

# Lady Pamela

## CATERING MENU

### SYDNEY HARBOUR

Lady Pamela proudly offers a variety of catering options to suit every event. Our experienced crew will provide 5-star catering from a cocktail standing affair to relaxed grazing stations or buffet options right through to our fine dining ala carte custom menu.

#### CANAPE MENU

- Minimum spend of \$1400
- All prices listed are AUD inclusive of GST.

#### BUFFET MENU

- \$80 per hour surcharge per hour thereafter 4 hours
- Public Holiday surcharge applies - POA

#### GRAZING STATION

#### FINE DINING

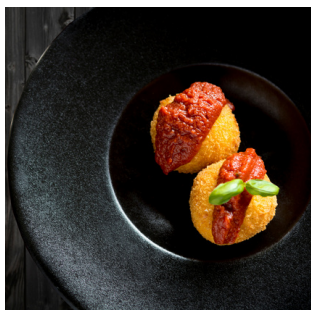
# 2021/22

### BYO Catering | \$12pp

\*All prep and cooking to be supplied\*



Available for up to 34 guests.  
Lady Pamela provides use of galley, BBQ, cutlery, plates, platters, standard condiments, serviettes.



# canapés

**SILVER** 3 x Cold  
3 x Warm  
\$68PP 1 x Substantial  
1 x Dessert

**GOLD** 4 x Cold  
4 x Warm  
\$88PP 2 x Substantial  
1 x Dessert

**PLATINUM** 4 x Cold  
4 x Warm  
\$108PP 2 x Substantial  
1 x Dessert  
1 x Station

## COLD

Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette **(GF)**

Heirloom cherry tomatoes, Greek feta, black olives, oregano, cucumber, miniature tart

Chilled Queensland king prawns with citrus mayo dipping sauce **(GF)**

Soy glazed free range chicken, baby greens, ginger, lime, wild mushroom, crispy onion **(GF)**

Sumac cured King salmon, ash goats cheese, hallots, rye cracker **(GF)**

Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, Kewpie mayo, fried garlic **(GF)**

Alaskan King crab, smoked sweet corn, basil, Aleppo chilli miniature tart

(All cold canapes can be made GF)

## SUBSTANTIAL

Fried buttermilk chicken, butter lettuce, jalapeño slaw, smoked paprika aioli on a milk bun

Roasted Black Angus beef thai salad, rice noodles, mint, lemon grass, bean sprouts

Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli

Seared King Tasmanian salmon Poke, Japanese pickles, nori, edamame, coriander

Coconut poached free range chicken, fine cut baby greens, soy ginger dressing cold raman noodles

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl

Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli

Moroccan spiced vegetables, pearl cous cous, sumac, cucumber yoghurt

## WARM

Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli, **(V)**

Moroccan spiced butternut pumpkin, humous, crispy onion, puff pastry tart **(GF)**

Crispy Berkshire pork belly, lemon grass, glass noodles, mint, fermented chilli, lime soy dressing **(GF)**

Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon

Five-spiced blackened duck breast, sour cherry, wonton chip, caramelized soy

Empanada, beef, potato, egg, chimichurri

Pumpkin and feta spiced roasted pumpkin empanadas chimichurri

Popcorn tiger prawns, coconut sambal, red eye aioli

Chicken and leek handmade pie, smoked chilli tomato relish

## DESSERT

Lemon and passionfruit curd and fresh strawberry crushed meringue

Sea-salt caramel and brownie crumble tart

Valrhona Dark chocolate and coffee mousse, with honeycomb crumble

Prosecco rosewater marinated strawberries, watermelon, mint, meringue

Whipped vanilla bean cheesecake, peach and passionfruit, crumble

Triple cream brie, sour cherry and baby basil tart

## STATIONS

Glazed ham station, served warm and carved to order served with mustards, pickles and soft rolls

Charcuterie & cheese, selection of cured and smoked meats, cheeses, pickles and house-made chutneys



# buffet menu

**GOLD** 2 x Canapes  
2 x Cold Platter  
**\$112PP** 2 x Warm Platter  
1 x Dessert Platter

**PLATINUM** 2 x Canapes  
3 x Cold Platter  
**\$142PP** 3 x Warm Platter  
2 x Dessert Platter

**CHILDREN**  
**UNDER 12**  
**\$38PP**

## COLD

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon **(GF)**

House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche **(GF)**

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing **(GF)**

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto **(GF)**

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

## DESSERT

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet **(GF)**

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

## WARM

Grilled miso Tasanian salmon, soba noodles, baby greens lime chilli dressing

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm Israeli couscous

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri **(GF)**

Free-range de-boned chicken, peanut sambal, sticky greens, toasted coconut, lime **(GF)**

