



LADY PAMELA CATERING OPTIONS

Lady Pamela proudly offers a variety of catering options to suit every event. Our experienced crew will provide 5-star catering from a cocktail standing affair to relaxed grazing stations or buffet options right through to our fine dining ala carte custom menu. We are always happy to offer our own menus or work together with you to achieve the perfect custom menu for your event.

Choose from:

- A wide variety of hot and cold canapé options
- Grazing Table and Share Platters
- Buffet Menu
- Vegetarian and Vegan options available upon request
- Fine Dining seated service

** Minimum spend of \$1300 incl. GST

BYO

Available for up to 34 Guests

BYO Catering - \$10.00 per person

BYO Alcohol Beverages - \$15.00 per person

Lady Pamela provides cutlery, glasses, plates, platters, ice,
tea & coffee, lemon & limes, standard soft drinks.

FINE DINING

Available for 2-16 seated guests

Your fine dining menu can be tailored by our chef onboard to suit your individual dietary requirements, requests and preferences. Please contact us for your custom fine dining menu.



CANAPE MENU

- ◆ \$65 per person (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)
- ◆ \$82 per person (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)
- ◆ \$105 per person (4 cold, 4 Warm, 2 Substantial, 1 Dessert plus one food station either glazed ham or charcuterie and cheese)

COLD

- Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)
 - Miniature short-crust tart with gold heirloom cherry tomato ,whipped ricotta ,pecorino ,black olive , basil reduction on spoon (v)(gf)
 - House smoked duck breast,sour cherys,crisp pear,shaved hazelnut,(gf)
 - Black Angus beef tataki ,king brown mushroom,miso mayonnaise,crisp shallots (gf)
 - King Salmon tartare,horseradish,capers,charcoal wafer cone,roe
 - Cold peeled King Prawns with citrus mayo (gf)
 - Caramelized soy free range chicken,ginger,sesame,baby greens,shredded nori on betel leaf (gf)
 - QLD spanner crab,caviar,edume beans,cream frache hand made tart
- All cold canapes can be made gluten free

WARM

- Wild mushroom,pea,pecorino,anancini balls with panko crust,truffle aioli (v)
- Seared Clean water scallops,daikon,cucumber,green chilli salad,nam jim dressing (gf)
- Soy glazed duck breast with spiced orange glaze,sour cherry sour dough crisps
- Grilled chorizo,black bean,spiced avocado,cherry tomato quesadilla
- Pop corn tiger prawns,cucumber lime coconut salad,sriracha mayonnaise, on spoon (gf)
- Peppered lamb lion,capernata,feta,toasted pine nuts (gf)
- Grass fed beef mini pie with home-made short-crust pastry and spiced mushey peas

SUBSTANTIAL

- Moroccan spiced lamb shoulder ,chermula,chickpea,cucumber Rita (bowl)
- Miso crusted Black Angus sirloin salad,soba noddles,baby greens crispy onions
- Tasmanian salmon poke with Japanese pickles,soy lime dressing shredded nori (bowl)
- Sauté gnocchi QLD tiger prawns,butternut pumpkin, sage,drunken rasins , burnt lemon butter (bowl)
- 8-hour slow-roasted Berkshire pork belly,hoisin, asian slaw,roll
- Veggie burger,blackend,haloumi,piquillo peppers,salsa verde
- Crispy fried Korean chicken,kimchi slaw ,red eye mayo on milk bun

DESSERT

- Miniature hand-made short-crust tart filled with lemon curd and strawberries (can be gf)
- Passion fruit,rosewater cream,crushed merangue,haleznut
- New season peach ,raspberry ,mascarpone,short bread crumble (on spoon)
- Salted caramel and chocolate brownie crumble tart
- Triple cream brie with pear and caramelized walnut on crisp



SEAFOOD BUFFET MENU

\$155 per person

CANAPES

- Miniature short-crust tart with hummus and spiced butternut pumpkin (v)
- Seared Hervey Bay scallops with chorizo and sourdough crumb (on spoon) (can be gf)

COLD

- 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)

COLD PLATTERS

- 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

Warm Platters

- Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
- Large king prawns with chermula, chickpea, harrissa spiced yogurt (gf)
- Salt and pepper squid, new season potato salad, chorizo, dry chilli

BUFFET SIDES

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

DESSERT

- Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
- Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread



BUFFET PLATTER MENU

GOLD BUFFET PACKAGE - \$105 per person

(2 x canapés on arrival, 2 cold platters, 2 warm platters, 1 dessert platter)

PLATINUM BUFFET PACKAGE - \$128 per person

(2 x canapés on arrival, 3 cold platters, 3 warm platters, 2 dessert platters)

COLD PLATTERS

- 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

WARM PLATTERS

- Grilled miso Tasmanian 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-crusted 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

DESSERT PLATTERS

- 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

BUFFET SIDES

- 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



GRAZING STATIONS

Minimum 20 person

20 pax to 36 pax require a \$300 chef charge

SASHIMI STATION

\$18 per person

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

SUSHI AND SASHIMI STATION

\$22 per person

section on hand made sushi and fresh seasonal seafood served raw and carved

DUMPLING BAR

\$15 per person

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION

\$15 per person

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

GLAZED HAM STATION

\$17 per person

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

CAVIAR STATION

Price of Application

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

CHARCUTERIE & CHEESE

\$17 per person

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE

\$15 per person

Selection of both local and imported cheeses with various breads and classic accompaniments



FINE DINING SAMPLE MENU

Minimum 8 people

\$114 per person

Your choice of One Entrée, One Main, One Dessert

ENTREE

- 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