

# AHOY CLUB

## M.Y. SEA RAES FOOD AND BEVERAGE

These menus have been carefully curated by our Executive Chef Jason Saxby, together with their crew.

Depending on the style and length of the charter, guests can select one style of dining for each service period, Breakfast, Lunch, Dinner or an event during the day. Should any specific preferences be made, the crew will do their best to accommodate.

### BREAKFAST

#### *MEDITERRANEAN*

Local sourdough, toasted  
Avocado  
Dressed heirloom tomatoes  
Australian cheeses  
Cured meats  
Olives & pickles  
Poached eggs

#### *AMERICAN*

Pancakes  
Whipped vanilla bean cream  
Berry compote  
Banana  
Optional bacon  
Maple Syrup, cinnamon sugar, honey  
butter, toasted walnuts

#### *ENGLISH*

Local sourdough, toasted  
Smoked belly bacon  
Marinated mushrooms  
Grilled marinated tomatoes  
Breakfast sausages  
Eggs your way

#### *MIDDLE EASTERN*

Flatbreads  
Hummus  
Olives & pickles  
Dill & lemon cucumbers  
Dressed heirloom tomatoes  
Dukkah spiced grain salad  
Grilled greens  
Marinated fetta  
Soft boiled eggs

#### *AUSTRALIAN*

Local sourdough, toasted  
Dressed avocado  
Roast cherry tomatoes  
Dressed greens  
Lemon  
Smoked ham  
Barbecue pineapple  
Goats cheese  
Eggs your way

*Note all options begin with seasonal fruit.*



# AHOY CLUB

## CANAPÉ / GRAZING STYLE MENU

*Our Canape and Grazing style menus are perfect for event charters up to 30 guests, as well as for smaller charters looking to do something special.*

### *CRUDO (Select 2)*

Oysters - Natural w. 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 (Select 2)*

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 (Select 2)*

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 (Select 1)*

Shitaki 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 (Select 1)*

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 (Select 2)*

Meringue, raspberries, white chocolate mascarpone

Basque cheesecake, citrus, almond

Ricotta zeppole, cinnamon sugar, strawberry jam

Raes tiramisu

Australian cheese selection, seasonal accompaniments



*Our Family / Sharing style menu is a casual menu perfect for lunch with no formalities.*

## FAMILY / SHARE STYLE

### *SPUNTINI (Included)*

Herb focaccia, whipped ricotta, bottarga

Oyster, finger lime mignonette

Cantabrian anchovies, olive oil

Salumi selection

Australia 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

Meringue, raspberries, white chocolate mascarpone

Basque cheesecake, citrus, almonds

Coconut semifreddo, macadamia crumb, mango, toasted coconut

Raes tiramisu

Australian cheese selection, seasonal accompaniments



*Our Traditional dining menu is just that, perfect for a more formal setting or celebration dinner.*

## TRADITIONAL DINING

### *PANE (Select 1)*

Herb focaccia, extra virgin olive oil

Sourdough, salted culture butter

Piadina, whipped ricotta, bottarga

Charred sourdough, garlic & herb butter

### *PRIMI (Select 2)*

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)*

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, 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 cremáux, mint gelato, pistachio brutti, chocolate crumb

Raes tiramisu

Australian cheese selection, seasonal accompaniments



*Our all inclusive Beverage program has been hand selected by our Sommelier to make all charters and events on board seamless.*

## BEVERAGE SELECTION

### SPARKLING WINE (Select 1)

NV Yabby Lake 'Cuvee Nina' Chardonnay Pinot Noir, Mornington Peninsula, VIC

NV Bianca Vigna Brut Prosecco, Veneto, Italy

### WHITE WINE (Select 2)

22 Shaw & Smith Riesling, Adelaide Hills, SA

19 Lark Hill Gruner Veltliner, Canberra, ACT

22 Dog Point Sauvignon Blanc, Marlborough, NZ

21 MMAD Chenin Blanc, Adelaide Hills, SA

22 Yabby Lake Pinot Gris, Mornington Peninsula, VIC

### ROSE

21 Rameau d'Or Grenache, Cinsault, Syrah, Côtes de Provence, France

### RED (Select 2)

21 Burton McMahon 'Georges' Pinot Noir, Yarra Valley, VIC

21 Trediberri Nebbiolo, Langhe, Piedmont, Italy

18 Charles Joguet 'Les Petites Roches' Cabernet Franc, Chinon, France

18 St Hugo Cabernet Sauvignon, Coonawarra, SA

21 Yangarra Grenache, Shiraz, Mourvedre, McLaren Vale, SA

20 Murdoch Hill 'Landau' Shiraz, Adelaide Hills, SA

### BEER

Stone & Wood Pacific Ale, Australia  
Peroni Lager, Italy

### SPIRITS

*Basic spirits in the following categories will be available on request.*

Vodka  
Gin  
Tequila  
White Rum  
Dark Rum  
American Bourbon Whiskey  
Scotch Whisky  
Aperitifs  
Digestifs

### HOUSE COCKTAILS

Aperol Spritz  
Margarita (option for spicy)  
Martini  
Negroni  
Old Fashioned

*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.*

