

***Note: Surcharges apply on public holiday***

## ***CATERING MENU***

### **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

### ***SET CANAPE MENU***

### ***DROP DOWN CANAPE MENU***

### ***BUFFET MENU***

### ***BBQ & CHILDRENS MENU***

## GRAZING STATIONS

### Silver Set Canape Menu

\$88 PER HEAD

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 & Cripsey 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 PER HEAD

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 PER HEAD

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

Moroccan Vegetable Pie, Vegan Salsa Verde Aioli

Petit Butter Puff Tart, Smoked Mozzarella, 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 & Crispy 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 Mozzarella, 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)

## 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



# Lady Pamela

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

## **BOXED MENU**

Please Note

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

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 petit croissant filled with Cheddar cheese.

Vegetarian

With Bacon / Ham

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:

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, Petit 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)

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

Mini chocolate doughnut with salted caramel popcorn (4)

## 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

## 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

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

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.

### 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.

### 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 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

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,

# Lady Pamela

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:

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 ricotta with preserved lemon (v)

5 Seared Scallop Nigiri (gf)

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

