TO SHARE

House marinated olives 6 `

Sweet potato crisps, sour cream & chives 11

Saffron and pea arancini, Pecorino & saffron aioli 13

School prawns, lime mayo & smoked paprika 15

Fried octopus, lemon, parsley & caper berries 17

Grilled calamari, Sicilian olives, warm potato 18

Charcuterie board, pickles, olives & toast 29

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*

*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*

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, radishes, yoghurt tahini, mint & hazelnut 19

Grilled chicken, sweet peppers, black barley, verjuice & iceberg lettuce19

MAINS

Roast lemon & herb spatchcock, grilled cabbage, chips & Cafe de Paris 26

Riverine rib eye, grilled, leeks, potato puree & chimichurri 34

Braised seasonal mushrooms, grilled shitake, chives with soft polenta 22

Spicy yellow curry, snapper fillet, white quinoa, school prawns & silken tofu 29

Silverbeet & ricotta ravioli, crispy kale, 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, berries & vanilla ice-cream 12

Rhubarb crumble, cardamom broth, custard & mascarpone 12

Crème brulee, pistachio crumbs, mango salad & banana ice-cream 12



**VESSEL DINING & BAR**

**MON-FRI 8.00AM- LATE**