



# Lady Pamela

## BOXED PLATTERS

### Breakfast Menu

- **SUPERFOOD YOGHURT CUPS (12) | \$99.00**

- 4 premium yoghurt cups with açai superfood powder, fresh passionfruit & goji berries
- 4 premium yoghurt cups with calming antioxidants, fresh berries & toasted coconut.
- 4 whipped coconut yoghurt cups with awakening antioxidants, fresh blueberries and coconut.

- **FRESH FRUIT & YOGHURT CUP PLATTER (12) | \$95.00**

- 3 fresh green fruit cup (vegan, gf)
- 3 Coyo yoghurt cup with passionfruit, blueberry & kiwi fruit (vegan, gf)
- 3 natural greek yoghurt, toasted muesli and fresh berry cup
- 3 premium sweet yoghurt, toasted coconut, berry compote & fresh strawberries (gf)

- **MASHED AVO PLATTER | MEDIUM (5-7) - \$99.00 / LARGE (8-10) - \$140.00**

- Toasted turkish bread with our classic smashed avo, fresh lemon, cherry tomatoes & salsa, either:
  - Vegan
  - With Goat's Milk Feta Cheese

- **TURKISH BREAKFAST PLATTER  
MEDIUM (5-7) - \$85.00 / LARGE (8-10) - \$120.00**

- Our take on the classic Turkish breakfast; fresh pide bread, sliced vine-ripened tomato, cucumber, marinated olives and goat's milk feta cheese for the savoury, paired with assorted jams clotted cream and local honey for something sweeter.
  - Vegetarian
  - With Chorizo

- **WAFFLE SHARING PLATTER | MEDIUM (5-7) - \$85.00 / LARGE (8-10) - \$120.00**

- Belgian waffles to share served with Canadian maple syrup, seasonal fresh berries, nutella and sweet ricotta cheese.
  - Vegetarian
  - With Chorizo

- **AMERICAN STYLE PANCAKE PLATTER  
MEDIUM (5-7) - \$75.00 / LARGE (8-10) - \$110.00**

- Fluffy American style pancakes to share with a mixture of toppings - fresh seasonal berries, Canadian maple syrup, nutella and sweetened ricotta.
  - Vegetarian
  - With Bacon





## BREAKFAST MENU CONT...

- **WARM SAVOURY BREAKFAST BOX**  
**SMALL (6 PCS) - \$65.00 / LARGE (12 PCS) - \$130.00**
  - A selection of sliders, rolls with tomato sauce, and petit croissant filled with Cheddar cheese.
    - Vegetarian
    - With Bacon / Ham
- **BREAKFAST CROISSANT SANDWICHES (Minimum of 6) | \$12.00 EACH**
  - Our substantial croissant breakfast sandwiches are freshly bake and filled with your choice of premium fillings.
- **WARM BREAKFAST SLIDERS (Minimum of 6) | \$12.00 EACH**
  - Warm breakfast sliders, perfect to share! Your choice of filling:
    - Mixed Gourmet Fillings
    - Mixed Vegetarian Fillings
    - Mixed Vegan Fillings
- **SEASONAL EXOTIC FRUIT SHARING PLATTER**  
**SMALL (3-5) - \$65.00 / LARGE (5-7) - \$95.00**
  - A selection of fresh seasonal and exotic fruit to share. Ingredients may vary due to seasonal availability.

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## Morning & Afternoon Tea Menu

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- **MEXICAN SWEET TREAT PLATTER (25 PCS) | \$165.00**
  - Cinnamon dusted churros, and nutella filled empanada with dulce de leche and a chocolate dipping sauce.
- **HANDMADE SWEET TEA BOX (25 PCS) | \$175.00**
  - An assortment of fresh baked treats including:
    - Lemon polenta cake (gf)
    - Mixed berry flapjack
    - Petit Portuguese tarts
    - Petit carrot cupcake with buttercream and pecan
    - Petit dark chocolate and walnut cookies (gf, vg)
    - Pinelime slice (gf)
- **SIGNATURE BABY CAKE BOX | \$155.00**
  - Our signature assorted cake box includes;
    - Hummingbird sandwich with a spiced rum caramelised pineapple jam and cream cheese with toasted crushed nuts (4)
    - Smores waffle with burnt marshmallow, Belgium chocolate and crumbled biscoff (4)
    - Double chocolate brownie with a mini oreo cookie and maraschino cherry (4)
    - Mango and coconut baby cake with buttercream icing & toasted coconut threads (4)
    - Mini chocolate doughnut with salted caramel popcorn (4)
- **MINI DOUGHNUT & BROWNIE PLATTER (V) | \$75.00**
  - Our afternoon sweet platter includes 4 GF chocolate fudge brownies, 4 chocolate doughnuts, 4 iced doughnuts, and 1 fresh berry cup.





