

Sea Raes



CATERING MENU

CANAPÉ MENU

8 canapés – 4 small, 2 substantial, 1 dessert - **\$125 per guest**
10 canapés – 6 small, 2 substantial, 1 dessert – **\$145 per guest**

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, chili dressing

Wagyu katsu sando, pickled onion, katsu sauce



CANAPÉ MENU



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 chili 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



\$145 per guest



SPUTINI (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, chili
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, chili
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 panna cotta, 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



\$145 per guest

PANE (Select 1)

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

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 - served alternately)

*Baby gem, green goddess dressing, toasted seeds
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
Raes Tiramisu
Single origin chocolate cremaúx, mint gelato, pistachio brutti, chocolate crumb
Australian cheese selection, seasonal accompaniments*