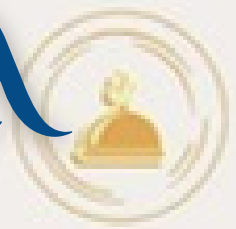




LADY PAMELA

CATERING MENU



PLEASE NOTE

CANAPES — MINIMUM 20 GUESTS

BUFFET — MINIMUM 14 GUESTS

PLATED — MINIMUM 10 GUESTS

MINIMUM SPEND \$1,800 APPLIES FOR ONBOARD CATERING

ALL ITEMS INCLUDED IN OUR ONBOARD CATERING MENU CAN BE
ACCOMMODATED TO MEET DIETARY REQUIREMENTS.

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 IF SELECTIONS ARE NOT
CONFIRMED WITHIN THIS PERIOD.

A CHEF IS REQUIRED FOR ONBOARD CATERING
(EXCLUDES BOXED PLATTERS & BYO — PLEASE SEE SEPARATE MENU).

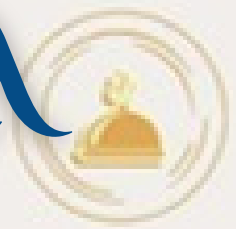
ALL ALCOHOLIC BEVERAGE PACKAGES MUST BE PURCHASED IN CONJUNCTION
WITH EITHER AN ONBOARD CATERING PACKAGE OR AN ALTERNATIVE
SUBSTANTIAL CATERING OPTION





LADY PAMELA

CATERING MENU



CANAPÉ PACKAGES

MINIMUM 20 GUESTS

SILVER CANAPE MENU

\$80.00 PER PERSON

9 CANAPES

Caramelised pumpkin tartlet (v)

goat's curd, local honey, toasted pine nuts

Assorted sushi nigiri (gf)

wasabi, soy sauce

Angus beef slider

cheese, pickles, milk bun

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

Beef & mushroom pie

house made tomato chutney

Roasted artichoke hearts (vgn)

cauliflower cream, crispy kale, ancient grain crostini

Polpetta napolitana (gf)

Italian style meatball, shaved pecorino

Handmade pork & prawn dim sim

crispy chilli, sesame dipping sauce

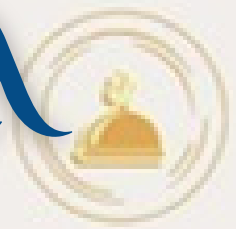
Cocktail beef sausage roll

smoked BBQ sauce



LADY PAMELA

CATERING MENU



CANAPÉ PACKAGES

MINIMUM 20 GUESTS

GOLD CANAPE MENU

\$95.00 PER PERSON

8 CANAPES, 1 SUBSTANTIAL, 1 DESSERT

Sumac crusted Angus beef

sourdough crouton, horseradish cream

Smokey eggplant tart (v)

charred baby onion, whipped feta, sumac

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aiol

Grilled rock melon skewer (gf)

prosciutto, fig balsamic

Crispy Nashville fried chicken

smokey aioli, celery salt

Mushroom & bamboo shoot goo gee (v)

lime & coriander dipping sauce

Angus beef slider

cheese, pickles, milk bun

Marinated prawn skewer (gf)

citrus aioli, snow pea tendril

SUBSTANTIAL

Grilled ocean trout (gf)

new potato, broad bean & saffron salad, green tomatillo salsa

DESSERT

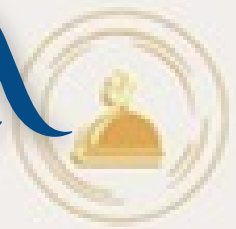
Salted caramel popcorn tartlet (v)

chocolate ganache



LADY PAMELA

CATERING MENU



CANAPÉ PACKAGES

MINIMUM 20 GUESTS

PLATINUM CANAPE

\$120.00 PP

9 CANAPES, 1 SUBSTANTIAL, 1 DESSERT

Hiramasa kingfish ceviche (gf)

sweet corn, avocado cream, tortilla crisp

Roasted artichoke hearts (vgn)

cauliflower cream, crispy kale, ancient grain crostini

NSW South coast oysters (gf)

cucumber mignonette

Caramelised pumpkin tartlet (v)

goat's curd, local honey, toasted pine nuts

Angus beef slider

cheese, pickles, milk bun

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

Mushroom & bamboo shoot goo gee (v)

lime & coriander dipping sauce

Yakitori chicken skewer (gf)

toasted sesame, spring onion, fresh lime

Beer battered flathead goujons

lilliput caper tartare, fennel fronds

SUBSTANTIAL

Thai beef salad (gf)

vermicelli noodles, mint, ginger dressing

DESSERT

Boardwalk chocolate brownie (v)

salted caramel

Gelato cones (v)

a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango



LADY PAMELA

CATERING MENU



BUFFET

MINIMUM 14 GUESTS

GOLD BUFFET

\$125.00 PP

CHEF'S CHOICE CANAPE, BUFFET MAINS & SIDES, DESSERT

CANAPE

Arancini (v)

saffron & caramelised leek, smoked fior di latte, chive aioli

BUFFET

Sourdough bread, salted butter (v)

Pearl cous cous & seasonal roasted vegetables (v, gf)

dried apricots, toasted cashews, lemon tahini dressing

Spiced Kent pumpkin (v, gf)

dukkha, torn mint, honey Greek yoghurt dressing, blossoms

Charred broccolini (v, gf, vgn)

roasted pinenuts, vincott

Roasted duck fat chat potatoes (v, gf)

fresh rosemary, confit garlic

Grilled Angus picanha MBS2+ (gf)

chimichurri, shaved radish

Baked Tasmanian salmon (gf)

toasted fennel seed, almond dressing, purslane

DESSERT (SERVED CANAPE STYLE)

