



LADY
PAMELA
SUPERYACHT

CATERING MENU

SET CANAPE MENU
CANAPE MENU
BUFFET MENU
GRAZING STATIONS
FINE DINING



Silver Set Canape Menu

- \$ 6 8 P P -

3 X COLD,, 3 X WARM,, 1 X SUBSTANTIAL,, 1 X DESSERT

COLD CANAPE

HEIRLOOM CHERRY TOMATOES,GREEK FETA,BLACK OLIVES,OREGANO,CUCUMBER,MINIATURE TART

SOY GLAZED FREE RANGE CHICKEN,BABY GREENS,GINGER,LIME,WILD MUSHROOM,CRISPY ONION (GF)

SUMAC CURED KING SALMON, ASH GOATS CHEESE, CRISP SHALLOTS, CRACKER (GF)

WARM CANAPE

MOROCCAN SPICED BUTTERNUT PUMPKIN, HUMMUS ,CRISPY ONION,PUFF PASTRY TART (GF)

CRISPY BERKSHIRE PORK BELLY,LEMON GRASS,GLASS NOODLES, MINT, FERMENTED CHILLI,LIME SOY DRESSING (GF)

TEMPURA TIGER PRAWNS, COCONUT SAMBAL,RED EYE AIOLI

SUBSTANTIAL CANAPE

FRIED BUTTERMILK CHICKEN, JALAPEÑO SLAW , SMOKED PAPRIKA AIOLI ON A MILK BUN

DESSERT CANAPE

LEMON AND PASSIONFRUIT CURD AND FRESH STRAWBERRY CRUSHED MERINGUE



Gold Set Canape Menu

- \$ 8 8 P P -

4 X COLD,, 4 X WARM,, 2 X SUBSTANTIAL,, 1 X DESSERT

COLD CANAPE

FRESHLY SHUCKED SYDNEY ROCK OYSTERS WITH APPLE CIDER, CUCUMBER VINAIGRETTE (GF)

CHILLED QUEENSLAND KING PRAWNS WITH CITRUS MAYO DIPPING SAUCE (GF)

TERIYAKI SEARED BLACK ANGUS BEEF, SESAME SEED, PICKLED CUCUMBER, KEWPIE MAYO, FRIED GARLIC (GF)

ALASKAN KING CRAB, SMOKED SWEET CORN, BASIL, ALEPPO CHILLI MINIATURE TART (GF)

WARM CANAPE

FRESH HERB AND GREEN PEA, BABY SPINACH, BUFFALO MOZZARELLA, RISOTTO BALLS WITH SMOKED PAPRIKA AIOLI, (V)

SEARED ATLANTIC SCALLOPS, SMOKED BACON, CELERIAC, CAPER THYME MAYONNAISE, LEMON

FIVE-SPICED BLACKENED DUCK BREAST, SOUR CHERRY, WONTON CHIP, CARAMELIZED SOY CHICKEN AND LEEK HANDMADE PIE, SMOKED CHILLI TOMATO RELISH

TEMPURA TIGER PRAWNS, COCONUT SAMBAL, RED EYE AIOLI

SUBSTANTIAL CANAPE

FRIED BUTTERMILK CHICKEN, JALAPEÑO SLAW, SMOKED PAPRIKA AIOLI ON A MILK BUN

ROASTED BLACK ANGUS BEEF THAI SALAD, RICE NOODLES, MINT, LEMON GRASS, BEAN SPROUTS

DESSERT CANAPE

SEA-SALT CARAMEL AND BROWNIE CRUMBLE TART



Platinum Set Canape Menu

- \$108 PP -

4 X COLD,, 4 X WARM,, 2 X SUBSTANTIAL,, 1 X DESSERT
1 X FOOD STATION

COLD CANAPE

FRESHLY SHUCKED SYDNEY ROCK OYSTERS WITH APPLE CIDER, CUCUMBER
VINAIGRETTE (GF)

CHILLED QUEENSLAND KING PRAWNS WITH CITRUS MAYO DIPPING SAUCE
(GF)

TERIYAKI SEARED BLACK ANGUS BEEF, SESAME SEED, PICKLED
CUCUMBER, KEWPIE MAYO, FRIED GARLIC (GF)

ALASKAN KING CRAB, SMOKED SWEET CORN, BASIL, ALEPPO CHILLI
MINIATURE TART (GF)

WARM CANAPE

FRESH HERB AND GREEN PEA, BABY SPINACH, BUFFALO MOZZARELLA,
RISOTTO BALLS WITH SMOKED PAPRIKA AIOLI, (V)

