

**L A D Y P A M E L A S U P E R Y A C H T**

**CATERING MENU - ONBOARD**

**SET CANAPE MENU**

**VEGETARIAN CANAPE MENU**

**BUFFET & BBQ FEAST MENU**

**GRAZING STATIONS**

Silver Set Canape Menu

**$88 PP**

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 & Cripy 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 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 Autum 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)

Platinum Set Canape Menu

**$128 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**

Morrocan 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

Morrocan Vegatable Pie, Vegan Salsa Verde Aioli

Petit Butter Puff Tart, Smoked Mozarella, 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 & Cripy 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 Mozarella, 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.

Gold Buffet Package

**$148 PP**

Chefs Choice of Two Canapes on Arrival

Your Choice of Two Mains & Two Sides, One Dessert Canape

Platinum Buffet Package

**$188 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)

Buffet 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)

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, 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 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

Children’s Menu

**$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

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.

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

Lady Pamela supplies 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