



Vela Bar Menu

SHARE PLATES FOR 2

Seafood plate

Tender grilled Octopus, Baby Calamari,
grilled King Prawns,
Smoked Salmon, fried WA whitebait &
Natural Oysters served with a selection of sauces,
Fennel and rocket

For 2 \$64.90

Traditional Antipasto

Caprese Salad, Prosciutto,
Hot Sopressa, Semi Dried Tomatoes,
Virginia Ham, Cured Salmon,
house made Grassini, wild roquette and parmesan salad,
Olives, Capsicum, Eggplant, Zucchini and freshly baked bread

For 2 \$39.90

FRESH OYSTERS, AAA grade

Oysters, regional, ask for today's selection,
with your choice of the following

Natural, Kilpatrick, Battered & Tartare,
Wasabi Sorbet & Flying Fish Roe, Bloody Mary,

Maximum 3 choices

½ Dozen \$22.00

Full Dozen \$39.00



TAPAS

Freshly baked bread basket with marinated olives, extra virgin olive oil & balsamic	\$12.00
Grilled Octopus "a la Plancha" with Liguria olives, celery and capsicum GF	\$18.00
Fresh Australian King Prawn Salad, with avocado, cucumber, papaya & snow pea shoots and citrus dressing GF	\$22.00
Crispy Salt and Pepper Calamari with pickled vegetables and citrus dressing	\$19.90
Smoked paprika Soft Shell Crab with radicchio, cucumber and cherry tomatoes	\$19.50
Fried W.A Whitebait with fresh red chilli and coriander served with a lime aioli	\$17.50
Boston Bay Kinkawooka Mussels, tossed in a light white wine sauce with toasted ciabatta bread	\$18.90
Hand cut potato chips and aioli	\$ 9.00
Panzanella side salad: tomato, fresh basil, croutons, balsamic & Spanish onion	\$11.00
Rosemary and parmesan Polenta chips with Dolce gorgonzola sauce	\$12.00
Crispy skin Pork Belly with shaved apples, cashew nuts, red cabbage and palm sugar dressing GF	\$16.90
Char-grilled Lamb T-bone with beetroot, hazelnuts and rocket served with a Tzatziki GF	\$17.50