

STARTERS TO SHARE

- Sweet potato crisps, sour cream, chives 11
- Portobello mushroom chips, truffle parmesan mayo 15
- Buttermilk onion rings, wasabi aioli 8
- Mussels, nduja broth 19
- Sumac salt pepper squid, lime aioli 16
- Salmon crudo , ruby grapefruit, fennel 19
- Mac & cheese croquettes sriracha aioli 14
- 1kg crispy Korean chicken wings , lime , sesame 14

PIZZAS

- Triple cheese margherita, tomato, fresh basil 16
- Grilled eggplant, artichoke, spinach, ricotta 18
- Chicken, caramelized onion, spinach, parmesan 19
- Hot salami, pepperoni, tomato, mozzarella, thyme 19
- Nomad's hot chorizo, tomato, red pepper, mozzarella 19
- Braised lamb, pumpkin, chilli , rosemary , mozzarella 19
- Wild mushrooms, tomato, spinach, mozzarella 19
- King prawn, tomato, chilli, lemon zest, mozzarella 21

BURGERS n SLIDERS all served with shoestring fries

- Parmesan crumbed flathead, Sicilian olives, pickled enoki , dill mayo 18
- Soft shell crab sliders , jalepeno tartare 18
- Pulled pork sliders, apple slaw, house pickles 18
- Vessel beef burger, cheese, pickles, iceberg, house burger sauce 17
- Vessel Deluxe Burger, ground beef , crumbed portebello mushroom ,swiss cheese, onion pickle, bacon, onion rings, house burger sauce 19

GF Option Available - no bun

SALADS

- Roast pumpkin, sheep's milk feta, baby spinach, hazelnuts , red wine vinegar 17
- Shredded zucchini, chickpeas, edamame, goat's cheese , mustard dressing 17
- Salmon sashimi, cabbage, quinoa, radishes, yoghurt tahini, 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 rib eye, grilled, leeks, potato puree , chimichurri 34
- Braised seasonal mushrooms, grilled shitake, chives , 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

- Roasted broccoli , labne , almonds 8
- Harissa carrots , herb yoghurt ,dukkah 8
- Sautéed Tuscan cabbage, garlic anchovy dressing, parmesan pangratato 8
- Beer battered chips, sriracha mayo 9
- Shoestring fries, seasoning ,chilli, parmesan 9

DESSERTS

- Dark chocolate , hazelnut biscuit, berries , vanilla ice-cream 12
- Rhubarb crumble, cardamom broth, custard , mascarpone 12
- Crème brulee, passionfruit , banana ice-cream 12

*Please advise your waiter of allergies. All prices incl GST
8% service charge for groups of 10 or more. 1.1% credit card surcharge applies*

NO SPLIT BILLS

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