

# Lady Pamela



## CATERING MENU







### Silver Set Canape Menu

**\$88 Per Pax**

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

#### COLD CANAPES

-  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 CANAPES

-  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 Pax**

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



## COLD CANAPES

- 🍷 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 & Chilli Dipping Sauce



## WARM CANAPES

- 🍷 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 Pax**

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



## COLD CANAPES

- 🍷 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 CANAPES

- 🍷 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 CANAPES



- 🍷 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 CANAPES

- 🍷 Kale & Onion Bhaji, Pickled Mango & Chilli Aioli
- 🍷 Moroccan Vegatable 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

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



## Gold Buffet Package

**\$148 Per Pax**

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



## Platinum Buffet Package

**\$188 Per Pax**

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

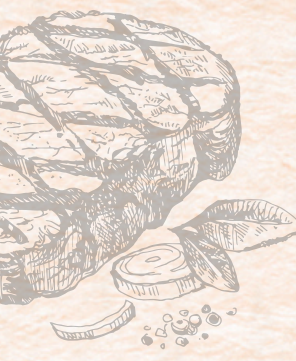



### ***BUFFET PACKAGES ARE SERVED WITH:***



- *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)*

# Buffet Package

## MAIN OPTIONS

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- ☞ 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)

## VEGETARIAN MAIN OPTIONS

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- ☞ 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



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- ☞ 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

**\$98 Per Pax**

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

## AUSSIE BBQ FEAST INCLUDES:

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- 🍷 *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:

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- 🍷 *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*

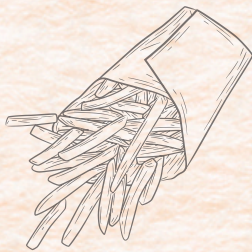
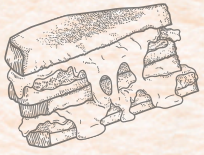
## OPTIONAL EXTRAS

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









# Children's Menu

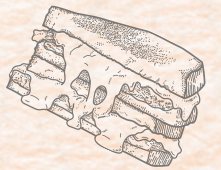
**\$25 Per Main / Per Pax**

Available for Children Under 12 Years, Minimum 5 pax



## 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

## 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

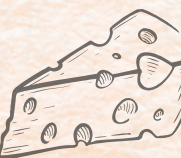
**\$20**

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.





# 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 30g*

*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
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# Bring Your Own

**\$5 per person / 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*