## MORNING & AFTERNOON TEA MENU CONT...

- **MIXED SWEET & SAVOURY PASTRY BOX**  
**SMALL BOX (11 PCS) - \$55.00 / LARGE BOX (26 PCS) - \$130.00**
  - Our sweet and savoury pastry box is perfect for morning or afternoon tea, meetings and office catering. Items in the box is all freshly baked European-style Danish pastries, freshly baked mini cookies, freshly baked mini sweet muffin and freshly baked cheese and herb mini croissant.
- **FRESHLY BAKED COOKIE PLATTER (GF, VG, V)**  
**SMALL BOX (10 PCS) - \$85.00 / LARGE BOX (20PCS) - \$170.00**
  - An assortment of fresh baked cookies: Chewy nutella cookies Gluten free dark chocolate and hazelnut cookies (gf, vg) Chewy dulce de leche cookies.
- **MINI CUPCAKE PLATTER**  
**SMALL BOX (10 PCS) - \$85.00 / LARGE BOX (20PCS) - \$170.00**
  - An assortment of fresh baked petit cupcakes which includes: Petit carrot cake with buttercream icing and pecan; mango and coconut; tropical with fresh strawberry.
- **RAW GLUTEN-FREE & VEGAN SWEET PLATTER | \$35.00**
- **FRESHLY BAKED SCONES | \$12.00 Each**
  - Freshly Baked Scones, 12 minimum order:
    - With Double Cream & Strawberry Conserve (V), each
    - Mini Herb & Cheddar Savoury Scones With Butter (V) each
    - White Choc & Blueberry Scone Box (V), each
- **PETIT PORTUGUESE TART WITH CINNAMON (V) (Min 12 pcs) | \$12.00 EACH**
- **PETIT CUSTARD & COCONUT CROISSANT (V) (Min. 12 pcs) | \$12.00 EACH**
- **BOXED SWEET & SAVOURY FILLED PETIT CROISSANTS (Min. 12 pcs) \$12 EACH**
- **PREMIUM FRITTATA BITE PLATTER (15 PCS V, GF) | \$105.00**
  - 5 free-range egg frittata wrapped with prosciutto, aioli and fresh herbs (gf)
  - 5 free-range egg frittata wrapped with fire-roasted peppers, aioli and dukkha (v, gf)
  - 5 free-range egg frittata drizzled with Japanese BBQ sauce, mayonnaise, sesame and shallot (v)
- **FRESH FRUIT AND YOGHURT PLATTER | \$95.00**
  - 3 fresh green fruit cups (vegan, gf)
  - 3 Coyo yoghurt cups with passionfruit, blueberry and kiwi (VG, GF)
  - 3 natural Greek yoghurt, toasted muesli and fresh berry cups
  - 3 premium sweet yoghurt, toasted coconut, berry compote & fresh strawberries (GF)
- **FRESH SEASONAL FRUIT SKEWERS | \$15.00**
  - Skewers of fresh, seasonal fruit perfect for sharing, minimum order 10
- **SUPERFOOD YOGHURT CUPS (12) | \$100.00**
  - 4 premium yoghurt cups with açai superfood powder, fresh passionfruit and goji berries.
  - 4 premium yoghurt cups with calming antioxidants, fresh berries and toasted coconut.
  - 4 whipped coconut yoghurt cups with awakening antioxidants, fresh blueberries and coconut (VG, GF)





## Sandwich Sharing Plates

- **MIXED GOURMET SANDWICH PLATTER | \$25.00 PER PERSON**

- A selection of our gourmet fillings - gluten free, vegetarian and vegan options available - on your choice of bread.

- **EXECUTIVE MIXED SANDWICH PLATTER | \$125.00**

- The Executive Mixed Sandwich Platter - 24 pieces - has a selection of vegan, vegetarian and meat/fish based fillings. No changes allowed

- **MIXED ITALIAN SLIDER BOX - SMALL (15 PCS) | \$165.00**

- An assortment of gourmet fillings including vegan, seafood and chicken fillings.

- **MIXED ITALIAN LUNCH SLIDER BOX | \$15.00 EACH**

- Your choice of gourmet fillings - vegan and vegetarian options available.

