

CATERING MENU

SET CANAPE MENU

DROP DOWN CANAPE MENU

BUFFET MENU

BBQ & CHILDRENS MENU

GRAZING STATIONS

Silver Set Canape Menu

\$75 PER HEAD

**3 x COLD, 4 x WARM,
1 x SUBSTANTIAL, 1 x DESSERT**

COLD CANAPES

Shortbread tart, whipped goats cheese, amaretto honey and shaved hazelnuts (v)

Fresh watermelon, shaved cucumber, and tomato tartare (vg, gf)

House cheddar shortbread, fresh ricotta and Kakadu plum jam

Petit crostini, skordalia, bbq octopus and crispy sage

WARM CANAPES

Seared NSW beef baby slider with chimmi churri and Smoked Eggplant

Korean fried chicken with kimchi aioli

Toasted double cheese brioche sandwich

SUBSTANTIAL CANAPE

Salt & pepper squid with smashed crispy potatoes and citrus aioli

DESSERT CANAPE

Hazelnut and dark chocolate mousse slice

Gold Set Canape Menu

\$95 PER HEAD

**6 x COLD, 4 x WARM,
2 x SUBSTANTIAL, 1 x DESSERT**

COLD CANAPES

Freshly peeled tiger prawn with saffron aioli

Seared scallop nigiri

Hot smoked salmon free form tart with crème fraiche and baby herbs

Petit gluten free tart, pan fried halloumi, mixed mushrooms and thyme (v)

Poached chicken and chive baby slider

Petit corn tostado, guacamole and pickled dragon fruit salsa and baby perilla (vg, gf)

WARM CANAPES

Potato fodant, smoked eggplant and dukkah with caramelised pecans (vg, gf)

Fresh figs, shaved parmesan and truffle

Traditional Aussie beef pie with tomato chutney

Slow roasted pork belly, vanilla infused apple jam, puff pastry biscuit

SUBSTANTIAL CANAPE

Salt & pepper squid with smashed crispy potatoes and citrus aioli

Our summer Poke bowl (salmon, chicken or bbq pork or tofu)

DESSERT CANAPE

Hazelnut and dark chocolate mousse slice

Platinum Set Canape Menu

\$115 PER HEAD

4 x COLD, 4 x WARM, 3 x SUBSTANTIAL,

1 x DESSERT, 1 x PLATTER

COLD CANAPES

Petit hardshell taco, tiger prawn salad and fresh herbs

Hot smoked salmon free form tart with crème fraiche and baby herbs

Petit gluten free tart, pan fried halloumi, mixed mushrooms and thyme (v)

Seared eggplant nigiri, vegan aioli and toasted seeds (vg, gf, df)

WARM CANAPES

Potato fodant, smoked eggplant and dukkah with caramelised pecans (vg, gf)

Pork and fennel sausage roll with smoked tomato relish and crispy leeks

Ricotta stuffed zucchini fritto misto with basil aioli (v)

Seared NSW beef baby slider with chimichurri and smoked eggplant

SUBSTANTIAL CANAPE

Fresh rice noodle salad, spicy pork and water chestnut larb

Young Henrys beer battered fish, house potato wedges and caper tartare

Our summer Poke bowl (salmon, chicken or bbq pork or tofu)

GRAZING PLATTER

Middle Eastern Mezze Platter

DESSERT CANAPE

Chocolate ganache tart with fresh berries

Drop Down Menu

COLD CANAPE OPTIONS

\$8 each

Beetroot waffle cup, charred eggplant and salt baked cherry tomato

Char grilled pumpkin with toasted pine nut and mint salad (vg, gf)

Chinese pancake, seared duck breast, fresh cucumber and five spice caramel

Crispy tortilla cup, spicy black bean salsa and guacamole

Free-range chicken katsu, steamed rice, pickled ginger and furikake

Free-range egg sando, shiso, sesame paste and furikake (v)

Fresh cucumber cup, sesame sriracha pickled vegetables (vg, gf)

Freshly peeled tiger prawn with saffron aioli (gf)

Fried free range chicken & waffle with chipotle aioli and crispy cos chiffonade

Hot smoked salmon free - form tart with creme fraiche and baby herbs

Petit hardshell taco, fresh tiger prawn salad, wasabi and baby herb

Petit vol au vent of hot smoked Tasmanian salmon, cucumber & chervil with citrus ricotta Petit whipped beetroot and crispy quinoa tart (v)

