



LADY PAMELA CATERING MENU



SILVER SET CANAPÉ MENU

\$98.00 PER PERSON

4 x Cold, 2 x Warm, 1 x Slider, 1 x Substantial, 1 x Dessert

COLD CANAPÉS

- *Petit baked puff tart, roasted beets & pear, smoked mozzarella and rosemary (v)*
- *King Oyster Mushroom, Halloumi & Thyme Brick Pastry Cigar (vg)*
- *Petit Hardshell Taco, Seared Scallop & Pineapple Salsa*
- *Twice Cooked Pork Belly, Thai Sticky Caramel, Sour Apple Jelly, Crispy Shallot & Kale*

WARM CANAPÉS

- *Salt & Pepper Prawns & Sweet Chilli Vinegar Dipping Sauce*
- *Petit Tart Of Vanilla Infused Roasted Beets, Parsnip Cream & Crispy Leek (v)*

SLIDER CANAPÉ

- *Seared NSW beef baby slider with chimmi churri and Smoked Eggplant*

SUBSTANTIAL CANAPÉ

- *Beer battered fish & hand cut chips with house tartare and lemon*

DESSERT CANAPÉ

- *Chocolate ganache tart with fresh raspberry*

GOLD SET CANAPÉ MENU

\$118.00 PER PERSON

4 x Cold, 2 x Warm, 2 x Slider, 2 x Substantial, 2 x Dessert

COLD CANAPÉS

- *Whipped Goats Cheese, Amaretto Honey And Shaved Hazelnut Tart (v)*
- *Melon disc, shaved cucumber, tomato & lemon oil (vg)*
- *Sydney Rock Oysters With Seaweed And Verjucie*
- *Roasted Duck & Shimenji Rice Paper roll with Sweet Red Bean & Chilli Dipping Sauce*



SET CANAPÉ MENU CONT...



WARM CANAPÉS

- House Baked Spinach & Ricotta Banista With Sunflower Pesto (v)
- Crispy Breaded Chicken, Parmesan, Fresh Lemon & Fresh Oregano

SLIDER CANAPÉS

- Seared beef and chimichurri slider with smoked eggplant
- Buttermilk Fried Chicken, Citrus Aioli, Pickled Jalapeno, American Cheese Flat Bread

SUBSTANTIAL CANAPÉS

- Monkfish & Tarragon Fish Cakes With House Tartare Sauce And Warm Autumn Vegetable Salad
- Spiced Lamb With Roasted Baby Potatoes, Caramelize Red Onions & Pomegranate (gf)

DESSERT CANAPÉ

- Lemon curd, burnt meringue
- Flourless dark chocolate & hazelnut slice (gf, vg)

PLATINUM SET CANAPÉ MENU

\$138.00 PER PERSON

4 x Cold, 3 x Warm, 2 x Slider, 2 x Substantial, 1 x Platter, 2 x Dessert

COLD CANAPÉS

- Organic Tofu & Shitake Ricepaper Roll with Smoked Chilli Dipping Sauce (v)
- Petit baked puff tart, roasted beets & pear, smoked mozzarella and rosemary (v)
- Petit brioche lobster sandwiche with apple slaw and flying fish roe
- Duck crepe, shallot, hoi sin & cucumber

WARM CANAPÉS

- Morrocan Vegetable Pie, Vegan Salsa Verde Aioli (v)
- Pork & Fennel Sausage Roll With Smoked Mescal Relish
- Monkfish & Tarragon Fish Cakes With House Tartare Sauce

SLIDER CANAPÉ

- Traditional NYC Reuban On Rye, Mustard Aioli, Polish Pickles & SauerKraut
- Pulled Pork Slider With Pickled Cucumber, Secret Sauce and Cheddar



SET CANAPÉ & VEGETARIAN CANAPÉ MENU



SUBSTANTIAL CANAPÉS

- Crispy Breaded Chicken, Parmesan, Fresh Lemon & Fresh Oregano With Creamy Polenta
- Char Grilled Calamari & Prawns with Greek Garlic & Parsley Dressing On Greek Baby Potatoes (gf)

