

PIZZA FEAST \$29.50pp

TO START

Sweet potato crisps, sour cream, chives v
Sumac salt pepper squid, lime aioli

PIZZAS

Triple cheese margherita, tomato, fresh basil v
Hot salami, pepperoni, tomato, mozzarella, thyme
Chicken, caramelized onion, spinach, parmesan 19
King prawn, tomato, chilli, lemon zest, mozzarella

SIDES

Shoestring fries

VESSEL FEAST \$38.50pp

TO START

Mac & cheese croquettes sriracha aioli v
Sumac salt pepper squid, lime aioli

MAINS TO SHARE

Mussels, nduja broth
Wild mushroom pizza, tomato, spinach, mozzarella v
Crispy Korean chicken wings, lime, sesame
Pulled pork sliders, apple slaw, house pickles

SIDES

Rocket & parmesan salad, pomegranate dressing

VESSEL BANQUET 3 COURSES \$49.00pp

ENTREES TO SHARE

Antipasto platters, cured meats, dip, stuffed peppers, marinated vegetables & breads

Roasted cauliflower, faro, pear, walnuts and goats cheese salad

Sumac salt pepper squid, lime aioli

MAINS TO SHARE

Whole slow cooked saltbush lamb shoulder crusted with cocoa and cumin with baby carrots

Roasted side of ocean trout, spring onions, hand chopped salsa verde, grilled lemon

Grilled whole spatchcock, radish cucumber tabouleh, baharat and pomegranate

SIDES TO SHARE

Harissa carrots, herb yoghurt, dukkah

Roasted chat potatoes

DESSERT

Raspberry and ginger lemon curd Eton mess

VESSEL

DINING MENU CHOICE OF 2 OR 3 COURSES

CHOICE OF ENTREE

Sumac salt pepper squid, lime aioli

Salmon crudo, ruby grapefruit, fennel

House salumi plate with pickles and bread

Burata with heirloom tomato salad

CHOICE OF MAIN

Baked ocean trout with salsa verde and lemon potatoes

Dry rubbed rib eye with romesco and roasted kipfler potatoes

Leek, pea and mascarpone canaroli risotto

Grilled cornfed chicken breast ,radish cucumber tabouleh, baharat and pomegranate

SIDES

Harissa carrots, dukkah

Roasted broccoli, labne, almonds

CHOICE OF DESSERT

Raspberry and ginger lemon curd Eton mess

Mandarin, chocolate and walnut ice cream sandwich

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

CANAPÉ MENU

PREMIUM

Peppered roast beef and horseradish cream on sourdough batard
Grissini wrapped in proscutio and basil
Gazpacho shot (add vodka and oyster \$12) gf v
Cherry tomato and bocconcini tartlet v
Feta and leek quiche v
Wagyu meatballs with tomato and chimi churi gf

DELUXE

Smoked salmon horseradish ricotta on pumpernickel gf
Crab and fennel cakes with saffron crème fraiche
Pulled chicken, roast cashews, green chilli, lime on betel leaf gf (v avail)
Beetroot, goat cheese & chive arancini with salsa verde v
Buttermilk chicken with spiced sour cream gf
Chicken satay skewers with roasted coconut, harissa and lime gf
Crispy pork belly with pear and raisin relish gf
Mini NY hot dogs on milk bun
Mini cheese burger on toasted milk bun
Soft shell crab slider jalepeno tartare
Pulled pork slider apple slaw house pickles

IN A BOX

Butter chicken with spiced saffron rice and pappadam gf
Mexican chicken and corn tacos with guacamole
Buttermilk fried flathead with fries and sauce gribiche gf
Szechuan pepper crusted squid, Japanese seaweed salad, lime gf

SOMETHING WITH DRINKS

3 PREMIUM + 2 DELUXE **\$24.50PP**

SOMETHING MORE

3 PREMIUM + 4 DELUXE + 1 IN A BOX **\$36.00PP**

MORE LIKE A MEAL

4 PREMIUM + 4 DELUXE + 2 IN A BOX **\$49.00PP**

ADD ON 1 PIZZA **\$5.50PP**

Triple cheese margherita, tomato, fresh basil v
Chicken, caramelized onion, spinach, parmesan
Hot salami, pepperoni, tomato, mozzarella, thyme
Wild mushrooms, tomato, spinach, mozzarella v

FOOD STATIONS

VESSEL

OYSTER BAR

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

ANTIPASTO FEAST

A selection of cured meats as well as dips, marinated olives, stuffed peppers, marinated vegetables, bread baskets
\$10.50 per person

PAELLA STATION

Saffron rice, prawns, mussels, squid, chicken, chorizo, peppers & spices.
Fresh paella made while you wait. Pending numbers, can be set up in your event space.
\$12.00 per person

CHEESE STATION

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= \$60

HONEY GLAZED CHRISTMAS LEG HAM

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

VESSEL

BEVERAGE PACKAGES

VESSEL PACKAGE

Bay of Stones Sparkling
Bay of Stones Sauvignon Blanc
Bay of Stones Shiraz
Coopers Pale Ale
Peroni
Hills Cider
Coopers light
Orange Juice & Soft Drinks

TWO HOURS \$30PP

THREE HOURS \$40PP

(additional \$10pp for each additional hour)

CORPORATE PACKAGE

NV Cielo *'Romeo and Juliette'* Prosecco DOC
Lost Block Sauvignon Blanc
Echo Beach Cabernet Merlot
Endeavour Pale Ale
Menabrea
Hills Cider
Coopers Light
Orange Juice & Soft Drinks

TWO HOURS \$40PP

THREE HOURS \$50PP

(additional \$10pp for each additional hour)

EXECUTIVE PACKAGE

As a duration package, please choose 1 red 1 white.
On consumption, choose up to 2 reds & 2 whites

NV Jansz Premium Cuvee, TAS

2014 Some Young Punks Monsters Attack Riesling, Clare Valley, SA

2015 La Zona, Pinot Grigio, King Valley, Vic

2015 Lawson's Dry Hills Estate Sauvignon Blanc, Marlborough, NZ

2014 Mount Macleod Chardonnay, Gippsland, Vic

2015 See Saw Pinot Noir, Orange, NSW

2010 Magpie Estate The Fakir Grenache, Barossa Valley, SA

2013 Bleasdale Mulberry Tree Cabernet Sauvignon, Langhorne Crk, SA

2013 Tyrrell's Wines Rufus Stone Shiraz, Heathcote, Vic

Vintages subject to availability.

Stone and Wood Pacific Ale

Sapporo

Murrays Cider

Coopers Light

Orange Juice & Soft Drinks

TWO HOURS \$55PP

THREE HOURS \$70PP

(additional \$15pp for each additional hour)

Beverage Packages cannot exceed four hours

VESSEL