Poached chicken and fennel baby slider

Seared NSW beef vol au vent tart with truffle mushrooms and watercress

Seared salmon nigiri with furikake (gf)

Seared scallop nigiri (gf)

Shaved potato and goats cheese frittata, smoked tomato and crispy leek (gf, v) Shortbread tart, whipped goats cheese, amaretto honey and shaved hazelnuts (v)

Pan fried baby cos hearts, fresh mint, vegan caper aioli and crispy leek (vg, gf)

Petit corn tostado, guacamole and pickled dragon fruit salsa and baby perilla (vg, gf) Fresh watermelon, shaved cucumber, and tomato tartare (vg, gf)

Seared eggplant nigiri, vegan aioli and toasted seeds (vg, gf, df)

House cheddar shortbread, fresh ricotta and Kakadu plum jam

Petit crostini, skordalia, bbq octopus and crispy sage

Petit GF tart, pan fried halloumi, mixed mushroom and thyme

Petit crostini, smashed whitebean, artichoke and parmesan with truffle (v)

Tuna tartare, ponzo, shiso and radish (gf)

Salmon sashimi, yuzu ponzu, betel leaf and crispy rice noodles

Drop Down Menu

WARM CANAPE OPTIONS

\$8 each

Tahini roasted heirloom carrot, baby rocket salsa verde and pomegranate pearls Potato fondant, smoked eggplant, dukkah and caramelised pecan (vg, gf)

Spinach and mixed mushroom mini shortcrust pie (v)

Tomato, basil and mozzarella mini pizetta (v)

Pork and fennel sausage roll with smoked tomato relish

Seared NSW beef baby slider with chimichurri and smoked eggplant

Korean fried chicken with kimchi aioli

NSW marinated wagyu beef skewer with spicy plum dipping sauce

Classic aussie mini beef pie with tomato sauce

Classic chicken and corn empanada with habanero relish

Seared NSW lamb with chermoula dressing

Slow roasted pork belly, vanilla infused apple jam, puff pastry biscuit

Aged cheddar and raclette brioche toasted sandwich (v)

Ricotta stuffed zucchini fritto misto with basil aioli

Olive and grano padano fried polenta, caponata and baby herbs

Lightly fried squid baby roll with garlic aioli (bocadillo de calamari's)

Marinated vegetable and smoked eggplant slider

Our classic NSW mini cheese burger with secret sauce

Fresh figs, shaved parmesan and truffle

Crumbed pulled pork croquette, smoked mescal glaze

Drop Down Menu

SUBSTANTIAL CANAPE OPTIONS

\$15 each

Fresh rice noodle salad, spicy pork and water chestnut larb

Pan fried chicken & potato gnocchi with braised leek and white wine Pulled pork, baked apples and chats with crispy crackling

Salt & pepper squid with smashed crispy potatoes and citrus aioli

Slow braised massaman beef, fragrant rice and kafir lime (gf)

Three shot chicken with sweet garlic, water chestnut and fragrant rice Young Henrys beer battered fish, house potato wedges and caper tartare

Turkish spinach and vegetable pilaf with chickpeas and pan fried eggplant

Angel hair pasta, seared tuna and capers with chilli oil and Thai basil

Our summer Poke bowl (salmon, chicken or bbq pork)

Mexican fusion bowl (beef, chicken, pulled pork, tofu)

DESSERT CANAPE OPTIONS

\$8 each

Chocolate tart with fresh raspberry

Snickerdoodle fudge biscuit sandwich

Ricotta cheesecake, shortbread crumble and strawberry compote

Fresh strawberries & raspberries with double cream and candied lemon Freshly baked Portuguese tart, cinnamon and fresh berry

Hazelnut and dark chocolate mousse slice

House baked baby eclair with chai cream

Petit Eton mess, fresh watermelon and rosewater cream

Smashed lemon polenta cake, whipped cream cheese and poached pear

Gold Buffet Package

\$130 PER HEAD

2 x CANAPES on Arrival

Your Choice of 2 x MAINS and 2 x SIDES

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

Pepe saya cultured butter

Chefs roaming canapes (1pp)