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harrisa, shaved zucchini **(GF)**

Moroccan spiced grilled vegetables, chermula, chickpea, cucumber rita

## CHILDREN'S MENU

Margarita pizza bites

Free range chicken strips, chips mayo

Penne bolognese and parmesan

Vanilla ice cream strawberries, crushed meringue

### All share platters also include complimentary platters of:

Green micro salad with shaved radish, red onion and cold-pressed dressing

Fresh baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon



# bbq feast

\$92 pp | minimum 10 pax

## BUFFET INCLUDES

BBQ Black Angus striplion (Add-On \$12pp)  
BBQ Chilli Free range chicken  
BBQ Tasmanian king salmon  
BBQ gourmet mixed sausages

## DESSERT

Handmade Pavlova nests mango passionfruit curd  
Raspberry sorbet (gf)

## PLATTERS

Rocket Parmesan shaved pear salad  
Creamy new potato, caper, sour cream salad  
Gourmet Italian Salad - Truss tomatoes , olive, red  
onion aged balsamic dressing

# seafood buffet

\$165 pp | minimum 10 pax

## CANAPES

Miniature short-crust tart with hummus and spiced  
butternut pumpkin **(V)**

Seared Hervey Bay scallops with chorizo and  
sourdough crumb **(Option GF)**

## COLD PLATTERS

Seafood platter with a selection of oysters, tiger  
prawns, Balmain bugs, chilled mussels, Caper  
mayonnaise, citrus aioli (Lobster on request, price  
depends on market value)

Pepper-seared Yellow fin tuna Tataki, pickled  
daikon, wild mushroom, aged soy

QLD spanner crab (de-shelled) Heirloom tomato  
medley, avocado, radish, cucumber, light chilli

## DESSERT

Handmade Pavlova nests mango passionfruit curd  
Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple  
chutney, marinated figs and flatbread

## BUFFET INCLUDES

Steamed new potatoes  
Wild rocket, shaved pear, pecorino, aged balsamic  
dressing  
Sauté Broccolini, oyster sauce, smoked chilli, crispy  
onion  
Handmade bread rolls, cultured butter

## WARM PLATTERS

Roasted (med-rare) pepper-crust Black Angus  
sirloin with local mushrooms and chimichurri **(GF)**

Large king prawns with chermula, chickpea, harrissa  
spiced yogurt **(GF)**

Salt and peeper squid , new season potato salad,  
chorizo, dry chill



# grazing stations

Price listed per person  
minimum 20 pax  
20 pax to 34 pax require a \$350 chef charge

**SASHIMI** **\$19.50**  
Kingfish, tuna and fresh seasonal seafood served raw and carved to order

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**SUSHI & SASHIMI** **\$24.50**  
Selection of hand made sushi and fresh seasonal seafood served raw and carved

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**DUMPLING BAR** **\$16.50**  
Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauce

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**OYSTER TASTINGS** **\$19.50**  
Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

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**GLAZED HAM** **\$18.50**  
Served warm and carved to order served with mustards, pickles and soft rolls

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**CAVIAR** **POA**  
Selection of caviars, ice bowl, complete with hostess to guide though the caviars

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**CHARCUTERIE & CHEESE** **\$18.50**  
Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

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**JUST CHEESE** **\$16.50**  
Wide selection of both local and imported cheeses with various breads and classic accompaniments



# fine dining

SAMPLE MENU  
\$148 pp | Minimum 10 pax

## entrée

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress

De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

## main

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus

De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley

Hapuku, squid, chorizo, nettle butter, lemon

Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

## dessert

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut panna-cotta, mango, crumble, coconut sorbet

Vanilla cheese cake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney



# boxed platters

## GRAZING BOXES - COLD

8-10 people per platter  
3 platters recommended

### BLACK ANGUS \$178

Black Angus beef carpaccio Swiss brown mushroom, wild rocket, Caper aioli, pecorino.

