

## TO START

Fried saffron risotto & mozzarella balls 🍷	9
Marinated olives & grissini	7.5
Quattro Stella salami, prosciutto & pickles	9.5

### SALADS - \$ 19.50

Confit Kurabuta pork with radicchio, fennel, mustard fruit & salsa verde
Grilled chicken with Sardinian cous cous, kale, chilli, garlic, lemon & almonds

### ENTREE

Ox heart tomato with buffalo mozzarella	16.5	24
Smoked trout with baby beetroots, green beans & horseradish crème fraiche	17.5	24
Seared baby scallops with cauliflower puree, artichoke & watercress	17.5	24
Fritto misto: calamari, snapper, zucchini, red onion & aioli	18.5	27.5

## HOUSE-MADE PASTA & RISOTTO

Porcini tortellini with mushrooms, broad beans & parmesan	22.5
Risi e bisi: Venetian style risotto of peas, pancetta & parmesan	22.5
Fettuccine with duck ragu, parmesan & star anise	24.5
Saffron orecchiette with prawns, fresh tomato, chilli & parsley	25.5

## MAINS

Crumbed veal cutlet filled with truffle & fontina cheese served with Italian greens	32.5
Char-grilled O'Connor sirloin with caramelised eschalot, mushrooms, roast garlic & parsley	29.5
Roasted fish of the day with wilted spinach & herbed bread crumbs	29.5
Slow cooked lamb shank with wet polenta, gremolata & parmesan	29.5

### Sides

Savoy cabbage, radish, parsley & lemon	8.5
Roast winter vegetables, chestnuts & rosemary	8.5
Vessel fries with herbs, chilli & parmesan	8.5
Rocket & parmesan salad	8.5

# VESSEL

## ITALIAN

### PIZZA

Mozzarella, tomato & fresh basil	16.5
Field mushroom, smoked bacon mozzarella & parmesan	16.5
Prosciutto di parma, tomato & mozzarella	17.5
Pancetta, caramelised onion & gorgonzola dolce	17.5
Chorizo, roasted red peppers & green olives	19.5
Lamb, sweet potato, coriander, chilli & rocket	19.5
Chicken, smoked mozzarella, kumara & rosemary	19.5
Pepperoni, tomato & marjoram	19.5
King prawns, tomato, mozzarella, chilli & lemon zest	21.5