

Note: Surcharges apply on public holiday

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

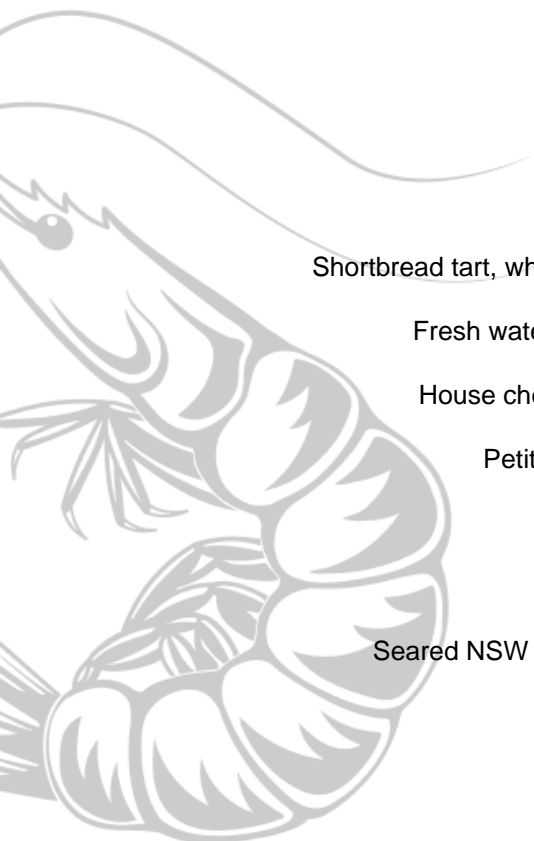
Petit crostini, skordalia, bbq octopus and crispy sage

WARM CANAPES

Seared NSW beef baby slider with chimmi churri and Smoked Eggplant

Korean fried chicken with kimchi aioli

Toasted double cheese brioche sandwich



Lady Pamela

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 fondant, 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



Lady Pamela

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)



Lady Pamela

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)



Lady Pamela

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

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 pizzetta (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



Lady Pamela

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

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)



Lady Pamela

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)



Lady Pamela

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



Lady Pamela

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)

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



Lady Pamela

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

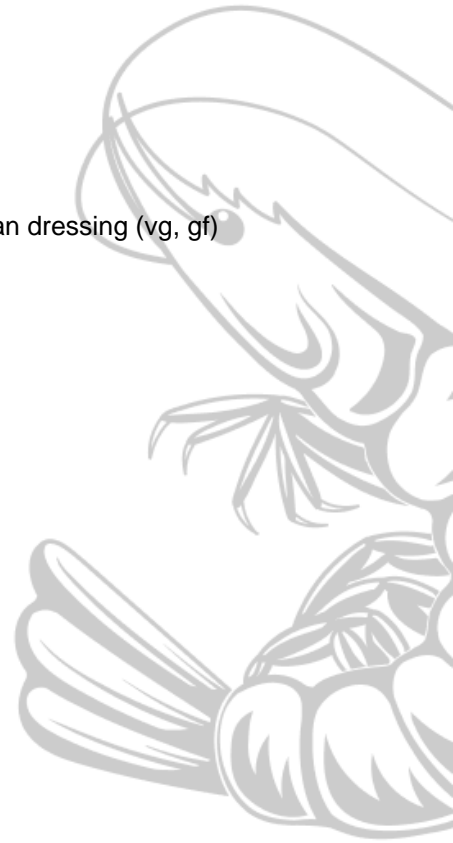
\$25 PER MAIN / PP

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)