SEARED ATLANTIC SCALLOPS, SMOKED BACON, CELERIAC, CAPER THYME
MAYONNAISE, LEMON

TEMPURA TIGER PRAWNS, COCONUT SAMBAL, RED EYE AIOLI
FIVE-SPICED BLACKENED DUCK BREAST, SOUR CHERRY, WONTON CHIP,
CARMELIZED SOY CHICKEN AND LEEK HANDMADE PIE, SMOKED CHILLI
TOMATO RELISH

SUBSTANTIAL CANAPE

FRIED BUTTERMILK CHICKEN, JALAPEÑO SLAW , SMOKED PAPRIKA AIOLI ON
A MILK BUN

ROASTED BLACK ANGUS BEEF THAI SALAD, RICE NOODLES, MINT, LEMON
GRASS, BEAN SPROUTS

DESSERT CANAPE

SEA-SALT CARAMEL AND BROWNIE CRUMBLE TART

FOOD STATION

GLAZED HAM OR CHARCUTERIE & CHEESE STATION



canapés

GOLD

SILVER 3 x Cold
3 x Warm
\$68PP 1 x Substantial 1 x Dessert

4 x Cold
4 x Warm
\$88PP 2 x Substantial 1 x Dessert

PLATINUM 4 x Cold
4 x Warm
\$108PP 2 x Substantial
1 x Dessert
1 x Station

COLD

Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette **(GF)**

Heirloom cherry tomatoes, Greek feta, black olives, oregano, cucumber, miniature tart

Chilled Queensland king prawns with citrus mayo dipping sauce **(GF)**

Soy glazed free range chicken, baby greens, ginger, lime, wild mushroom, crispy onion **(GF)**

Sumac cured King salmon, ash goats cheese, hallots, rye cracker **(GF)**

Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, Kewpie mayo, fried garlic **(GF)**

Alaskan King crab, smoked sweet corn, basil, Aleppo chilli miniature tart

(All cold canapes can be made GF)

SUBSTANTIAL

Fried buttermilk chicken, butter lettuce, jalapeño slaw, smoked paprika aioli on a milk bun

Roasted Black Angus beef thai salad, rice noodles, mint, lemon grass, bean sprouts

Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli

Seared King Tasmanian salmon Poke, Japanese pickles, nori, edamame, coriander

Coconut poached free range chicken, fine cut baby greens, soy ginger dressing cold raman noodles

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl

Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli

Moroccan spiced vegetables, pearl cous cous, sumac, cucumber yoghurt

WARM

Fresh herb and green pea, baby spinach, buffalo mozzarella, risotto balls with smoked paprika aioli, **(V)**

Moroccan spiced butternut pumpkin, humous, crispy onion, puff pastry tart **(GF)**

Crispy Berkshire pork belly, lemon grass, glass noodles, mint, fermented chilli, lime soy dressing **(GF)**

Seared Atlantic scallops, smoked bacon, celeriac, caper thyme mayonnaise, lemon

Five-spiced blackened duck breast, sour cherry, wonton chip, caramelized soy

Empanada, beef, potato, egg, chimimchurri

Pumpkin and feta spiced roasted pumpkin empanadas chimichurri

Popcorn tiger prawns, coconut sambal, red eye aioli

Chicken and leek handmade pie, smoked chilli tomato relish

DESSERT

Lemon and passionfruit curd and fresh strawberry crushed meringue

Sea-salt caramel and brownie crumble tart

Valrhona Dark chocolate and coffee mousse, with honeycomb crumble

Prosecco rosewater marinated strawberries, watermelon, mint, meringue

Whipped vanilla bean cheesecake, peach and passionfruit, crumble

Triple cream brie, sour cherry and baby basil tart

STATIONS

Glazed ham station, served warm and carved to order served with mustards, pickles and soft rolls

Charcuterie & cheese, selection of cured and smoked meats, cheeses, pickles and house-made chutneys



buffet menu

GOLD 2 x Canapes
 2 x Cold Platter
\$112PP 2 x Warm Platter
 1 x Dessert Platter

PLATINUM 2 x Canapes
 3 x Cold Platter
\$142PP 3 x Warm Platter
 2 x Dessert Platter

CHILDREN UNDER 12
\$38PP

COLD

Pepper-seared Black Angus carpaccio with grilled new season asparagus truffle mayonnaise, watercress and lemon **(GF)**

House-smoked Petune ocean trout with shaved zucchini, radish, fennel, wasabi cream fraiche **(GF)**

Cured and aged salumi, olives, pickled red onion, grilled eggplant, cold-pressed organic olive oil dressing **(GF)**

Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto **(GF)**

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

Orecchiette salad, broccolini, Meredith goats cheese feta, peas, dry chilli, lemon

Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

DESSERT

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream

Strawberry cheesecake coconut crumble strawberry ice cream

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet **(GF)**

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

WARM

Grilled miso Tasanian salmon, soba noodles, baby greens lime chilli dressing

8 hour slow-cooked S.A sumac spiced lamb shoulder with pomegranate molasses, kale, bbq zucchini and warm Israeli couscous

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri **(GF)**

Free-range de-boned chicken, peanut sambal, sticky greens, toasted coconut, lime **(GF)**

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harrisa, shaved zucchini **(GF)**

Moroccan spiced grilled vegetables, chermula, chickpea, cucumber rita

CHILDREN'S MENU

Margarita pizza bites

Free range chicken strips, chips mayo

Penne bolognese and parmesan

Vanilla ice cream strawberries, crushed meringue

All share platters also include complimentary platters of:

Green micro salad with shaved radish, red onion and cold-pressed dressing

Fresh baked bread rolls and Pepe Saya butter

Steamed baby potatoes with parsley butter and lemon



bbq feast

\$96 pp | minimum 12 pax

BUFFET INCLUDES

BBQ Black Angus striplion (Add-On \$12pp)
BBQ Chilli Free range chicken
BBQ Tasmanian king salmon
BBQ gourmet mixed sausages

DESSERT

Handmade Pavlova nests mango passionfruit curd
Raspberry sorbet (gf)

PLATTERS

Rocket Parmesan shaved pear salad
Creamy new potato, caper, sour cream salad
Gourmet Italian Salad - Truss tomatoes , olive, red onion aged balsamic dressing

seafood buffet

\$166 pp | minimum 12 pax

CANAPES

Miniature short-crust tart with hummus and spiced butternut pumpkin **(V)**

Seared Hervey Bay scallops with chorizo and sourdough crumb **(Option GF)**

COLD PLATTERS

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli (Lobster on request, price depends on market value)

Pepper-seared Yellow fin tuna Tataki, pickled daikon, wild mushroom, aged soy

QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chilli

DESSERT

Handmade Pavlova nests mango passionfruit curd
Raspberry sorbet (gf)

Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

BUFFET INCLUDES

Steamed new potatoes
Wild rocket, shaved pear, pecorino, aged balsamic dressing
Sauté Broccolini, oyster sauce, smoked chilli, crispy onion
Handmade bread rolls, cultured butter

WARM PLATTERS

Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri **(GF)**

Large king prawns with chermula, chickpea, harrissa spiced yogurt **(GF)**

Salt and peeper squid , new season potato salad, chorizo, dry chill



grazing stations

Price listed per person
minimum 20 pax
20 pax to 34 pax require a \$350 chef charge

SASHIMI **\$19.50**
Kingfish, tuna and fresh seasonal seafood served raw and carved to order

SUSHI & SASHIMI **\$24.50**
Selection of hand made sushi and fresh seasonal seafood served raw and carved

DUMPLING BAR **\$16.50**
Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauce

OYSTER TASTINGS **\$19.50**
Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

GLAZED HAM **\$18.50**
Served warm and carved to order served with mustards, pickles and soft rolls

CAVIAR **POA**
Selection of caviars, ice bowl, complete with hostess to guide though the caviars

CHARCUTERIE & CHEESE **\$18.50**
Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE **\$16.50**
Wide selection of both local and imported cheeses with various breads and classic accompaniments



fine dining

SAMPLE MENU
\$148 pp | Minimum 10 pax

entrée

Pan seared prawns, celeriac remoulade, red vein sorrel, and lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress

De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

main

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas, jus

De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley

Hapuku, squid, chorizo, nettle butter, lemon

Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus

Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

dessert

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut panna-cotta, mango, crumble, coconut sorbet

Vanilla cheese cake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney



boxed platters

GRAZING BOXES - COLD

8-10 people per platter
3 platters recommended

BLACK ANGUS \$178
Black Angus beef carpaccio Swiss brown mushroom, wild rocket, Caper aioli, pecorino.

SMOKED SALMON \$182
Tasmanian cold smoked salmon, pickled red onion, radish, capers, horseradish cream

TIGER PRAWNS \$192
Poached Queensland tiger prawns, ruby grapefruit, celeriac, butter lettuce, citrus mayonnaise

SPICED CHICKEN
Sumac spiced roast free-range chicken sweetcorn, wild rocket, Harissa spiked yoghurt

CHARCUTERIE \$238
Grazing selection of cured and smoked meats, Local and imported cheeses, olives, grilled vegetables house made chutneys, flatbreads.

