



VESSEL HIRE

OFF PEAK | FEBRUARY – NOVEMBER

HOURLY RATE \$1,850 per hour

DAY RATE | 6 HOURS \$9,900

SUNSET CRUISE | 3 HOURS \$5,250

PEAK | DECEMBER- JANUARY

HOURLY RATE \$2,050 per hour

DAY RATE | 6 HOURS \$11,100

SUNSET CRUISE | 3 HOURS \$6,500

Inclusions

- Vessel Hire, Marine Crew & Fuel
- Use of Lily Pad & Lounger
- Access to Twin Cabin

Excludes catering, beverages, chef, service crew, and wharf fees.
Minimum four-hour charter.

All rates are in Australian Dollars, inclusive of GST. Rates & schedule are subject to change without notice as per charter demand.

TERM CHARTER RATE

OVERNIGHT | 24H \$15,800

CONSECUTIVE NIGHT \$13,800 per night

WEEKLY RATE \$88,800

- APA: 30%

Available for charters February– November. Peak Season rates are POA (Price on Application).

Charter Inclusions:

- 100 ft Azimut Jumbo Superyacht & Luxury Accommodation for up to 8 guests
- Fully Marine Crewed
- Personal Chef
- Custom Menu & Itinerary

ADDITIONAL FEES

SERVICE CREW \$110 per hour
Ratio: 1:10 Guests

CHEF FEE \$125 per hour
(15% Surcharge applies for Sunday charters)

BYO FEE

BYO FOOD \$20

SOFT DRINKS & BYO ALCOHOL \$5pp p/h
No BYO allowed during Peak Period

ADDITIONAL CABINS

MASTER CABIN \$450

VIP CABIN \$350

TWIN CABIN \$250

WHARF FEE \$50/ visit

TENDER HIRE \$450

JACUZZI HIRE \$450

FUN-AIR JUMBO SLIDE | 6H MIN \$1,950

BEACH TOWEL HIRE: BYO OR \$5 pp

PUBLIC HOLIDAY SURCHARGE

VESSEL HIRE 25%

FOOD & BEVERAGE 25%

SERVICE CREW & CHEF 100%

PRICE ON APPLICATION

- Lifeguard
- Security
- DJ & Live Entertainment
- Floral & Balloon Decorations
- Bump-in / Bump-Out
- Relocation Fees



CANAPE MENU

SILVER SET CANAPE MENU \$98 PER PERSON

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 \$118 PP

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, Caramelise Red Onions & Pomegranate (gf)

DESSERT CANAPE

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

CANAPE MENU

PLATINUM SET CANAPE MENU \$138 PP

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

COLD CANAPES

- 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 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 CANAPES

- 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

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

BUFFET MENU

GOLD BUFFET PACKAGE \$158 PP

**Chefs Choice of Two Canapes on Arrival
Your Choice of Two Mains & Two Sides, One Dessert Canape**

PLATINUM BUFFET PACKAGE \$198 PP

**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)

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 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)

BBQ MENU

AUSSIE BBQ FEAST \$108 PP

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 \$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

CATERING MENU

CHILDREN'S MENU \$35 PER MAIN / PP

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 \$32PP

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

AUSTRALIAN CHEESE \$28PP

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 \$32PP

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

MIDDLE EASTERN MEZZE PLATTER \$28PP

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 \$18PP

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.

SEAFOOD & RAW BAR

SASHIMI

Per Person

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

TASMANIAN SALMON	\$28
KINGFISH	\$26
HAKKAIDO SCALLOP	\$22
SNAPPER	\$22
TUNA	\$28

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	\$38
-------------------	-------------

ADDITIONAL INFO

BRING YOUR OWN \$5 PER PERSON / HOUR

Available for up to 34 pax

Lady Pamela supplies use of galley, cutlery, plates, platters, standard condiments, serviettes.

CHEF RATE \$125 PER HOUR

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

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
- 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 – please see separate menu)

BOXED MENU

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.

BOXED PLATTERS

BREAKFAST MENU

SUPERFOOD YOGHURT CUPS (12) \$99

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.