Lady Pamela

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

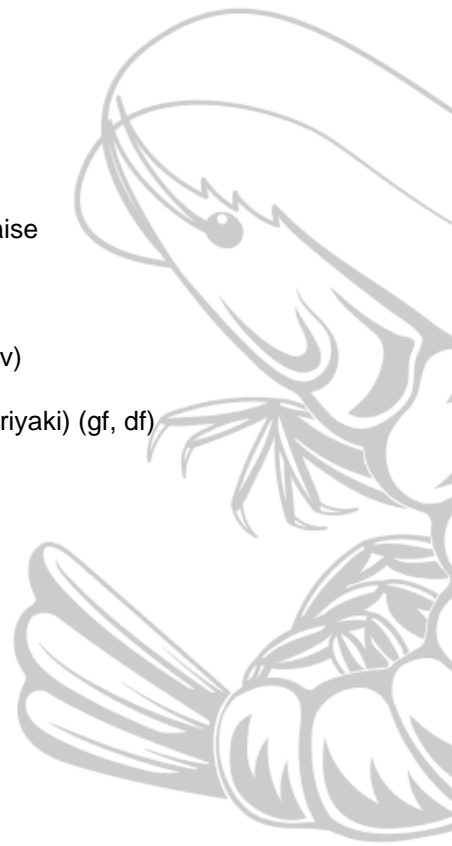
TUNA \$25

PRAWNS

Freshly Peeled Tiger Prawns with Cocktail Sauce \$20

CAVIAR

Per 30g - Served with 10 mini blini, crème fraiche and condiments.



Lady Pamela

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

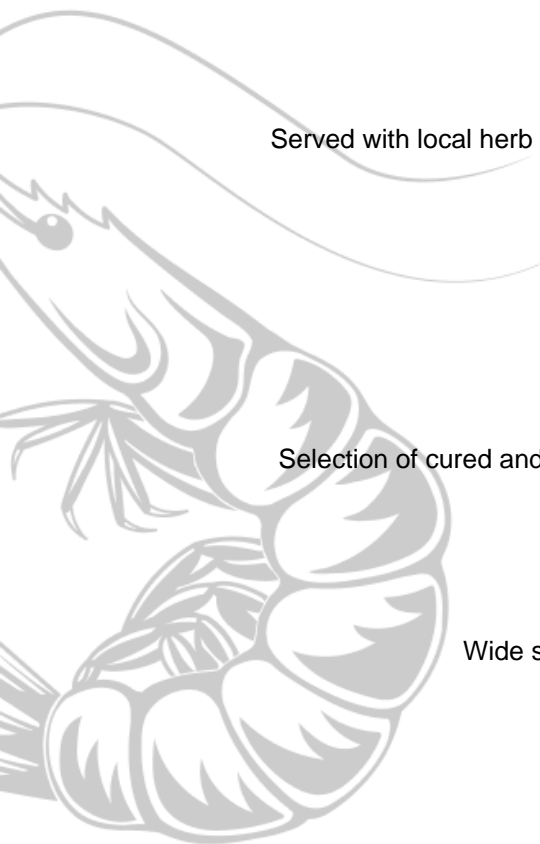
LOCAL CHEESE & MEAT STATION

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



Lady Pamela

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) Peppermint 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



Lady Pamela

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

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

BOXED PLATTER MENU

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



Lady Pamela

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) \$95

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) \$85

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) \$90/\$130

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) \$75/\$110

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) \$75/\$110

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) \$65/\$100

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) \$55/\$75

A selection of sliders, rolls with tomato sauce, and pe????t croissant filled with Cheddar cheese.

Vegetarian

With Bacon / Ham

BREAKFAST MENU

BREAKFAST CROISSANT SANDWICHES (Min 6) Each \$10

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

ARM BREAKFAST SLIDERS (Min 6) Each \$10

Warm breakfast sliders, perfect to share! Your choice of filling:



Lady Pamela

Mixed gourmet fillings Mixed Vegetarian Fillings Mixed Vegan Fillings

WARM BREAKFAST SLIDERS (Min 6) Each \$10

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) \$55/\$95

A selection of fresh seasonal and exotic fruit to share. Ingredients may vary due to seasonal availability.

MORNING & AFTERNOON TEA MENU

MEXICAN SWEET TREAT PLATTER (24 PCS) \$160

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

HANDMADE SWEET TEA BOX (25 PCS) \$170

An assortment of fresh baked treats including:

Lemon polenta cake (gf), Mixed berry flapjack, Pettit Portuguese tarts, Petit carrot cupcake with buttercream and pecan, Petit dark chocolate and walnut cookies (gf, vg), Pinelime slice (gf).

