

BREAKFAST SELECTION

Seasonal Fruit or Chocolate Muffin, baked daily	4.0
Fruit Salad Pots- yoghurt optional GF,V	4.0
House Granola Sweet Yoghurt Pots	4.0
Breakfast Quiche <i>(Veg avail.)</i>	4.5
B&E Roll: Bacon, Fried Egg, Bbq Sauce, Milk Bun	6.0
Breakfast Wraps- cut in 3	
Cheese & Tomato V*	6.0
Ham & Cheese*	6.0
Egg White, Cheese & Spinach V*	6.0
Smoked Salmon & Spinach*	8.5
<i>*GF option avail- Rolled Omelettes</i>	

MORNING/AFTERNOON TEA ITEMS

Berry Frangipane Slice	3.0
Mini Mixed Cupcakes- vanilla & choc with icing	3.0
Triple Choc Cookie	3.8
Carrot Cake, Cream Cheese Icing	4.0
Banana Bread	4.0
Caramel Macadamia Slice	3.5
Mixed Danish Pastries	4.5
Raw Nut Cups GF	4.0

GLUTEN FREE OPTIONS

min quantities required

Triple Chocolate Brownie	4.0
Mixed Macarons	3.5
Raw Cacao Bar DF	4.0
Mini Mixed Friends	3.0
Almond Meal & Coconut Tea Cakes	3.8
Lemon Poppyseed Polenta Cake	3.8
Persian Orange Cake DF	4.5

HOT SAVOURY

Mini Beef Pie + Tomato Sauce	3.0
Mini Chicken Pie + Bbq Sauce	3.0
Homemade Pork & Fennel Sausage Roll, Tom Sc	3.5
Spinach and Feta Parcel V	3.0
Triple Cheese Croquettes with Aioli V	3.0

Please advise of any food allergies
when placing orders

Vessel Catering T&C's:

- Orders must be received by email to info@vesselsydney.com.au & CC to nicole@vardis.com.au well in advance of day required.
- For late orders, no later than MIDDAY for following day delivery. Last minute orders of sandwiches, exact selections cannot be guaranteed.
- In the instance of morning tea or afternoon tea items, exact items cannot be guaranteed for late orders
- A reply email will be sent when each order is received to confirm items & receipt of order.
- If a reply email is not received within 3 hours of sending request, please phone the Vessel Catering Department on 02 9295 5072 to confirm order.
- Please note some orders will be specifically tailored, so variations to T&C could occur.
- Payment details for catering must be received before delivery day & will be used accordingly.
- Credit card payments will incur a 1.1% processing fee.
- Min 24 hrs notice required for cancelation otherwise full amount of order will be charged.
- Should delivery be required, a delivery fee may apply.
- Vessel will ensure all items are delivered intact & to the presentation agreed.
- Vessel accepts no responsibility of food handling and/or presentation of goods once delivered and received by client.

Orders must be received by email to

info@vesselsydney.com.au &

CC to nicole@vardis.com.au

by no later than MIDDAY for following day delivery

WWW.VESSELSYDNEY.COM.AU

Enquiries or custom orders,
call 02 9295 5075



CATERING MENU



Please advise of any food allergies
when placing orders
All prices include GST

SALADS

Gourmet Salad Platter \$9.00 pp
Salad Box (individually served) \$12.00 pp
Orders are limited to a selection of 4

PROTEIN

CHICKEN CAESAR GF

Cos Lettuce, Soft Boiled Egg, Bacon, Caesar Dressing

CHICKEN FENNEL GF

Poached Chicken, Fennel, Rocket, Pear, Dill, Lemon Dressing

MEXICAN CHICKEN GF

Rice, Avocado, Beans, Corn Chips, Fresh Lime

FLAKED SALMON POTATO SALAD GF

Green Beans, Lemon, Dill

SALMON BROWN RICE GF

Celery, Mint, Zucchini

TUNA PASTA SALAD

Black Olives, Celery, Cherry Tomatoes, Parsley

ASIAN SLAW GF

Shredded Chicken, Mixed Cabbage, Cashew Nuts

CHICKEN NOODLE SALAD

Soy Chicken, Vermicelli Noodles, Veges, Chilli, Lime

POACHED CHICKEN WALDORF GF

Baby Cos, Walnuts, Apple, Grapes, Mayo

SALMON "POKE BOWL" GF

Brown Rice, Edamame, Pickled Ginger, Cucumber, Avocado, Black Sesame, Sriracha Soy Dressing

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SALADS

Gourmet Salad Platter \$9.00 pp
Salad Box (individually served) \$12.00 p
Orders are limited to a selection of 4

VEGETARIAN

MAPLE PUMPKIN V, GF

Wild Rice, Mint, Pink Radish, Shallots, Watercress

SUPER SALAD V, GF

Brown Rice, Red Quinoa, Edamame, Tomato, Feta, Orange, Sultanas, Almonds, Pomegranate, Mint

CAULI- COCONUT V, GF

Roast Pumpkin, Cauliflower, Cashew Nuts, Coconut, Chilli, Basil

ROAST SEASONAL VEGETABLES V, GF

Grilled Halloumi, Mixed Leaves, Lemon Mustard Dressing

SANTORINI V

Tomato, Cucumber, Dill, Parmesan, Dill, Capers, Lemon, Rye Croutons

GREEK SALAD V, GF

Tomato, Cucumber, Onion, Feta, Olives, Oregano

MEDITERRANEAN CAULIFLOWER V, GF

Parsley, Capers, Chilli, Garlic, Lemon, Kalamata Olive

ROAST BROCCOLI V, GF

Broccoli, Green Beans, Tahini Yoghurt, Lemon, Olive Oil

CAPRESE V, GF

Tomato, Bocconcini, Basil, Oregano, Olive Oil

FATTOUSH V

Tomato, Cucumber, Spanish Onion, Radish, Mint, Sumac, Croutons

SANDWICHES

Platters Or Individually Boxed \$10.00 pp
*Orders are limited to a selection of 4,
unlimited quantities.*

MOROCCAN CHICKEN

Avocado, Cos Lettuce, Harissa Mayo on Sourdough

SMASHED EGG

Lemon-mayo, Chives, Black Pepper, Mixed Leaves on Rye

CHICKEN SCHNITZEL

American Cheese, Iceberg, Chilli Mayo Wrap

TUNA

Sweet Corn, Celery, Dill Mayo, Mixed Leaves on Rye

SMOKED HAM

Cheese, Tomato, Mustard Mayo on Sourdough

BLAT

Bacon, Lettuce, Avocado, Tomato on Sourdough

SMOKED SALMON*

Herbed Crème Fraiche, Dill, Cucumber, Capers on Rye

REUBEN*

Wagyu Pastrami, Swiss Cheese, Sauerkraut, Dill Pickles, Cocktail Sauce on Rye

FALEFEL

Wrap with Hummus & Mixed Leaves (Vegan)

PLATTERS

Seasonal Fruit Platter

6.50pp
Selection of Peeled & Cut Seasonal Fruit

Cheese Platters

7.50 pp
3 Types of Cheese, Quince Paste, Nuts & Frit

Antipasto Platters

8.50 pp
Cured Meats, Dips, Marinated Vegetables,
Stuffed Peppers & Breads