

Dining Packages

All Dining Menus include bread served with organic olive oil

DINING PACKAGE 1

pizza a-plenty, all to share \$35pp

TO START

spiced calamari

saffron & mozzarella risotto balls

polenta fritters with aioli & salsa rossa

MAIN

Pizza:

Mozzarella, tomato and fresh basil

Tomato, mozzarella, prawns, chilli & lemon zest

Chorizo, roasted red peppers & green olives

Chicken, caramelised onion, taleggio & pine nuts

SIDE

Rocket, parmesan and balsamic

ADD DESSERT (extra \$10pp):

selection of sweets to share: chocolate cherry truffles, hazelnut meringue,

sicilian style ricotta cheesecake

ADD CHEESE COURSE (extra \$18pp):

italian cheese with quince paste & oat biscuits

VESSEL

One Shelley Street, King Street Wharf Sydney

Tel: 9295 5070

Email: info@vesselsydney.com.au

Web: vesselsydney.com.au

DINING PACKAGE 2
pasta a-plenty, all to share \$42.50pp

TO START

piadina with warm ricotta, greens & prosciutto

mixed marinated olives

smoked trout crostini

roast capsicum & goats curd bruschetta

MAIN

rigatoni with slow cooked beef, tomato & rosemary

risotto of peas, asparagus, globe artichokes & cacio di fossa

gnochetti sardi with prawns, white wine, chilli, parsley & tomato

SIDE

rocket & herb salad

ADD DESSERT (extra \$10pp):

selection of sweets to share: chocolate cherry truffles, hazelnut meringue,

sicilian style ricotta cheesecake

ADD CHEESE COURSE (extra \$18pp):

italian cheese with quince paste & oat biscuits

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Please note: For functions of 30 or more guests, main & dessert courses within Dining Packages 3 & 4 will be served on a 50/50 alternate basis. Please select two main course dishes in this instance (selections due no later than one week prior to the function).

DINING PACKAGE 3

2-course \$49.50pp

3-course \$59.50pp

ENTRÉES (choice of)

confit squid with watercress, kipfler, radish, lemon & herbs

carpaccio of beef with mushrooms, parmesan & parsley

new season's asparagus with gorgonzola & marjoram

MAINS (choice of)

fish of the day baked in a bag with zucchini, olives, white wine & tomato

ricotta-stuffed roast chicken with char-grilled marinated capsicums

rigatoni with slow cooked beef, tomato & rosemary

SIDES (to share)

rocket & herb salad

vessel style fries

DESSERTS (choice of)

pressed belgian chocolate & preserved cherry mousse cake

lemon zest curd tart

or

CHEESE COURSE (extra \$10pp):

italian cheese with quince paste & oat biscuits

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DINING PACKAGE 4

2-course \$53.50pp

3-course \$65.50pp

ENTRÉES (choice of)

red wine risotto with prosciutto & taleggio

king prawns with basil mayonnaise & lemon

buffalo mozzarella with eggplant, pine nuts, green olives, tomato & basil

MAINS (choice of)

seared kingfish with calamari, peas, clams & parsley

char-grilled scotch fillet with white beans, zucchini & herb butter

slow roasted lamb rump with olive oil mashed potato, broccolini & sicilian green olives

SIDES (to share)

vessel style fries

cabbage, celery, radish & parsley salad

DESSERTS (choice of)

hot chocolate pudding with vanilla bean ice-cream

sicilian style ricotta cheesecake with candied orange & pistachios

or

CHEESE COURSE (extra \$10pp):

italian cheese with quince paste & oat biscuits

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