SIGNATURE BABY CAKE BOX \$150

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)



Lady Pamela

Mango and coconut baby cake with buttercream icing and toasted coconut threads (4)

Mini chocolate doughnut with salted caramel popcorn (4)

MORNING & AFTERNOON TEA MENU

MIXED SWEET & SAVOURY PASTRY BOX \$50 / \$110

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.

SMALL BOX 11 PCS LARGE BOX 26 PCS

MINI DOUGHNUT & BROWNIE PLATTER (V) \$65

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) \$80 / \$160

An assortment of fresh baked cookies: Chewy nutella cookies Gluten free dark chocolate and hazelnut cookies (gf, vg) Chewy dulce de leche cookies.

SMALL BOX 10 PCS LARGE BOX 20 PCS

MINI CUPCAKE PLATTER \$70 / \$150

An assortment of fresh baked petit cupcakes which includes: Petit carrot cake with buttercream icing and pecan; mango and coconut; tropical with fresh strawberry.

SMALL BOX 9 PCS LARGE BOX 20 PCS

RAW GLUTEN-FREE & VEGAN SWEET PLATTER \$25



Lady Pamela

FRESHLY BAKED SCONES \$10 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 \$10 each

PETIT CUSTARD & COCONUT CROISSANT (V) minimum 12 pieces \$5 each

BOXED SWEET & SAVOURY FILLED PETIT CROISSANTS minimum 12 pieces \$10 each

MORNING & AFTERNOON TEA MENU

PREMIUM FRITTATA BITE PLATTER (15 PCS V, GF) \$100

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 \$80

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



Lady Pamela

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)

SEASONAL EXOTIC FRUIT SHARING PLATTER SMALL 3-5 PAX LARGE 5-7 PAX \$55/\$95

A selection of fresh seasonal and exotic fruit to share, ingredients may vary due to seasonal availability.

INDIVIDUAL FRESH FRUIT SALAD CUP (VG) \$10

Individual chunky cut seasonal fresh fruit salad with it's own serving pick. Ingredients may vary due to seasonal availability.

FRESH SEASONAL FRUIT SKEWERS \$10

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

SANDWICH SHARING PLATES

MIXED GOURMET SANDWICH PLATTER \$20 pp

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

EXECUTIVE MIXED SANDWICH PLATTER \$120

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 \$150

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



Lady Pamela

MIXED ITALIAN LUNCH SLIDER BOX \$10 each

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

SIGNATURE FINGER SANDWICH BOX \$50 / \$90

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

SUSHI & SASHIMI SHARE PLATTERS

SUSHI SHARING PLATES

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



Lady Pamela

DELUXE SUSHI, NIGIRI AND SASHIMI PLATTER 57PCS \$160

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 \$155

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 \$125

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 \$110

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 \$100

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



FRESH SEAFOOD PLATTERS

TIGER PRAWNS \$20pp

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

\$20 per bowl – Minimum 10 order

Choose from our variety of base salad bowls and customise with your choice of protein.

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

Lady Pamela

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) - Seared NSW Beef (GF, NF, DF)

Flaked Hot Smoked Tasmanian Salmon (GF, DF, NF) - Marinated Tofu (VG, GF, DF)

Caramelised Sweet Potato (VG, GF, NF) - Salt & Pepper Squid (DF, NF)

Grilled Haloumi Cheese (V, GF, NF)

SAVOURY GRAZING SHARE PLATTERS

PREMIUM SOFT CHEESE PLATTER \$160

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

AUSTRALIAN ARTISAN CHEESE PLATTER \$150

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 \$110

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 \$100



Lady Pamela

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 \$100

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 \$85/\$160

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

SMALL 3-5 PAX LARGE 5-7 PAX

TRIO OF DIPS WITH CRUDITES AND CORN CHIPS \$70

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

CANAPE SHARING PLATTERS

PALM BEACH CANAPE TARTS - 35 PCS \$225

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 \$210

Included Canapés:



Lady Pamela

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 \$210

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 rice with preserved lemon (v)

5 Seared Scallop Nigiri (gf)

5 Marinated beancurd and fresh vegetable sushi roll (vg, gf)

