

STARTERS

House marinated olives	5.5
Vessel bread basket- 3 types, olive oil & vincotto	7.5
Garlic pizza	8.5
Arancini balls (4) with peas, saffron, parmesan	12.5
Crumbed Buttermilk chicken thigh fillets with apple slaw & gorgonzola dress	14.0
Deep fried squid with rocket, aioli, chilli & herb salt	17.5
Antipasto plate (to Share)	
Cured meat, marinated vegetables with olives & breads	29.0
Seared scallops, cauliflower puree, prosciutto, apple salsa	24.0

SALADS

Roast pumpkin , Danish feta, baby spinach, hazelnuts & red wine vinegar	16.5
Shredded zucchini , chickpeas, edamame, goat's cheese with mustard dressing	16.5
Raw cabbage , quinoa, bean sprouts, radishes, mint & hazelnut dressing	16.5
Grilled chicken , sweet peppers, black barley, verjuice & iceberg lettuce	19.5

MAINS

Crispy skin barramundi, pea puree, sautéed corn, pancetta	29.5
Seared Tasmanian salmon, seasonal beans, Sicilian olives, semi dried tomato, vinaigrette	28.0
Pan roasted chicken breast, grilled zucchini, cherry tomato currant and pine nut salsa	26.0
220gr Char grilled, grain fed sirloin, herb butter, roasted vegetables	30.0

IN A BUN

Parmesan crumbed flathead sicilian olives, pickled enoki & dill mayo	18.5
Prawn cocktail roll pickled cucumber, mint & marie rose sauce	19.5
Vessel double cheese pickles, onion jam, double cheese & tomato relish	17.5
Steak sandwich Monterey jack cheese, truffle mayo, soft egg & rocket	18.5
Grilled chicken pecorino, pickles, bacon, cheese & chilli sauce	17.5

All served with beer battered chips.

GF Option Available as Naked Roll- no bun with shoestring fries

PASTA E RISOTTO E GNOCCHI

gluten free pasta is available, please allow for extra cooking time \$3.0 extra

Rigatoni arrabiata, black olives, chilli, garlic, basil, Napolitano	19.0
Penne pesto, chicken, Genovese	21.0
Risotto of porcini, wild mushroom, truffle parmesan	22.0
Spaghetti aglio olio, baby squid, pangritatta	22.0
Penne beef ragout, grana padana	25.0
Gnocchi Spencer prawns, cavello nero, sherry vinegar, lemon oil,	27.0

PIZZAS

Mozzarella, tomato, fresh basil	16.5
Prosciutto di Parma, tomato, mozzarella	17.5
Grilled eggplant, artichoke, spinach, ricotta	18.5
Chicken, caramelized onion, spinach, parmesan	19.5
Hot salami, tomato, mozzarella, mushroom, thyme	19.5
Nomad's hot chorizo, tomato, red pepper, rosemary	19.5
Slow cooked lamb, pumpkin, chilli, mozzarella	19.5
Field mushrooms, asparagus, basil, truffle oil	19.5
King prawn, tomato, mozzarella, chilli, lemon zest	21.5

SIDES

Steamed seasonal vegetables, lemon oil	7.5
Vessel shoe string fries, parmesan & chilli	8.0
House cut kipfler potatoes with rosemary & sea salt	8.5
Rocket, pear & parmesan with vin cotto dressing	9.0

DESSERTS

Tiramisu	11.5
Affogato	8.0
<i>(With liquor optional at an additional charge)</i>	
Daily gelato selection with biscotti (per scoop)	4.5
3 Italian cheeses, quince paste, lavosh	16.5

Please advise your waiter of allergies

All prices incl GST & 1.1 % surcharge on credit cards.

A service charge of 8% applies to all groups of 10 or more

VESSEL

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VESSEL DINING & BAR

MON-FRI 8.00AM- LATE

Functions, events & catering

www.vesselsydney.com.au