FRESH FRUIT & YOGHURT CUP PLATTER (12) \$95

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

MASHED AVO PLATTER

MEDIUM (5-7) / LARGE (8-10) \$99/\$140

Toasted turkish bread with our classic smashed avo, fresh lemon, cherry tomatoes and salsa, either

- Vegan
- With Goat's Milk Feta Cheese

TURKISH BREAKFAST PLATTER

MEDIUM (5-7) / LARGE (8-10) \$85/\$120

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) / LARGE (8-10) \$85/\$120

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) / LARGE (8-10) \$75/\$110

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

- Vegetarian
- With Bacon

WARM SAVOURY BREAKFAST BOX

SMALL (6PCS) / LARGE (12PCS) \$65/\$130

A selection of sliders, rolls with tomato sauce, and petit croissant filled with Cheddar cheese.

- Vegetarian
- With Bacon / Ham

BREAKFAST CROISSANT SANDWICHES

(MIN 6) \$ EACH \$12

Our substantial croissant breakfast sandwiches are freshly baked and filled with your choice of premium fillings.

ARM BREAKFAST SLIDERS

(MIN 6) \$ EACH \$12

Warm breakfast sliders, perfect to share! Your choice of filling: Mixed gourmet fillings Mixed Vegetarian Fillings Mixed Vegan Fillings

WARM BREAKFAST SLIDERS

(MIN 6) \$ EACH \$12

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) LARGE (5-7) \$65/\$95

Warm breakfast sliders, perfect to share! Your choice of filling: Mixed gourmet fillings Mixed Vegetarian Fillings Mixed Vegan Fillings



BOXED PLATTERS

MORNING & AFTERNOON TEA MENU

MEXICAN SWEET TREAT PLATTER

(25 PCS) \$165

Cinnamon dusted churros, and nutella filled empanada with dulce de leche and a chocolate dipping sauce.

HANDMADE SWEET TEA BOX

(25 PCS) \$175

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

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 and toasted coconut threads (4)
- Mini chocolate doughnut with salted caramel popcorn (4)

MIXED SWEET & SAVOURY PASTRY BOX

SMALL BOX (11 PCS) LARGE BOX (26 PCS) \$55/\$130

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

MINI DOUGHNUT & BROWNIE PLATTER (V) \$75

Our afternoon sweet platter includes 4 GF chocolate fudge brownies, 4 chocolate doughnuts, 4 iced doughnuts, and 1 fresh berry cup.

FRESHLY BAKED COOKIE PLATTER (GF, VG, V)

SMALL BOX (10 PCS) LARGE BOX (20 PCS) \$85/\$170

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) LARGE BOX (20 PCS) \$85/\$170

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

FRESHLY BAKED SCONES \$12 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)

MINIMUM 12 PIECES \$12 EACH

PETIT CUSTARD & COCONUT CROISSANT (V)

MINIMUM 12 PIECES \$12 EACH

BOXED SWEET & SAVOURY FILLED PETIT CROISSANTS

MINIMUM 12 PIECES \$12 EACH

PREMIUM FRITTATA BITE PLATTER

(15 PCS V, GF) \$105

- 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

Our fruit and yoghurt pot platter includes:

- 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 and fresh strawberries (GF)

SUPERFOOD YOGHURT CUPS

(12) \$100

- 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)

FRESH SEASONAL FRUIT SKEWERS

\$15

Skewers of fresh, seasonal fruit perfect for sharing, minimum order 10



BOXED PLATTERS

SANDWICH SHARING PLATES

MIXED GOURMET SANDWICH PLATTER \$25PP

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

EXECUTIVE MIXED SANDWICH PLATTER \$125

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

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

MIXED ITALIAN LUNCH SLIDER BOX \$15 EACH

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

SIGNATURE FINGER SANDWICH BOX \$55 / \$110

Small Platter 9 fingers

- 3 Poached chicken breast, herb infused egg free aioli, shaved cucumber & spinach on wholemeal (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 wholemeal
- 3 House spiced cucumber & baby spinach with creamy hummus & caramelised onion on wholemeal (vg)

CHILDREN FINGER SANDWICH BOX \$10 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

BOXED PLATTERS

SUSHI & SASHIMI SHARE PLATTERS

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

DELUXE SUSHI, NIGIRI AND SASHIMI PLATTER

(57 PCS) \$175

Your platter includes:

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

SUSHI INSIDE OUT ROLLS PLATTER

(64 PCS) \$195

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

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

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

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

BOXED PLATTERS

FRESH SEAFOOD PLATTERS

TIGER PRAWNS

\$25 PER PERSON

Freshly peeled Tiger Prawns served with seafood cocktail sauce

PAMBULA SYDNEY ROCK

\$70

COFFIN BAY PACIFIC

\$85

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

SALAD BOWLS

\$25 PER BOWL – MINIMUM 10 ORDER

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



BOXED PLATTERS

SAVOURY GRAZING SHARE PLATTERS

PREMIUM SOFT CHEESE PLATTER

\$165

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

AUSTRALIAN ARTISAN CHEESE PLATTER

\$155

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.