Boardwalk chocolate brownie (v)

salted caramel



LADY PAMELA

CATERING MENU



BUFFET

MINIMUM 14 GUESTS

PLATINUM BUFFET

\$150.00 PP

CHEF'S CHOICE CANAPES, BUFFET MAINS & SIDES, DESSERT

CANAPES

NSW South Coast oysters (gf)
cucumber mignonette

Arancini (v)
saffron & caramelised leek, smoked fior di latte, chive aioli

BUFFET

Sourdough bread, salted butter (v)

Roasted duck fat chat potatoes (v, gf)
fresh rosemary, confit garlic

Roasted cauliflower (v, gf)
candied pepitas, crispy kale, tahini dressing

Maple roasted carrots (gf)
mint yogurt, puffed wild rice, chervil

Heirloom tomato salad (v, gf, vgn)
charred corn, smoked paprika & lime dressing

Crispy free range pork belly (gf)
charred red cabbage, watermelon radish

Pan seared ocean snapper (gf)
roasted pepper relish, dill salsa verde

Pan seared chicken breast (gf)
braised winter greens, chicken jus

DESSERT (SERVED CANAPE STYLE)

Brown butter custard tart
fresh nutmeg, crème fraîche

Gelato cones (v)
a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango



LADY PAMELA

CATERING MENU



AUSSIE BBQ

\$145.00 PP

CANAPES

Marinated prawn skewer (gf)
citrus aioli, snow pea tendrils

Beef & mushroom pie
house made tomato chutney

BBQ BUFFET

All our buffet packages include a selection of fresh baked sourdough bread and butter.

MEATS

Grilled assorted sausages
Marinated chicken thigh, fine herbs
Grilled salmon fillet, sliced watermelon radish
MBS2+ flank steak with chimichurri

SIDES

New potato salad, lardons, mustard mayonnaise, shallots
Mixed garden salad with reduced balsamic dressing
Grilled seasonal vegetables, fresh herbs, pink salt
BBQ corn, herb butter, paprika

CONDIMENTS & SAUCES

Whole grain mustard, tomato chutney, tomato sauce, BBQ sauce

DESSERT

Classic pavlovas, seasonal fruit, whipped vanilla cream

KIDS MENU

\$50 PER CHILD

UP TO 14 YEARS ONLY

MAIN SELECTION

Petite sausage rolls with BBQ sauce
Chicken strips, tomato sauce
Miniature ham and cheese quiche
Penne bolognese

DESSERT

Seasonal fruit skewers (v, gf)

EXTRAS

You are more than welcome to add additional items to your menu on top of the standard items outlined.

These items will be charged additional to the menu price.

Canape menus

Add any canape item = \$9.50

Formal Dining / Plated

Alternative serve is complimentary, however 1 chef per 10 guests is required, compared to 1 chef per 12 guests for single choice



LADY PAMELA

CATERING MENU



FINE DINING

\$150.00 PP

3 COURSE — ENTRÉE, MAIN, DESSERT

BREAD

a selection of fresh sourdough, salted butter (v)

ENTRÉE

Seared Hokkaido scallops (gf)

roasted pumpkin puree, kombu butter, puffed capers

Cured kingfish sashimi (gf)

orange segments, smoked soy dressing, juniper

Bresaola & honey dew melon carpaccio (gf)

wild rocket, grilled artichoke hearts, Grana Padano

Roasted king mushroom (vgn)

sesame sauce, puffed chickpeas

Moreton Bay bug (gf)

pepper caramel, torched grapefruit, fennel, chilli salt

Confit pork belly (gf)

compressed apple, charred cabbage, dijon dressing

Gnocchi al pomodoro (gf)

roasted San Marzano tomato, whipped lemon ricotta, parmesan

Glazed duck breast (gf)

baby beetroot, plum fluid gel, pickled daikon

Seasonal vegetable tart (v)

thyme buttered leeks, pumpkin puree, baby peas

MAIN COURSE

Ginger steamed mullock (gf)

braised cavolone, heirloom carrot puree, lemon caper sauce

MBS4+ Little Joe's tenderloin (160g) (gf)

pommes puree, charred broccolini, café de Paris butter

Confit ocean trout (gf)

beetroot puree, roasted asparagus, ginger shallot dressing

Seared free-range chicken supreme (gf)

braised puy lentil, roasted cauliflower, chicken demi-glace

Slow braised lamb shoulder (gf)

sweet braised carrots, baby peas, mint salsa, jus

Marinated hanger steak (gf)

hasselback pumpkin, capsicum relish, grilled onion, chimichurri

Grilled cauliflower steak (v)

smoked almond romesco, chamomile sultanas, dill salsa verde

Pangrattato aubergine (v)

smoked fior di latte, tomato sugo, parsley oil

DESSERT

Classic pavlova (v, gf)

crème Chantilly, berry compote, seasonal fruits, lemon balm

Vanilla bean & matcha pannacotta

dragon fruit salad, macerated strawberries

Dark chocolate brownie (v)

torched mandarin segment, dulce de leche

Lemon meringue tartlet (v)

maple crumble, vanilla cream, torched meringue

Local & international cheese plate (v)

chef's selection of soft & hard cheeses, quince paste, seeded crackers

Warm apple & pear crumble tartlet (v)

cinnamon oats, spiced anglaise, brown sugar tuile

Sticky date pudding (v)

gold leaf, butterscotch sauce