

PIZZA MENU TO SHARE

TO START

SWEET POTATO CRISPS
sour cream & chives **V**

GARLIC & HERB FLATBREAD
olive oil & labneh **V**

PEA & SAFFRON ARANCINI
Parmesan & salsa verde **V**

PIZZAS

TRIPLE CHEESE MARGHERITA
tomato & basil **V**

NEW YORK STYLE
pepperoni, salami, mozzarella & Parmesan

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

KING PRAWNS
tomato, chilli, lemon zest, mozzarella

SIDES

ROCKET & PARMESAN SALAD, POMEGRANATE DRESSING

\$29.50pp

PIZZA PASTA MENU TO SHARE

TO START

GARLIC & HERB FLATBREAD
olive oil & labneh **V**

WAGYU MEATBALLS
chimichurri & Pecorino cheese

SALT & PEPPER CALAMARI
horseradish aioli

PIZZA & PASTA

NEW YORK STYLE PIZZA
pepperoni, salami, mozzarella & Parmesan

WILD MUSHROOM PIZZA
tomato, spinach, mozzarella **V**

CANNAROLI RICE RISOTTO
grilled Italian sausages, saffron & peas

SPINACH & RICOTTA RIGATONI
crispy kale, parmesan & brown butter **V**

SIDES

ROCKET & PARMESAN SALAD, POMEGRANATE DRESSING

\$35.50pp

VESSEL

DINING MENU CHOICE OF 2 OR 3 COURSES

CHOICE OF ENTREE

HEIRLOOM TOMATOES

mint, sheep's milk feta, balsamic dressing **V**

SILVERBEET & RICOTTA RAVIOLI

pancetta, crispy kale & brown butter

CURED SALMON SALAD

cabbage, quinoa, radishes, yoghurt tahini, mint & hazelnut

CHOICE OF MAIN

SPICY YELLOW FISH CURRY

snapper fillet, white quinoa, school prawns & silken tofu

ROAST LEMON & HERB SPATCHCOCK

Deboned, grilled cabbage, chips & Cafe de Paris

GRILLED O'CONNOR STRIPLOIN

baby leeks, potato puree & chimichurri

CANNAROLLI RICE RISOTTO

Parmesan, saffron & green peas **V**

SIDES

ROCKET & PARMESAN SALAD, POMEGRANATE DRESSING

ROAST POTATOES, CHIVE BUTTER

CHOICE OF DESSERT

APPLE CRUMBLE

pop candy & vanilla ice cream

CHOCOLATE & HAZELNUT TORTE **(contains nuts)**

malt crumbs, mascarpone cream

SELECTION OF HOMEMADE ICE CREAM & SORBET

2 COURSES \$54.00pp

3 COURSES \$65.00pp

For 30 or more guests, please choose 2 of each course as an alternate selection will be served

VESSEL

VESSEL BANQUET MENU

ENTREES TO SHARE

BEEF BRESAOLA

truffle pecorino mayo, Sicilian olives & rocket

ROAST PUMPKIN SALAD V

sheep's milk feta, baby spinach & red wine vinegar

MAINS TO SHARE

CANNAROLI RICE RISOTTO V

silver beet, saffron & green peas

ROAST TASMANIAN SALMON

grilled cabbage & sour cream dressing

ROAST LAMB SHOULDER

currants, white quinoa & sweet peppers

SIDES TO SHARE

ROAST POTATOES, CHIVE BUTTER V

GREEN LEAF SALAD, RED WINE DRESSING V

DESSERT

CHOCOLATE & HAZELNUT BISCUIT (contains nuts)

malt crumbs, mascarpone cream

3 COURSES \$49.00pp

VESSEL