MEDITERRANEAN SHARING PLATTER

\$115

Our plentiful Mediterranean sharing platter includes three cheese arancini balls, chargrilled eggplant, semi dried tomatoes, tomato & olive skewers, grilled chorizo, salt & pepper squid and crostini.

MIDDLE EASTERN VEGETARIAN MEZZE SHARING PLATTER

\$115

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.

PLOUGHMAN SHARING PLATE

\$110

Our ploughmans to share includes shaved locally smoked leg ham, calabrese salami, vintage cheddar cheese, housemade smoked tomato chutney, pickle planks, assorted mustards, cherry tomatoes, cos leaves and crostini.

LOCAL CHEESE & MEAT PLATTER

SMALL (3-5 PAX) LARGE (5-7 PAX) \$85/\$165

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

TRIO OF DIPS WITH CRUDITES AND CORN CHIPS

\$75

Seasonal selection of fresh vegetable sticks, corn chips and three vegetarian dips.



BOXED PLATTERS

CANAPE SHARING PLATTERS

PALM BEACH CANAPE TARTS

(35 PCS) \$235

Included Canapés:

- 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 CANAPE PLATTER

(30 PCS) \$225

Included Canapés:

- 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 CANAPE PLATTER

(30 PCS) \$225

Included Canapés

- 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 beancurd and fresh vegetable sushi roll (vg, gf)

GREEK MENU



GREEK MENU

HELLENIC BANQUET \$82 PP

"We should look for someone to eat and drink with before looking for something to eat and drink."

Ancient Greek philosopher Epicurus (341BC)

For Greeks, food is a physical show of love and hospitality

Χωριάτικη Σαλάτα

Traditional Greek Village Salad GF, V

Tomatoes, cucumbers, onion, kalamata olives and feta cheese dressed with oregano and Corinthian olive oil

Ταραμάς

Tarama Dip

Cured fish roe mouse with olive oil and lemon juice

Τζατζίκι

Tzatziki Dip

Yogurt with cucumber, garlic, olive oil and dill

Haloumi GF

Grilled Haloumi topped with a Kalamata balsamic glaze and Cretan figs

Pita Bread

Πατάτες λεμονάτες

Patates Lemonates

Lemon and oregano oven baked potatoes

Λουκάνικο

Loukaniko ND GF

Pork grilled and doused with olive oil, lemon and herbs

Σουβλάκι αρνίσιο

Lamb Skewers

Grilled the Vrahati way of Peloponnese, seasoned with Corinthian olive oil, lemon and oregano accompanied with a small Greek Salad



GREEK MENU

GREEK ISLAND BANQUET \$142 PP

Imagine diving into the crystal-clear waters of the Aegean Sea and tasting the treasures hidden beneath its waves — this magical experience is brought to life with every bite of Greek seafood cuisine.

Χωριάτικη Σαλάτα

Traditional Greek Salad

Tomatoes, cucumbers, onion, kalamata olives and feta cheese dressed oregano and Corinthian olive oil

Φάβα

Fava Dip ND, GF, V, VG

Straight from the island of Santorini! Creamy yellow split peas, caramelized onions, garlic and thyme drizzled with olive oil

Πατάτες τηγανητές

Patates Tiganites GF

Greek fries sprinkled with feta cheese and oregano

Στρείδια

Oysters

Local wild Oysters aromatised in Greek herbs

Σαρδέλες

Sardines

Island of Lesbos, a summer tradition, large sardines cooked with olive oil, garlic and lemon

Σουβλάκια γαρίδας

Prawn Skewers

Traditionally marinated and chargrilled King prawns from the Island, Kythera, the Isle of Aphrodite, The Goddess of Love

Το ψάρι της ημέρας

Fish of the Day ND, GF

Locally selected Snapper (550 grams) on Bone.