GRILLED VEGETABLES \$175
Vegetarian grazing selection of grilled Mediterranean style vegetables pickled artichokes marinated olives selection of local and imported cheeses house made chutney, flat breads

JUST CHEESE \$168
Wide selection of both local and imported cheeses with various breads and classic accompaniments

CRUDITÉ \$172
Raw vegetables, Hummus, spiced eggplant dip, Harissa spiked yoghurt dip, flat breads

FRUIT PLATTER \$164
Seasonal fruit platter

SEAFOOD & SUSHI BOX

Peeled QLD tiger prawns Cocktail sauce aioli \$299

Mixed platter of peeled QLD tiger prawns, shucked Sydney Rock Oysters \$299

Shucked Sydney rock oysters, cucumber apple cider dressing \$260

Yellowfin tuna carpaccio, black olives, cherry tomato, caper, lemon \$245

Sushi selection with Japanese condiments pickled ginger and seaweed \$245

King Tasmanian salmon Poke, Japanese pickles, nori, edamame, cornander \$205

Sashimi selection, yellowfin tuna, Atlantic salmon, South Australian Kingfish \$245

South Australian Kingfish Ceviche, cucumber, radish, lime \$206

SANDWICHES / WRAPS / ROLLS

Minimum 12 sandwiches - \$12 each

Double smoked ham, seeded mustard, aged cheddar sandwich

Black Angus roast beef, truss tomato, mixed leaves, Dijon mustard, aged cheddar sandwich

Free range chicken, celery heart, cucumber, for Paprika mayonnaise, mini roll

Hot salami, Swiss cheese, truss tomato, aioli, mini roll

Falafel, spiced pumpkin, baby spinach wrap

Roast turkey, wild rocket, brie cheese, cranberry wrap

Bread box - selection of sourdoughs, baguettes, soft white and grainy breads

GRAZING BOXES - WARM

Heat & Serve warm

LAMB SHOULDER \$208
8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous

KING SALMON \$194
Pan seared king salmon, baby spinach, spiced chickpeas, lemon cucumber yoghurt

BLACK ANGUS \$204
Roasted Black Angus sirloin, local mushrooms, salsa verde

MOROCCAN VEGETABLES \$178
Moroccan spice vegetables chermoula, cucumber rita

THYME POTATOES \$124
Thyme and garlic roasted new potatoes

SPICED CARROTS \$12
Spiced roasted heirloom carrots, feta, crispy onion

GOURMET SALAD BOX

ORECCHIETTE \$172
Orecchiette salad, broccolini, baby peas, feta, shaved zucchini, lemon, Aleppo chilli flakes

TOMATO MOZZA \$172
Truss tomato medley, buffalo mozzarella, salsa verde

CHICKEN CAESAR \$172
Spiced chicken Caesar, aged parmesan crisps, soft boiled eggs

SPICED CAULI \$172
Slow-roasted spiced cauliflower, chickpeas, baby kale, toasted pumpkin seeds, raita

MOROCCAN ROASTED VEG \$172
Moroccan roasted vegetables, Israeli cous cous, lemon and olive oil dressing, goats feta

CREAMY POTATO SALAD \$172
New season baby potato salad, shallots, kale, seeded mustard dressing

TRADITIONAL GARDEN \$154
Mixed green leaves, shaved radish, red onion, apple cider dressing

DESSERT BOX

Each Box 12 items - \$68 per box

Dark chocolate brownies chocolate mousse, strawberry

Mini carrot and walnut cake with cream cheese icing

Vanilla bean cheesecake with crumble

Lemon, meringue, blueberry tart

Dark chocolate and salt caramel tart

Triple-cream brie, sour cherry tart

\$35 Delivery Fee
Minimum spend \$600



Bring Your Own

- \$20 PER PERSON -

AVAILABLE ONLY DURING NON-PEAK SEASON
AVAILABLE FOR UP TO 34 GUESTS.

LADY PAMELA PROVIDES USE OF GALLEY, BBQ, CUTLERY,
PLATES, PLATTERS, STANDARD CONDIMENTS, SERVIETTES.

Please Note

\$350 CHEF FEE APPLIES

• \$80 PER HOUR SURCHARGE PER HOUR THEREAFTER 4 HOURS

• A MINIMUM SPEND OF \$1400

• ALL PRICES LISTED ARE AUD INCLUSIVE OF GST.

• PUBLIC HOLIDAY SURCHARGE APPLIES - POA

THERE IS A 20% SURCHARGE ON ALL CATERING & BEVERAGE
PACKAGES FOR PUBLIC HOLIDAYS.

MENU OPTIONS ARE SUBJECT TO AVAILABILITY AND MAY
CHANGE WITHOUT NOTICE.