



VESSEL FEAST \$35.00pp

Entrée

Toasted sourdough, spinach ricotta dip v

Marinated mixed olives v,gf

Mains to share

(choose 4)

Lemon pepper calamari, citrus mayo gf

Smoky chargrilled chicken, whipped buttermilk, coriander gf

Roasted cauliflower, tahini, pomegranate, toasted almonds,
smoked paprika v,gf

Three cheese margarita pizza, basil, oregano v

Double smoked ham pizza, mushroom, olive

King prawn pizza, venere tomato, mozzarella, lemon, chive

Side

Rocket, aged balsamic, pecorino gf,v

df= dairy free gf= gluten free v=vegetarian



VESSEL BANQUET \$55.00pp

Entrees to share

Vessel grazing platters:

Mixed olives, salami Salamanca, whipped ricotta and spinach dip, cherry tomato salad, toasted sourdough v, gf*

Mains to share

(Choose 3)

Slow roasted lamb shoulder, pistachio, mint gf,df

Roast chicken whipped buttermilk, wild grains gf

Sumac baked king salmon, dill, lemon gf,df

Flat iron steak, chimichurri, watercress gf,df

Pan seared king oyster mushrooms, soy glaze, shallot v,gf,df

Sides

Lemon and herb roasted chat potatoes v,df

Rocket, pine nut and confit tomato salad v,gf

Desserts OR Cheese boards to share

Milk chocolate mousse, shortbread crumble, poached strawberry

Citrus curd, meringue, honey gf

Or

Maffra cheddar, tarwin blue, lavosh, grapes, chilli jam

Further dietary requirements may be accommodated with prior notice



VESSEL DINING*

2 courses \$59.00pp, 3 courses \$74.00pp

Choice of entree

Blackberry cured salmon, whipped ricotta, chargrilled sourdough, house pickles

Heirloom tomato, burrata, aged balsamic, basil, tempura shallot gf,v

Smoked chicken, granny smith, mustard seeds, pecans, snow peas gf,df

Choice of mains

Black Angus top sirloin, beetroot ketchup, truffle chips, parmesan gf

Pan roasted king salmon, baby spinach, tomato concasse, mustard, dill

Miso glazed pumpkin, seared tofu, radish beansprout salad, black sesame v

Corn fed chicken, spring veg fricassee, potato puree, pine nuts gf

Choice of Dessert

Milk chocolate mousse, brown butter shortbread, poached strawberries

Citrus curd, meringue, honeycomb, Chantilly gf

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BEVERAGE PACKAGES

Premium Package

Ashmans Brut NV

Beyond Broke Rd Sauvignon Blanc

Beyond Broke Rd Shiraz

Beyond Broke Rd Rose

Young Henrys Newtowner Pale Ale

Young Henrys Fresh Lager

Young Henrys Stayer *(mid strength)*

Young Henrys Apple Cider

Orange Juice & Soft Drinks

two hours \$30pp, three hours \$40pp

(additional \$10pp for each additional hour)

Non-alcoholic beers are available on consumption

Maximum 4 hours for packages, with the remainder of the event can be charged on consumption.

Further dietary requirements may be accommodated with prior notice



CANAPE MENU

Small bites

Romesco and spring onion crostini v

Edamame bruschetta, mint, lime, fresh herbs v,df

Smoked cheddar and leek tartlet v

Pork and beef meatballs, nap sauce, parmesan gf*

Fried chicken pieces, sambal chilli, aioli gf df

Substantial

Pineapple cut squid, salt and pepper seasoning, lime mayo gf df

Spinach fetta triangles v

Lemon and paprika chicken skewer, yoghurt gf*

Homemade pork and fennel sausage roll, smoked beetroot ketchup df

Lamb massalla skewer, raita gf

Wagyu beef slider, cheese, tomato relish, house sauce, brioche bun

Choose 2 small bites + 1 Substantial \$15.00pp

2 small bites + 2 Substantial \$22.00pp

3 small bites + 3 Substantial \$28pp

Add \$6.00per additional item

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*=can be dairy free on request

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FOOD STATIONS *(served on platters per table)*

Oyster Bar

Freshly shucked local oysters served with a selection of garnishes gf

4 Doz Oysters \$150.00

10 Doz Oysters \$330.00

Antipasto Grazing Feast

Selection of cured meats, house made dips, marinated olives, stuffed peppers, marinated vegetables, bread baskets v,gf*

Premium selection \$10.50 pp

Cheese Station

Selection of 3 premium cheese with quince paste, crackers, bread & grissini

\$9.50pp

Paella Station *(min. order 15 people)*

Saffron rice, prawns, mussels, squid, chicken, chorizo, peppers & spices.

Fresh paella made to order, served hot from the pan!

\$12.00 pp