

STARTERS

- House marinated olives 6
- Arancini balls (4) with peas, saffron, parmesan 13
- Deep fried squid with rocket, aioli 18
- Antipasto plate for 2, cured meat, marinated vegetables with olives & breads 29
- Seared scallops, cauliflower puree, prosciutto, apple salsa 24

PIZZAS

- Mozzarella, tomato, fresh basil 16
- Prosciutto di Parma, tomato, mozzarella 17
- Grilled eggplant, artichoke, spinach, ricotta 18
- Chicken, caramelized onion, spinach, parmesan 19
- Hot salami, tomato, mozzarella, mushroom, thyme 19
- Nomad's hot chorizo, tomato, red pepper, rosemary 19
- Slow cooked lamb, pumpkin, chilli, mozzarella 19
- Field mushrooms, asparagus, basil, truffle oil 19
- King prawn, tomato, mozzarella, chilli, lemon zest 21

IN A BUN *all served with beer battered chips*

- Parmesan crumbed flathead sicilian olives, pickled enoki & dill mayo 18
- Prawn cocktail roll pickled cucumber, mint & Marie Rose sauce 19
- Vessel double cheese, beef, pickles, onion jam & tomato relish 17
- Steak sandwich Monterey jack cheese, truffle mayo, soft egg & rocket 18
- Grilled chicken pecorino, pickles, bacon, cheese & chilli sauce 17

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

SALADS

- Roast pumpkin, sheep's milk feta, baby spinach, hazelnuts & red wine vinegar 17
- Shredded zucchini, chickpeas, edamame, goat's cheese with mustard dressing 17
- Salmon sashimi, cabbage, quinoa, bean sprouts, radishes, mint & hazelnut 19
- Grilled chicken, sweet peppers, black barley, verjuice & iceberg lettuce 19

MAINS

- Roast lemon & herb spatchcock, grilled cabbage, chips & Cafe de Paris 26
- Riverine scotch fillet, grilled, baby leeks, potato puree & chimichurri 34
- Braised mushrooms, seasonal, grilled shitake, chives with soft polenta 22
- Spicy yellow curry, snapper fillet, white quinoa, school prawns & silken tofu 29
- Silverbeet & ricotta ravioli, fried brussel sprouts, parmesan & brown butter 21
- Cannaroli rice risotto, grilled Italian sausages, saffron & green peas 24

SIDES

- Potato puree, Cafe de Paris butter 8
- Soft polenta, parmesan, olive oil 8
- Beer battered chips, tomato sauce 8
- Iceberg lettuce, pecorino & sour cream dressing 8

DESSERTS

- Dark chocolate & hazelnut biscuit, mulberries & vanilla ice-cream 12
- Rhubarb crumble, cardamom broth, custard & mascarpone 12
- Crème brulee, pistachio crumbs, mango salad & banana ice-cream 12

*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

VESSEL DINING & BAR

MON-FRI 8.00AM- LATE

Functions, events & catering

www.vesselsydney.com.au 02 9295 5073