GRAZING PLATTER

- Middle Eastern Mezze Platter (v)

DESSERT CANAPÉS

- Chocolate ganache tart with fresh berries
- Lemon curd, burnt meringue

VEGETARIAN CANAPÉ MENU

COLD CANAPÉS

- Melon disc, shaved cucumber, tomato & lemon oil (vg)
- Japanese Egg Sando, Brioche, Roasted Sesame Paste And Furikake
- Crumbed Brie, Chilli Honey, Parsnip Crisp
- Petit baked puff tart, roasted beets & pear, smoked mozzarella and rosemary
- Crispy noodle basket, pickled mushroom roasted garlic salad
- Petit Tart Of Ashed Goats Cheese, Fennel Jam And Rosemary
- Whipped Goats Cheese, Amaretto Honey And Shaved Hazelnut Tart
- King Oyster Mushroom, Halloumi & Thyme Brick Pastry Cigar

WARM CANAPÉS

- Kale & Onion Bhaji, Pickled Mango & Chilli Aioli
- Moroccan Vegetable Pie, Vegan Salsa Verde Aioli
- Petit Butter Puff Tart, Smoked Mozzarella, Salted Baked Cherry Tomato & Mushroom Ragout Corn & Zucchini Fritters with Romesco Sauce
- Layered Classical Spanish Tortilla With Smoked Garlic & Free-Range Eggs, Roasted Pepper & Pear Chutney
- House Baked Spinach & Ricotta Banista With Sunflower Pesto
- Petit Tart Of Vanilla Infused Roasted Beets, Parsnip Cream & Cripny Leek

SUBSTANTIAL CANAPÉS

- Dal Bhat With Steamed Jasmin Rice, Crispy Chapati & Pickled Beetroot (vg, gf)
- Japanese Eggplant Katsu Curry With Fluffy Rice And Pickled Ginger (vg)



BUFFET PACKAGES



SLIDER CANAPÉS

- 3 Cheese Toastie With Smoked Mozzarella, Cheddar And Ricotta With Pear Chutney
- Sabich Of Falafel, Babaganoush, Pickled Turnip, Fresh Mint And Tabouleh

All Canapes can be adjusted to suit dietary requirements. Vegan alternatives available.

GOLD BUFFET PACKAGE

\$158.00 PER PERSON

Chef's Choice of 2 Canapés on Arrival

Your Choice of 2 Mains & 2 Sides, 1 Dessert Canapés

PLATINUM BUFFET PACKAGE

\$198.00 PER PERSON

Chef's Choice of 2 Canapés on Arrival

Your Choice of 3 Mains & 2 Sides, 2 Dessert Canapés & Fruit Platter

BUFFET PACKAGES ARE SERVED WITH:

Maple roasted vegetable and organic quinoa salad

Fresh salad greens with lightly pickled spring vegetables

Freshly baked sourdough and whole rye baby rolls with Pepe saya cultured butter

Something sweet to finish: Chocolate Ganache Tart with Fresh Raspberry or Lemon Curd with Burnt Meringue

Seasonal Fruit Platter (Platinum Package)

MAIN OPTIONS

- Pulled NSW beef with chimmi churri dressing (gf, df)
- Pulled pork, baked apples and chats with crispy crackling chips
- Chipotle pulled pork, sweet corn and black bean salsa (gf, df)
- Pats roast chicken pieces with lemon and thyme (gf)
- Pan fried chicken and gnocchi with braised leeks and white wine sauce
- Slow braised chicken legs in smoked chipotle bbq sauce (gf)
- 3 shot braised chicken with sweet garlic, water chestnuts and baby potatoes
- Chicken schnitzel, fresh lemon wedges and herb aioli
- Char grilled chicken, garlic toum, assorted pickles and Lebanese bread
- Garlic and rosemary roast lamb, roasted baby onions and kale
- Our signature house baked salmon with saffron aioli, saffron aioli and snow pea
- Chicken katsu curry with pickled ginger and steamed rice
- Massaman beef, kafir lime and fragrant rice (df, gf)

