LADY PAMELA
SUPERYACHT

CATERING MENU - ONBOARD

SET CANAPE MENU
VEGETARIAN CANAPE MENU
BUFFET & BBQ FEAST MENU
GRAZING STATIONS

Lady Pamela

Silver Set Canape Menu

$98 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

Lady Pamela

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 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)

Lady Pamela

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

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

Lady Pamela

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.

Lady Pamela

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)

Lady Pamela

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)

Lady Pamela

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

Lady Pamela

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 $32

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

AUSTRALIAN CHEESE $28

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 $32

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

MIDDLE EASTERN MEZZE PLATTER $28

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 $18

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.

Lady Pamela

Premium 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**

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Lady Pamela

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.

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)

CHEF RATES

$120 per hour

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