

VESSEL

VESSEL DINING PACKAGES



MENU 1

PIZZA FEAST \$29.50pp

To Start

Citrus chilli salted squid, lime aioli *gf*

Mixed and marinated olives *v, gf*

Pizzas to share

3 cheese margherita, tomato, basil, oregano *v*

Hot salami, pepperoni, tomato, mozzarella

Baked chicken, capsicum, spanish onion, siracha

King prawn, lemon, chilli, parsley

Sides

Rocket, parmesan & truffled lemon dressing *v, gf*



MENU 2

VESSEL FEAST \$38.50pp

To Start

Chorizo & manchego croquettes, salsa verde

Crispbread, beetroot hummus, olive oil *v*

Mains to Share

Hot wings, buttermilk dressing *gf*

3 cheese margherita, tomato, basil, oregano *v*

Prawn rolls, marie rose, capers

Freekeh, charred broccoli, pickled carrot, chilli & labne *v*

Sides

Shoestring fries, parmesan, chilli *v, gf*

Dietary requirements may be accommodated with prior notice

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MENU 3

VESSEL BANQUET \$49.00pp

Entrees to Share

Fennel, orange, pickled onion and toasted quinoa v,gf
Vessel grazing plate, cured meats, cheese and pickles v,gf

Mains to Share

(choose 3, to have 4 will be an additional \$10.00pp)

Slow roast lamb shoulder, pistachio, yoghurt gf

Roast chicken, salsa verde gf

Pea & asparagus risotto, buffalo mozzarella, pea shoots v,gf

King salmon, miso chickpeas, cauliflower, Szechuan pepper gf

Sides to Share

Roast chat potatoes, thyme v,gf

Rocket, parmesan & truffled lemon dressing v,gf

Dessert

Chocolate mousse, hazelnut cream, honeycomb
Vanilla sponge, boozy berries, custard, whipped cream

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MENU 4

VESSEL DINING

2 courses \$55.00pp, **3 courses** \$69.50

*Choice of Entrée**

Bresaola, chicory, pickled walnuts, capers, mustard v,gf

Confit beetroot, radish, fried shallot & yoghurt v,gf

*Choice of Main**

Wild barramundi, butternut pumpkin, broad beans, radish gf

Sirloin steak, beans and shallots gf

Roast chicken, sweet potato puree, salsa verde gf

Creamed pearl barley, soy mushroom, roast cauliflower v,gf

Sides

Rocket, parmesan & truffled lemon dressing v,gf

Roast chat potatoes, thyme v,gf

*Desserts**

Seasonal berries with meringue and chantilly

Chocolate mousse, hazelnut cream, honeycomb

Vanilla sponge, boozy berries, custard, whipped cream

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