

M. Y.
SEA RAES
SYDNEY

CANAPÉ MENU

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

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

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, widof, 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
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

\$145

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, 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

\$145

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*

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
Single origin chocolate cremaúx, mint gelato, pistachio brutti, chocolate crumb
Raes tiramisu
Australian cheese selection, seasonal accompaniments