



Lady Pamela Menu

Catering provided by professional Chef
Minimum order of \$1400 applies
Chef required at \$440 (4 hours), \$110 per hour thereafter
Public Holiday surcharge applies (25% On all catering & beverages)

CANAPE MENU

Silver Canape - \$75 per person
(3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

Gold Canape - \$95 per person
(4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

Platinum Canape - \$115 per person
(4 cold, 4 Warm, 2 Substantial, 1 Dessert, 1 Food Station - Glazed ham or Charcuterie and cheese)

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, shallots, 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

WARM

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

Moroccan spiced butternut pumpkin, hommous, 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

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 ramen 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

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

FOOD STATION

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



SEAFOOD BUFFET MENU

Minimum 12 people
\$175 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)

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-crust Black Angus sirloin with local mushrooms and chimichurri (gf)

Large king prawns with chermoula, chickpea, harissa 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 MENU

GOLD BUFFET PACKAGE - \$125 per person

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

PLATINUM BUFFET PACKAGE - \$155 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 Petuna ocean trout with shaved zucchini, radish, fennel, wasabi
creme 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 Yellowfin 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-crust Black Angus sirloin with local mushrooms
and chimichurri (gf)

Free-range deboned chicken, peanut sambal, sticky greens, toasted coconut,
lime(gf)

Crispy-skinned W.A Cone Bay barramundi, roasted red pepper, black olive, harissa,
shaved zucchini (gf)

Moroccan spiced grilled vegetables, chermoula, 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

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

CHILDREN'S MENU

\$45 per person

Margarita pizza bites
Free range chicken strips, chips mayo
Penne bolognese and parmesan (plain if need)
Vanilla ice cream strawberries, crushed meringue

GRAZING STATIONS

Minimum 20 people

SASHIMI STATION

\$22 per person

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

SUSHI AND SASHIMI STATION

\$26 per person

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

DUMPLING BAR

\$18 per person

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

OYSTER TASTING STATION

\$22 per person

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

GLAZED HAM STATION

\$22 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 through the caviars

CHARCUTERIE & CHEESE STATION

\$22 per person

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

JUST CHEESE STATION

\$18 per person

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

FINE DINING SAMPLE MENU

Minimum 10 people

\$155 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 creme fraiche, roe
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
Grilled Rare yellowfin 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, oxtail 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, creme 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

BBQ MENU

Minimum 12 people
\$105 per person

BUFFET INCLUDES

BBQ Black Angus striplion (Add-On \$12pp)
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 tomatoes , olive, red onion aged balsamic dressing

DESSERT

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)

BOXED PLATTERS MENU

Minimum spend \$800
\$40 Delivery fee
8-10 people per platter, 3 platters recommended

GRAZING BOXES - COLD

BLACK ANGUS - \$190
Black Angus beef carpaccio Swiss brown mushroom, wild rocket, Caper aioli,
pecorino



SMOKED SALMON - \$190

Tasmanian cold smoked salmon, pickled red onion, radish, capers, horseradish cream

TIGER PRAWNS - \$205

Poached Queensland tiger prawns, ruby grapefruit, celeriac, butter lettuce, citrus mayonnaise

CHARCUTERIE - \$245

Grazing selection of cured and smoked meats, Local and imported cheeses, olives, grilled vegetables house made chutneys, flatbreads

GRILLED VEGETABLES - \$190

Vegetarian grazing selection of grilled Mediterranean style vegetables pickled artichokes marinated olives selection of local and imported cheeses house made chutney, flatbreads

JUST CHEESE - \$175

Wide selection of both local and imported cheeses with various breads and classic accompaniments

CRUDITÉ - \$175

Raw vegetables, Hummus, spiced eggplant dip, Harissa spiked yoghurt dip, flatbreads

FRUIT PLATTER - \$180

Seasonal fruit platter

GRAZING BOXES - WARM

LAMB SHOULDER - \$245

8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous

KING SALMON - \$245

Pan seared king salmon, baby spinach, spiced chickpeas, lemon cucumber yoghurt

BLACK ANGUS - \$245

Roasted Black Angus sirloin, local mushrooms, salsa verde

MOROCCAN VEGETABLES - \$220

Moroccan spice vegetables chermoula, cucumber raita

THYME POTATOES - \$175

Thyme and garlic roasted new potatoes



SEAFOOD & SUSHI BOX

Peeled QLD tiger prawns Cocktail sauce aioli - \$320

Mixed platter of peeled QLD tiger prawns, shucked Sydney Rock Oysters - \$320

Shucked Sydney rock oysters, cucumber apple cider dressing - \$290

Yellowfin tuna carpaccio, black olives, cherry tomato, caper, lemon - \$275

Sushi selection with Japanese condiments pickled ginger and seaweed - \$275

King Tasmanian salmon Poke, Japanese pickles, nori, edamame, coriander - \$275

Sashimi selection, yellowfin tuna, Atlantic salmon, South Australian kingfish - \$275

South Australian Kingfish Ceviche, cucumber, radish, lime - \$245

GOURMET SALAD BOX

ORECCHIETTE - \$185

Orecchiette salad, broccolini, baby peas, feta, shaved zucchini, lemon, Aleppo chilli flakes

TOMATO MOZZA - \$185

Truss tomato medley, buffalo mozzarella, salsa verde

CHICKEN CAESAR - \$185

Spiced chicken Caesar, aged parmesan crisps, soft boiled eggs

SPICED CAULI - \$185

Slow-roasted spiced cauliflower, chickpeas, baby kale, toasted pumpkin seeds, raita

MOROCCAN ROASTED VEG - \$185

Moroccan roasted vegetables, Israeli cous cous, lemon and olive oil dressing, goats feta

CREAMY POTATO SALAD - \$185

New season baby potato salad, shallots, kale, seeded mustard dressing

TRADITIONAL GARDEN - \$165

Mixed green leaves, shaved radish, red onion, apple cider dressing



DESSERT BOX

Each Box 12 items - \$80 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