipped coconut  
Australian cheese selection with seasonal accompaniments



