



ON-BOARD DINING

The Sea Raes Culinary Offering Matches

The Local Sensibility Yet Mediterranean

Philosophy Of Sister Property Raes On Wategos

With All Menus Designed Exclusively By Raes Executive Chef Jason Saxby

Our Raes chef & team are available to work with you to curate your culinary journey prior to your arrival, catering to dietary requirements to suit individual needs and preferences.

Breakfast alfresco, lunch on the top deck, aperitivo at sunset or dessert with a movie in the saloon.

Allow us to deliver your experience, as you would like it.

Event catering options can accommodate seated dinners for up to 10 guests, or stand up canapé style for up to 30 guests.



SAMPLE MENU

BREAKFAST

- Local sourdough, dressed avocado
- Australian cheeses, cured meats
- Eggs your way, crispy bacon, salmon
- Buckwheat pancakes
- Seasonal fruit with yoghurt

LUNCH – share style

- Oysters, finger lime mignonette
- Wagyu carpaccio, anchovy, mustard greens, pickled onion
- Salt baked snapper, seaweed, lemon myrtle crust
- Green beans, brown butter, hazelnuts, lemon
- Sgroppino, seasonal sorbet



SYDNEY
HARBOUR
ESCAPES



DINNER – formal

- Herb focaccia, Cantabrian anchovies
- Yellowfin tuna crudo, Campari, grapefruit dressing
- Bay lobster alla Catalana, heirloom tomato, pickled onion, parsley
- Bistecca Fiorentina, salsa verde
- Charred broccolini, lemon myrtle
- Crispy potatoes, garlic oil, rosemary salt
- Australian cheese platter, seasonal condiments

DAY CHARTER – canape event

- Oysters, finger lime mignonette
- Wagyu tartare, egg yolk, horseradish
- Queensland spanner crab, witlof, finger lime, fragrant herbs
- Anchovy crostini, puttanesca salsa
- Rosemary lamb skewer, green chilli dressing
- Gnocchetti sardi, calamari, zucchini, bottarga, lemon