V = VEGETARIAN VGN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE



BUFFET PACKAGES & AUSSIE BBQ FEAST MENU



VEGETARIAN OPTIONS

- Pan fried vegetarian gyoza, black vinegar, pickled chilli and leeks (v)
- Turkish spinach and vegetable pilaf with chickpeas and pan fried eggplant (vg, gf)
- Stuffed mushrooms with caramelised onion, brie and herb crumb (v, gf)
- Pulled mushrooms and black bean with jalapeno and tomato salsa (vg, gf)
- Spinach and ricotta ravioli, roasted vegetables and napolitana sauce (v)
- Eggplant schnitzel katsu curry with pickled ginger and steamed rice (v)
- Baked Italian style vegetables, hard herbs and crumbled ricotta (v)

SIDE OPTIONS

- Braised cabbage, maple bacon and chardonnay vinegar dressing
- Caramelised pumpkin, garlic crumbs and toasted pine nuts
- Squashed crispy chats, rosemary oil and crispy kale
- Green bean and almond salad with green goddess dressing (vg, gf)
- Charred fennel, roasted sweet potato and verjuice
- Asian greens, oyster sauce and chilli oil
- Winter roasted vegetables with rosemary and thyme
- Spiced chickpeas with pumpkin, cranberries and semi dried tomatoes
- Classic mac & cheese (v)
- Sesame noodles, bok choy and toasted sesame seeds
- Charred carrots with tahini and beetroot chips
- Jewelled rice, turmeric infused basmati with shaved almonds and 'jewelled' dried fruits
- House potato wedges with fennel salt and sour cream (v, gf)
- Caesar salad with crispy bacon and free-range egg
- Chat potato salad, fresh herbs and toasted pumpkin seeds with vegan dressing (vg, gf)
- Broccoli and cauliflower salad, tahini and za'atar (vg, gf)

AUSSIE BBQ FEAST

\$108.00 PER PERSON

Aussie BBQ Feast, Your Choice of 2 Salads & Fresh Fruit Platter

AUSSIE BBQ FEAST INCLUDES

- NSW Beef & Chicken Sausages
- Cajun Rubbed Chicken Kebab with Fresh Lime
- Char Grilled Corn with Lime Butter
- Portobello Mushroom Cap with Heb Oil
- Freshly Baked Soft Long Rolls with Butter
- Seasonal Exotic Fruit Platter
- BBQ Condiments, Tomato Sauce, BBQ Sauce, Seeded Mustard, American Mustard

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AUSSIE BBQ FEAST & CHILDRENS MENU



YOUR CHOICE OF 2 SALADS

- Vegetable Patch Salad with Fresh and Blanched Vegetables and Greek Lemon Dressing (v)
- Free-Range Chicken Caesar Salad with Locally Smoked Bacon and Green Goddess Dressing
- Pasta and Green Pea Salad with Roasted Pepper, Sunflower and Mint Pesto Dressing
- Maple Roasted Vegetable and Red Quinoa Salad with Greek Lemon Dressing

OPTIONAL EXTRAS

- Grazing Platter on Arrival (Add \$15 per person)
- Freshly peeled Tiger Prawns served with cocktail sauce (Add \$20 per person)
- Grilled King Prawns with Garlic & Sage Butter (Add \$20 per person)
- Grilled Market Fish with Goan Curry Dressing and Toasted Coconut (Add \$20 per person)
- NSW Grass Fed Beef Ribs with Chimichurri Dressing (Add \$15 per person)
- Black Angus Striploin (Add \$20 per person)
- Additional Salad of your choice (Add \$10 per person)
- See Our Boxed Menu for more Optional Extras