Cooked the Island of Samos way with mixed herbs and lemon MP



BEVERAGE PACKAGES

GOLD BEVERAGE PACKAGE \$20 PER PERSON/PER HOUR

SPARKLING WINE

Angas Brut Premium Cuvee, BV

WHITE WINE

Republic of Wine, SA

ROSE WINE

Hesketh 'Wild at Heart', SA

RED WINE

Ate, SA

BEER & CIDER

Corona, Peroni, Peroni Light, Monteiths

Includes Still & Sparkling Water, Soft Drinks, Tea & Coffee

GOLD UPGRADE \$10 PP / HR

CHAMPAGNE

Moet & Chandon

VODKA

Smirnoff Red

GIN

Bombay Sapphire

RUM

Bacardi White Rum

BOURBON

Jim Beam Bourbon

SCOTCH

Johnny Walker Red

Purchased in conjunction with a Gold or Platinum Package.

PLATINUM BEVERAGE PACKAGE \$30 PER PERSON/PER HOUR

SPARKLING WINE

Moet & Chandon

WHITE WINE

Kumeu River 'Village', NZ

ROSE WINE

Saint Rose La Petite Maison, FR

RED WINE

Henschke 'Henrys Seven', BV

BEER & CIDER

Corona, Peroni, Peroni Light, Monteiths

Includes Still & Sparkling Water, Soft Drinks, Tea & Coffee

PLATINUM UPGRADE \$15 PP / HR

CHAMPAGNE

Laurent Perrier, FR

VODKA

Grey Goose

GIN

Hendricks Gin

RUM

The Kraken Rum

BOURBON

Makers Mark

SCOTCH

Glenmorangie 10 Year

Purchased in conjunction with a Gold or Platinum Package.





BEVERAGE PACKAGES

SOFT DRINKS PACKAGE

\$5 PER PERSON/PER HOUR

COCA COLA

DIET COCA COLA

SPRITE

SOLO LEMON

SCHWEPES GINGER BEER

SCHWEPES SODA WATER

SCHWEPES TONIC WATER

TEA & COFFEE

STILL & SPARKLING WATER

All Children Under 5 Years – Complimentary Soft Drinks Package

SIGNATURE COCKTAILS

\$25 EACH

ESPRESSO MARTINI

OLD FASHIONED

MOJITO

MOSCOW MULE

APEROL SPRITZ

WHISKEY SPRITZ

COSMOPOLITAN

PINA COLADA

CUSTOM MADE

Minimum 20 Purchase Per Cocktail – Pre-Order Only





CONSUMPTION BAR

\$2000 MINIMUM SPEND

SPARKLING WINE

Angas Brut Premium Cuvee, BV	\$45 / Bottle
Moet & Chandon, FR	\$110 / Bottle
Laurent Perrier, FR	\$130 / Bottle

WHITE WINE

Republic of Wine, SA	\$45 / Bottle
Kumeu River 'Village', NZ	\$55 / Bottle

ROSE WINE

Hesketh 'Wild at Heart', SA	\$45 / Bottle
Saint Rose La Petite Maison, FR	\$55 / Bottle

RED WINE

Ate, SA	\$45 / Bottle
Henschke 'Henrys Seven', BV	\$55 / Bottle

BEER & CIDER

Corona, Peroni, Peroni Light, Monteiths	\$45 / 6 Pack
---	---------------

GOLD SPIRIT \$10 EACH

PLATINUM SPIRIT \$15 EACH

PLEASE NOTE

Consumption Bar is only available in conjunction with a Soft Drinks Package and Available during Non-Peak Season. Sorry for any inconvenience.

BRING YOUR OWN

\$30 PP / 4 HOUR CHARTER
\$5 PP / HR THEREAFTER

BYO is only available during Non-Peak Season

BYO Includes cup ware, ice and soft drinks package. The Lady Pamela crew can accept delivery prior to your charter date, given sufficient time for chilling. We kindly request for delivery date to be arranged prior to charter and is subject to availability.

PLEASE NOTE

All Alcoholic Beverage Packages must be purchased with either an onboard catering package or alternate supplied substantial catering.

A surcharge of 25% applies to catering and beverage packages on Public Holidays. Lady Pamela provides a responsible service of alcohol. Beverage options and prices listed are subject to availability and may change without notice.