### SMOKED SALMON \$182

Tasmanian cold smoked salmon, pickled red onion, radish, capers, horseradish cream

### TIGER PRAWNS \$192

Poached Queensland tiger prawns, ruby grapefruit, celeriac, butter lettuce, citrus mayonnaise

### SPICED CHICKEN

Sumac spiced roast free-range chicken sweetcorn, wild rocket, Harissa spiked yoghurt

### CHARCUTERIE \$238

Grazing selection of cured and smoked meats, Local and imported cheeses, olives, grilled vegetables house made chutneys, flatbreads.

### GRILLED VEGETABLES \$175

Vegetarian grazing selection of grilled Mediterranean style vegetables pickled artichokes marinated olives selection of local and imported cheeses house made chutney, flat breads

### JUST CHEESE \$168

Wide selection of both local and imported cheeses with various breads and classic accompaniments

### CRUDITÉ \$172

Raw vegetables, Hummus, spiced eggplant dip, Harissa spiked yoghurt dip, flat breads

### FRUIT PLATTER \$164

Seasonal fruit platter

## SEAFOOD & SUSHI BOX

Peeled QLD tiger prawns Cocktail sauce aioli \$299

Mixed platter of peeled QLD tiger prawns, shucked Sydney Rock Oysters \$299

Shucked Sydney rock oysters, cucumber apple cider dressing \$260

Yellowfin tuna carpaccio, black olives, cherry tomato, caper, lemon \$245

Sushi selection with Japanese condiments pickled ginger and seaweed \$245

King Tasmanian salmon Poke, Japanese pickles, nori, edamame, coriander \$206

Sashimi selection, yellowfin tuna, Atlantic salmon, South Australian kingfish \$245

South Australian Kingfish Ceviche, cucumber, radish, lime \$206

## SANDWICHES / WRAPS / ROLLS

Minimum 12 sandwiches - \$12 each

**Double smoked ham**, seeded mustard, aged cheddar sandwich

**Black Angus roast beef**, truss tomato, mixed leaves, Dijon mustard, aged cheddar sandwich

**Free range chicken**, celery heart, cucumber, for Paprika mayonnaise, mini roll

**Hot salami**, Swiss cheese, truss tomato, aioli, mini roll

**Falafel**, spiced pumpkin, baby spinach wrap

**Roast turkey**, wild rocket, brie cheese, cranberry wrap

**Bread box** - selection of sourdoughs, baguettes, soft white and grainy breads

## GRAZING BOXES - WARM

Heat & Serve warm

### LAMB SHOULDER \$208

8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous

### KING SALMON \$194

Pan seared king salmon, baby spinach, spiced chickpeas, lemon cucumber yoghurt

### BLACK ANGUS \$204

Roasted Black Angus sirloin, local mushrooms, salsa verde

### MOROCCAN VEGETABLES \$178

Moroccan spice vegetables chermoula, cucumber rita

### THYME POTATOES \$124

Thyme and garlic roasted new potatoes

### SPICED CARROTS \$12

Spiced roasted heirloom carrots, feta, crispy onion

## GOURMET SALAD BOX

### ORECCHIETTE \$172

Orecchiette salad, broccolini, baby peas, feta, shaved zucchini, lemon, Aleppo chilli flakes

### TOMATO MOZZA \$172

Truss tomato medley, buffalo mozzarella, salsa verde

### CHICKEN CAESAR \$172

Spiced chicken Caesar, aged parmesan crisps, soft boiled eggs

### SPICED CAULI \$172

Slow-roasted spiced cauliflower, chickpeas, baby kale, toasted pumpkin seeds, raita

### MOROCCAN ROASTED VEG \$172

Moroccan roasted vegetables, Israeli cous cous, lemon and olive oil dressing, goats feta

### CREAMY POTATO SALAD \$172

New season baby potato salad, shallots, kale, seeded mustard dressing

### TRADITIONAL GARDEN \$154

Mixed green leaves, shaved radish, red onion, apple cider dressing

## DESSERT BOX

Each Box 12 items - \$68 per box

Dark chocolate brownies chocolate mousse, strawberry

Mini carrot and walnut cake with cream cheese icing

Vanilla bean cheesecake with crumble

Lemon, meringue, blueberry tart

Dark chocolate and salt caramel tart

Triple-cream brie, sour cherry tart

\$35 Delivery Fee  
Minimum spend \$600

