



## CHEF'S 4 COURSE DEGUSTATION MENU

### 1st Course

Poached Sydney Rock Oyster, premium grade, served with confit ocean trout and an English mustard emulsion

### 2nd Course

Freshly made Prawn and fish mousse Ravioli with a grilled Scampi in a seafood veloute

### 3rd Course

#### Select your Main

Crisp skinned Barramundi fillet, on a bed of saffron potatoes, sautéed kale and semi dried tomatoes with a Seafood volute. **GF**

Crispy skin Pork Belly on a bed of sweet, braised cabbage & raisins, with an agro dolce sauce **GF**

Sicilian Spiced roasted Aubergine, accompanied with roasted vine tomatoes, and Labneh **V GF**

Oceanside Surf & Turf of Kilcoy Grain Fed Eye Fillet, with grilled Australian King Prawns on a bed of truffled mash, with seasonal vegetables. **GF**

Beef Barolo - Beef Fillet (served medium-rare), wrapped in prosciutto, with a Barolo red wine and porcini sauce accompanied with buttery potato mash and sautéed greens **GF**

### For 2 to Share

48 hour, slow braised shoulder of Lamb for 2, served with roasted rosemary, potatoes, seasonal vegetables, dressed in its own minted braising jus **GF**



#### **4th Course**

##### **Dessert Tasting Plate**

A decadent tasting plate to Indulge and enjoy a delicious dessert tasting plate

Belgian Chocolate Soufflé  
Passionfruit and Mango parfait  
Banoffee tart and  
Strawberry fields Pannacotta

**4 Course Degustation \$99.00**

**4 Course Wine Matched Degustation \$139.00**

**Our Chef's Degustation menu is designed for the whole table to enjoy.**

**It is a selection of his signature dishes, served in the finest order, to please your palate.**

A handwritten signature in black ink, appearing to read "R. Saladino".

*"Buon Appetito!!"*  
*Rino Saladino*  
*Executive Chef*  
*Vela Dining and Bar*