CHILDREN'S MENU

\$35.00 PER MAIN PER PERSON

Available for children under 12 years
Minimum 5 guests

YOUR CHOICE OF:

- Battered market fish & chips with tomato mayonnaise
- Grilled chicken strips, house potato wedges and tomato mayonnaise (gf)
- Panko crumbed chicken strips with fries and tomato mayonnaise
- Fresh pasta Bolognese with parmesan cheese
- Fresh pasta with Napoletana sauce and parmesan cheese (v)
- Sushi hand rolls with soy sauce (tuna, salmon, vegetarian or chicken teriyaki) (gf, df)
- Pan fried grilled cheese sandwich with fries
- Pan fried grilled cheese and ham sandwich with fries



GRAZING STATIONS & SEAFOOD RAW BAR MENU



GRAZING STATIONS

LOCAL CHEESE & MEAT STATION | \$32.00

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

AUSTRALIAN CHEESE | \$28.00

Our sumptuous cheese platter to share includes three premium Australian artisan cheeses; vintage cheddar, double brie and aged blue, dried fruits, fresh strawberries and grapes, nuts and assorted crackers and toasted baguette.

PREMIUM SOFT CHEESE | \$32.00

One wrapped gourmet brie, one fresh brie with fresh fruits, chutney, crackers and bread.

MIDDLE EASTERN MEZZE PLATTER | \$28.00

Our delicious Middle Eastern mezze platter to share includes olives, crunchy gluten free falafels, stuffed vine leaves, za'atar spiced hummus, roasted red peppers and fried pita bread. This platter is a definite crowd pleaser.

FRESH FRUIT PLATTER | \$18.00

A selection of fresh seasonal and exotic fruit to share, ingredients may vary due to seasonal availability.

All prices are listed per person.

Stations and grazing platters are garnished with fresh fruits, microherbs, fresh and dried flowers.

PREMIUM SEAFOOD & RAW BAR

SASHIMI

Served sliced with our house Yuzu Ponzu, fresh Shiso leaf and shaved baby radish

- TASMANIAN SALMON | \$28.00 per person
- KINGFISH | \$26.00 per person
- HAKKAIDO SCALLOP | \$22.00 per person
- SNAPPER | \$22.00 per person
- TUNA | \$28.00 per person



PREMIUM SEAFOOD & RAW BAR MENU CONT...



CAVIAR

Served with 10 mini blini, crème fraiche and condiments.

- BELUGA, SIBERIAN | \$520.00 per 30g
- OSCIETRA, SIBERIAN | \$230.00 per 30g
- SALMON ROE (Smoked) | \$115.00 per 30g

OYSTERS

Served with our house mignonette, fresh lemon wedges, lightly pickled onions & horseradish cream

- PAMBULA SYDNEY ROCK | \$70.00 per dozen
- COFFIN BAY PACIFIC | \$85.00 per dozen

ABURI LOBSTER TAILS

Served with local herb & prosecco infused Pepe Saya cultured butter

- MINIMUM OF 12 EACH | \$38.00 per person

BRING YOUR OWN

\$5.00 per person per hour, up to 34 guests

*Lady Pamela provides access to the galley, cutlery, plates, platters, standard condiments, and serviettes.
All food preparation and cooking must be carried out by the charter guest or their chosen caterer.
Substantial food is required to be provided during all charters. Please supply a copy of your menu
with your booking confirmation so the crew can make the necessary preparations.
We kindly request for delivery date to be arranged prior to charter and is subject to availability.*

PLEASE NOTE

*All items included in our onboard catering menu can be accommodated to meet dietary requirements.
A minimum spend of \$1800 applies for onboard catering
All prices listed are inclusive of GST and subject to change as per menu availability.
Final confirmation and dietary requirements are required 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.
Chef is required for onboard catering (Excludes Boxed Platters & BYO – please see separate menu)*

CHEF RATES

\$125.00 per hour

(15% Surcharge applies for Sunday charters – 100% surcharge applies for public holiday charters and NYE)