



Lady Pamela

CATERING MENU

Silver Set Canape Menu

\$88 Per Person

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

Cold Canape

- 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 Canape

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

Slider Canape

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

Substantial Canape

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

Dessert Canape

- Chocolate ganache tart with fresh raspberry

Gold Set Canape Menu

\$108 Per Person

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

Cold Canape

- 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 Ricepaper roll with Sweet Redbean & Chili Dipping Sauce

Warm Canape

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

Slider Canape

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

Substantial Canape

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

Dessert Canape

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



Platinum Set Canape Menu

\$128 Per Person

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

Cold Canape

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

Warm Canape

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

Slider Canape

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

Substantial Canape

- 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 Canape

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



Vegetarian Canape Menu

Cold Canape

- 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 Canape

- Kale & Onion Bhaji, Pickled Mango & Chili 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 & Crispy Leek

Substantial Canape

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

Slider Canape

- 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.



BUFFET PACKAGES

Gold Buffet Package

\$148 Per Person

*Chef's Choice of Two Canapes on Arrival
Your Choice of Two Mains & Two Sides, One Dessert Canape*

Platinum Buffet Package

\$188 Per Person

*Chefs Choice of Two Canapes on Arrival, Your Choice of Three Mains
& Two Sides, Two Dessert Canapes & 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)

BUFFET PACKAGES

Vegetarian Main 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 chili 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

\$98 Per Person

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

Aussie BBQ Feast includes:

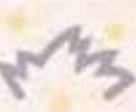
- NSW Beef & Chicken Sausages
- Cajun Rubbed Chicken Kebab with Fresh Lime
- Char Grilled Corn with Lime Butter
- Portobello Mushroom Cap with Heb Oil
- Freshly Baked Soft Long Rolls with Butter
- Seasonal Exotic Fruit Platter
- BBQ Condiments, Tomato Sauce, BBQ Sauce, Seeded Mustard, American Mustard

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



Children's Menu

\$25 Per Main / Per Person

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

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 Station

- **LOCAL CHEESE & MEAT STATION | \$25**
 - A delicious selection of Australian cured meats and cheeses, accompanied by crudités and crackers.
- **AUSTRALIAN CHEESE | \$20**
 - 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 | \$25**
 - One wrapped gourmet brie, one fresh brie with fresh fruits, chutney, crackers and bread.
- **MIDDLE EASTERN MEZZE PLATTER | \$20**
 - 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 | \$15**
 - A selection of fresh seasonal and exotic fruit to share, ingredients may vary due to seasonal availability.

All stations and grazing platters are garnished with fresh fruits, micro herbs, fresh and dried flowers.

PREMIUM SEAFOOD & RAW BAR

Sashimi

Per Person

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

- **TASMANIAN SALMON** \$25
- **KINGFISH** \$20
- **HAKKAIDO SCALLOP** \$15
- **SNAPPER** \$15
- **TUNA** \$25

Caviar

Per 30 grams

Served with 10 mini blini, crème fraiche and condiments.

- **BELUGA, SIBERIAN** \$520
- **OSCIETRA, SIBERIAN** \$230
- **SALMON ROE (Smoked)** \$115

Oysters

Per Dozen

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

- **PAMBULA SYDNEY ROCK** \$70
- **COFFIN BAY PACIFIC** \$85

Aburi Lobster Tails

Each (Minimum 12)

Served with local herb & prosecco infused Pepe Saya cultured butter

- **PER PERSON** \$30



Bring Your Own

\$5 Per Person Per Hour

Available for up to 34 pax During Non-Peak Season

Includes of:

- use of galley, cutlery, plates, platters, standard condiments, serviettes.

Please Note:

- All items included in our onboard catering menu can be accommodated to meet dietary requirements.
- A minimum spend of \$1600 applies for onboard catering
- All prices listed are inclusive of GST and subject to change as per menu 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.
- Chef is required for onboard catering (Excludes Boxed Platters & BYO)

Chef Rates:

Monday – Friday \$99 per hour

Saturday - \$120 per hour

Sunday - \$135 per hour