Platinum Buffet Package

\$155 PER HEAD

2 x CANAPES on Arrival

Your Choice of 2 x MAINS and 2 x SIDES

SERVED WITH

Our signature house baked salmon with saffron aioli, saffron aioli and snow pea

Salt & Pepper squid with fresh lemon & Aioli

Maple roasted vegetable and organic quinoa salad

Fresh salad greens with lightly pickled spring vegetables

Freshly baked sourdough and whole rye baby rolls

Pepe saya cultured butter

Chefs roaming sweet canapes (2pp)

Buffet Package

MAIN OPTIONS

Pulled NSW beef with chimmi churri dressing (gf, df)

Massaman beef, kafir lime and fragrant rice (df, gf)

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)

Pan fried vegetarian gyoza, black vinegar, pickled chilli and leeks (v)

3 shot braised chicken with sweet garlic, water chestnuts and baby potatoes Pulled pork, baked apples and chats with crispy crackling chips

Baked Italian style vegetables, hard herbs and crumbled ricotta (v)

Chicken schnitzel, fresh lemon wedges and herb aioli

Turkish spinach and vegetable pilaf with chickpeas and pan fried eggplant (vg, gf)

Char grilled chicken, garlic toum, assorted pickles and Lebanese bread Garlic and rosemary roast lamb, roasted baby onions and kale

Stuffed mushrooms with caramelised onion, brie and herb crumb (v, gf) Spinach and ricotta ravioli, roasted vegetables and napolitana sauce

Eggplant schnitzel katsu curry with pickled ginger and steamed rice Chicken katsu curry with pickled ginger and steamed rice

Chipotle pulled pork, sweet corn and black bean salsa (gf, df)

Pulled mushrooms and black bean with jalapeno and tomato salsa (vg, gf)

Buffet Package

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, capers, fresh herbs and toasted pumpkin seeds with vegan dressing (vg, gf)

Broccoli and cauliflower salad, tahini and za'atar (vg, gf)

BBQ Feast

\$110 PP Minimum 10 pax

BUFFET INCLUDES:

BBQ Black Angus Striploin (Add-On \$10pp)

BBQ Chilli Free Range Chicken

BBQ Tasmanian King Salmon

BBQ Gourmet Mixed Sausages

PLATTERS:

Rocket Parmesan Shaved Pear Salad

Creamy New Potato, Caper, Sour Cream Salad

Gourmet Italian Salad – Truss Tomato, Olives, Red Onion, Aged Balsamic Dressing

DESSERT:

Pavlova Nests Mango Passionfruit Curd and Raspberry Sorbet

Childrens Buffet Package

\$25 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

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 |

PRAWNS

| | |
|---|-------------|
| Freshly Peeled Tiger Prawns with Cocktail Sauce | \$20 |
|---|-------------|

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 |
|-------------------|-------------|

Grazing Stations

LOCAL CHEESE & MEAT STATION

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys **\$25**

AUSTRALIAN CHEESE

Wide selection of local cheeses with various breads and classic accompaniments **\$20**

PREMIUM SOFT CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys **\$20**

MIDDLE EASTERN MEZZE PLATTER

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys **\$15**

FRESH FRUIT PLATTER

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys **\$15**

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

High Tea

CLASSIC HIGH TEA

\$45 per person

Finger sandwiches

Poached chicken and chive (1)

Classic shaved cucumber with herb crème fraiche (1) Petit pumpkin and goats cheese quiche (v) (1)

Freshly baked scones with double cream and strawberry conserve (1) Fresh Baked brownie with fresh strawberry

SIGNATURE HIGH TEA

\$65 per person

Finger sandwiches

Poached chicken & chive

Japanese egg sando with sesame paste and shiso on brioche (v) Classic shaved cucumber with herb crème fraiche (v)

Seared NSW beef vol au vent with truffle mushrooms and watercress

Honeydew melon disc, fresh cucumber and tomato tartare (vg, gf)

Shaved potato and goats cheese frittata with smoked tomato and crispy leek (gf)

Freshly bakes scone with double cream and strawberry conserve Chocolate ganache tart with fresh raspberry

Petit coconut and mango cupcake

Fresh fruit skewer

Bring Your Own

Available for up to 34 pax During Non-Peak Season

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

\$5 per person / hour

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 \$110 per hour

Saturday - \$120 per hour

Sunday - \$130 per hour