- **SIGNATURE FINGER SANDWICH BOX | SMALL - \$55.00 / LARGE - \$110.00**

**Small Platter 9 fingers:**

- 3 Poached chicken breast, herb infused egg-free aioli, shaved cucumber & spinach on the whole meal (df, halal)
- 3 Smashed free-range eggs, Japanese curry & sesame infused mayonnaise, and cos on brioche (v)
- 3 House spiced cucumber & baby spinach with creamy hummus & caramelised onion on wholemeal (vg)

**Large platter 18 fingers:**

- 6 Poached chicken breast, herb infused egg free aioli, shaved cucumber & spinach on wholemeal (df, halal)
- 6 Smashed free-range eggs, Japanese curry & sesame infused mayonnaise and cos on brioche (v)
- 3 Shaved locally smoked leg ham, fresh tomato & polish pickles with cheddar cheese & tomato relish on whole meal
- 3 House spiced cucumber & baby spinach with creamy hummus & caramelised onion on whole meal (vg)

- **CHILDREN FINGER SANDWICH BOX | \$10.00 EACH**

- Our Children's finger sandwiches keep it simple and dietary friendly for little people. An assorted selection of sandwiches which will include some of the below. Please specify if you have individual dietary requirements or allergies. (Minimum 6 order)

- Tasty cheese - Avocado and tomato (vegan)
- Ham and cheese - Poached chicken and mayonnaise





## Sushi & Sashimi Share Platters

- **SUSHI SHARING PLATES**

- All served with Soy sauce, wasabi, pickled ginger and fresh lemon.

- **DELUXE SUSHI, NIGIRI AND SASHIMI PLATTER (57 PCS) | \$175.00**

Your platter includes:

- 10 Pieces of assorted sashimi
- 10 Pieces of assorted fresh and seared nigiri
- 5 California rolls

- **SUSHI INSIDE OUT ROLLS PLATTER (64 PCS) | \$195.00**

Our Inside Out roll platter is fresh, healthy and substantial. Your platter includes:

- 16 Chicken katsu roll
- 16 Salmon avocado roll
- 16 Teriyaki chicken and cucumber roll
- 16 Fresh vegetable roll

- **MIXED SUSHI ROLL PLATTER (52 PCS) | \$155.00**

Our mixed sushi roll platter is fresh, gluten free and substantial. Your sushi platter includes:

- 10 California rolls
- 10 Teriyaki chicken and cucumber rolls
- 16 Fresh salmon and avocado rolls with mayonnaise and flying fish roe
- 8 Mini cucumber maki rolls
- 8 Mini avocado maki rolls

- **SALMON LOVER SUSHI AND NIGIRI PLATTER (39 PCS) | \$115.00**

Our Salmon Lovers Sushi & Nigiri platter is fresh, healthy and gluten free.

Your platter includes;

- 5 Seared salmon nigiri with tonkatsu sauce
- 6 Fresh salmon nigiri
- 10 Large fresh salmon and avocado inside out roll
- 16 Fresh salmon mini maki roll

- **MINI MAKI SUSHI ROLL PLATTER (96 PCS) | \$115.00**

Our mini maki platter is a great bite size gluten free finger food option for any event or gathering. Your platter includes:

- 18 Fresh avocado roll
- 18 Fresh salmon roll
- 18 Fresh cucumber roll
- 18 Tuna mayonnaise roll
- 15 Crab salad roll
- Soy Dipping Sauce





## Fresh Seafood Platters

- **TIGER PRAWNS | \$25.00 PER PERSON**

*Freshly peeled Tiger Prawns served with seafood cocktail sauce*

- **PAMBULA SYDNEY ROCK | \$70.00**

- **COFFIN BAY PACIFIC | \$85.00**

- *Per Dozen Served with our house mignonette, fresh lemon wedges, lightly pickled onions and horseradish cream*

## Salad Bowls

**MINIMUM 10 ORDER | \$25.00 PER BOWL**

*Choose from our variety of base salad bowls and customise with your choice of protein.*

- **KETO SALAD BOWL**

- *Keto salad bowl of cauliflower rice, pumpkin, guacamole, pickled cucumber, jalapenos, pickled ginger, fresh lemon and your choice of protein.*

- **BROWN RICE & QUINOA TABBOULEH BOWL**

- *Freshly cooked brown rice tossed with red quinoa, fresh herbs, tomato, lemon herb dressing and your choice of protein. Served with char grilled bread, house made hummus and marinated olives.*

- **MEXICAN FUSION BOWL**

- *Mexican fusion salad bowl of brown rice, sweet potato, guacamole, fried corn, pickled cucumber, jalapenos, pickled ginger and fresh lemon with your choice of protein.*

- **NICOISE SALAD BOWL**

- *Our Nicoise salad of green beans, marinated olives, roasted potatoes, salad greens, boiled egg, tomatoes, green goddess dressing and your choice of protein.*

- **POKE BOWL**

- *Your choice of protein with brown rice, mixed salad, blanched broccoli, mixed slaw, seaweed salad, edamame beans, sesame seeds and pickled ginger & cucumber.*

