



PIZZA FEAST \$29.50PP

To start

Vessel focaccia, Verdale Australian green olives (v)

Lemon pepper calamari, pickled cucumber, citrus mayo (gf)

Pizzas to share

Smokey BBQ pulled chicken, caramelized onion, marinated tomato

King prawns, lemon, chilli, parsley

Salami, pepperoni, fresh thyme

Three cheese margherita, basil leaves, oregano (v)

Sides

Baby cos salad, mustard vinaigrette



VESSEL FEAST \$35.00pp

To start

Mushroom and buffalo mozzarella arancinis, truffle and lemon aioli (v)

Fennel salami, vessel chilli jam, toasted rye

Mains to share

Hot & smoky BBQ chicken wings, blue cheese sauce (gf)

Three cheese margherita, basil leaves, oregano (v)

Vessel fish sliders, smoked paprika mayo, lime, coriander

Roasted cauliflower, raisins, pistachios, rocket, baba ghanoush (v)

Sides

Shoestring fries (v,gf)

*df= dairy free gf= gluten free v=vegetarian
Further dietary requirements may be accommodated with prior notice*



VESSEL BANQUET \$49.00pp

Entrees to share

Vessel grazing platters:

Grilled marinated zucchini, Australian Verdale green olives, house dip, bresaola, bread baskets

Roasted cauliflower, turmeric, raisins, pistachios, rocket, baba-ghanoush (gf,v)

Mains to share

(Choose 3)

Slow roasted lamb shoulder, pistachio, yoghurt (gf)

Roast chicken, herb salad, grilled lemon (gf,df)

King salmon, capsicum puree, smoked paprika (gf,df)

Harissa baked zucchini, soft herbs, goat's cheese (gf,v)

(to have 4 will be an additional \$8.00pp)

Sides

Lemon and herb roasted chat potatoes

Rocket, pine nut and confit tomato salad

Desserts OR Cheese boards to share

Choose 2 mini desserts

Lemon tart, Chantilly cream, seasonal berries

Chocolate crème brulee, poached cherries, vanilla biscuit

Raspberry mousse, lemon myrtle curd, honeycomb (gf)

OR

Selection of 3 cheeses, grapes, granny smith, lavosh, chilli jam



VESSEL DINING*

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

Choice of entree

Bresaola, pickled shitake mushrooms, frisse, macadamia, granny smith (gf)

Heirloom tomatoes, buffalo mozzarella, rye croutons, basil (v)

Choice of mains

200g grain fed Sirloin, served medium, broccolini, chimichurri (gf)

Roast chicken breast, gratin, creamed portobello mushroom, crispy leeks

Barramundi, white bean puree, spring vegetables, pistou, lemon (gf)

Harissa baked zucchini, goats cheese croquette, dukkah, soft herb salad (v)

Choice of Dessert

Lemon tart, Chantilly cream, seasonal berries

Chocolate crème brulee, poached cherries, vanilla biscuit

Raspberry mousse, lemon myrtle curd, honeycomb (gf)

**Groups of 30 or more, please choose 2 of each course for alternate serve*

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