

CANAPÉ MENU

PREMIUM

SYDNEY ROCK OYSTERS
red wine vinaigrette

RAW SHREDDED ZUCCHINI
goat's cheese & fennel salad V

MARINATED ARTICHOKE SALAD
grilled crostini & cream cheese V

CURED SALMON TARTARE
avocado & mustard dressing

GRILLED MOROCCAN CHICKEN
tahini yoghurt & chives

GRILLED BABY OCTOPUS
shallots & smoked tomato

CRUMBED FISH FINGERS
Parmesan & tartare sauce

BUTTERMILK FRIED CHICKEN
spiced sour cream dressing

PEA & SAFFRON ARANCINI
Parmesan & salsa verde V

WAGYU MEATBALLS
chimichurri & Pecorino cheese

MINI RICOTTA QUICHE
grilled leeks & maple bacon

DANISH FETTA TARTLETT
tomato & mint pesto V

SALT COD CROQUETTES
mint & saffron aioli

SALT & PEPPER CALAMARI
horseradish aioli

FRIED SCHOOL PRAWNS
smoked paprika & lime aioli

SWEET POTATO CRISPS (\$8.50 per bowl)
sour cream & chives V

VESSEL

PIZZAS

TRIPLE CHEESE MARGHERITA
mozzarella, tomato & basil **V**

WILD MUSHROOMS
tomato, mozzarella & spinach **V**

TRADITIONAL NEW YORK
pepperoni, salami, tomato & Parmesan

CHICKEN
caramelized onion, spinach, parmesan

PROSCUITTO DI PARMA
tomato, mozzarella & rocket

KING PRAWN
tomato, chilli, lemon zest, mozzarella

LATE NIGHT SNACK \$4.50pp

BEER BATTERED CHIPS
Smoked tomato sauce

SUBSTANTIALS & SANDWICHES

BEER BATTERED FISH & CHIPS
tartare sauce

BRAISED WAGYU BRISKET
soft polenta & chimichurri

CANAROLLI RICE RISOTTO
saffron & green peas **V**

WAGYU CHEESEBURGER
brioche bun, mustard, tomato & pickles

FRIED CHICKEN SANDWICH
soft bun, celeriac slaw & tomato relish

EGGPLANT PARMIGANA
soft bun, mozzarella, Sicilian style pesto **V**

GRILLED PORK SLIDER
Asian slaw, gherkins & chipotle mayo

4 PREMIUM + 1 PIZZA + 1 SUBSTANTIAL OR SANDWICH **\$24.50PP**

6 PREMIUM + 1 PIZZA + 2 SUBSTANTIAL OR SANDWICH **\$34.50PP**

8 PREMIUM + 2 PIZZA + 3 SUBSTANTIAL OR SANDWICH **\$48.50PP**

VESSEL

FOOD STATIONS

OYSTER BAR

Freshly shucked Sydney rock oysters served with Lemon
10 doz oysters \$330.00

KING PRAWNS

Local King prawns served with basil aioli & lemon (4pc pp)
20 people = \$300 / 30 people = \$450 / 40 people = \$600

ANTIPASTO BOARDS

A selection of cured meats including Prosciutto, bresaola, fennel and garlic salami, calabrese salami, parmesan, As well as a selection of dips, marinated olives, stuffed peppers, buffalo mozzarella, vine ripened tomatoes, mixed mushrooms, marinated vegetables, bread baskets
\$10.50 per person

CHEESE PLATTERS

A selection of fine Italian cheese with, quince paste, crostini, grissini
20 people = \$200 (1.2 kg) | 30 people = \$300 (1.8 kg)
40 people = \$400 (2.4 kg) | 60 people= \$600

HONEY GLAZED CHRISTMAS LEG

With traditional condiments of pickles, mustard, crusty bread.
8 kilo ham, feeds up to 60 guests \$420.00

DESSERT PLATTERS

Chocolate tortes , mini tiramisu, lemon tarts, white chocolate & passionfruit mousse
Choose 2 of the above for \$8.50pp , 3 for \$12.50pp

Candy Bar \$12.00 pp

VESSEL