- **VERMICELLI NOODLE BOWL**

- *Vermicelli noodles tossed with fragrant fresh herbs, assorted vegetables, our citrus and sesame dressing and your choice of protein.*

- **PROTEIN OPTIONS**

- *Poached Chicken (Halal, GF, DF, NF)*
- *Seared NSW Beef (GF, NF, DF)*
- *Flaked Hot Smoked Tasmanian Salmon (GF, DF, NF)*
- *Marinated Tofu (VG, GF, DF)*
- *Caramelised Sweet Potato (VG, GF, NF)*
- *Salt & Pepper Squid (DF, NF)*
- *Grilled Haloumi Cheese (V, GF, NF)*



## Savoury Grazing Share Platters

- **PREMIUM SOFT CHEESE PLATTER | \$165.00**

- One wrapped gourmet brie
- One fresh brie with fresh fruits
- Chutney
- Crackers and bread

- **AUSTRALIAN ARTISAN CHEESE PLATTER | \$155.00**

- 3 Premium Australian artisan cheeses; vintage cheddar, double brie and aged blue
- Dried fruits
- Fresh strawberries and grapes
- Nuts and assorted crackers
- Toasted baguette

- **MEDITERRANEAN SHARING PLATTER | \$115.00**

- Three-cheese arancini balls
- Chargrilled eggplant
- Semi dried tomatoes
- Tomato & olive skewers
- Grilled chorizo
- Salt & pepper squid
- Crostini

- **MIDDLE EASTERN VEGETARIAN MEZZE SHARING PLATTER | \$115.00**

*This platter is a definite crowd pleaser.*

- Olives
- Crunchy gluten free falafels
- Stuffed vine leaves
- Za'atar spiced hummus
- Roasted red peppers
- Fried pita bread

- **PLOUGHMAN SHARING PLATE | \$110.00**

- Shaved locally smoked leg ham
- Calabrese salami
- Vintage cheddar cheese
- House-made smoked tomato chutney
- Pickle planks
- Assorted mustards
- Cherry tomatoes
- Cos leaves
- Crostini

- **LOCAL CHEESE & MEAT PLATTER**

**SMALL (3-5 PAX) - \$85.00 / LARGE (5-7 PAX) - \$165.00**

- A delicious selection of Australian cured meats and cheeses, accompanied by crudités and crackers.

- **TRIO OF DIPS WITH CRUDITES AND CORN CHIPS | \$75.00**

- Seasonal selection of fresh vegetable sticks
- Corn chips
- Three vegetarian dips.





## Canapé Sharing Platters

- **PALM BEACH CANAPÉ TARTS (35 PCS) | \$235.00**
  - 8 Petit Whipped Beetroot and Crispy Quinoa Tart (v)
  - 9 Petit Tartlet, Smoked Eggplant and Roasted Cherry Tomato with Ras el Hanout (V, H)
  - 8 Hot Smoked Salmon Free - Form Tart with Creme Fraiche and Baby Herbs
  - 10 Hot Smoked Salmon Free - Form Tart with Creme Fraiche and Baby Herbs
- **PARRAMATTA CANAPÉ PLATTER (30 PCS) | \$225.00**
  - 5 Chinese Pancake, Seared Duck Breast, Fresh Cucumber and Five Spice Caramel
  - 5 Seared NSW Beef Vol Au Vent Tart With Truffle Mushrooms and Watercress
  - 5 Fresh Cucumber Cup, Sesame Sriracha Pickled Vegetables (vg, gf)
  - 5 Beetroot Waffle Cup, Charred Eggplant And Salt Baked Cherry Tomato
  - 5 Japanese Egg Sando With Sesame Paste And Shiso On Brioche Finger Sandwich
  - 5 Shaved Potato And Goats Cheese Frittata, Smoked Tomato and Crispy Leek (gf, v)
- **SYDNEY CANAPÉ PLATTER (30 PCS) | \$225.00**
  - 5 Pulled Free Range Chicken Slider With Herb Mayonnaise, Mustard and Spinach
  - 5 Shortbread Tart, Whipped Goats Cheese, amaretto Honey and Shaved Hazelnuts (v)
  - 5 Petit tart, smashed peas and ricotta with preserved lemon (v)
  - 5 Seared Scallop Nigiri (gf)
  - 5 Marinated bean curd and fresh vegetable sushi roll (vg, gf)

## Please Note:

- A minimum spend of \$800 applies for Boxed Platter Menu
- Boxed Platter Items are subject to \$60 delivery fee
- All prices listed are inclusive of GST
- Ingredients may vary due to seasonal availability
- Lady Pamela requires final confirmation and dietary requirements no later than 14 working days prior to your charter date. Please note a set menu will apply in the case selections are not confirmed within this period.