



CHEF'S 4 COURSE MENU

1st Course

Duo of Sydney rock oysters served with a Wasabi sorbet

2nd Course

Freshly made Seafood Ravioli with grilled Australian Prawn in a saffron and seafood velouté

Upgrade prawn to half lobster tail for \$39.90 per person

3rd Course

Select your Main

Kilcoy Grain Fed Eye Fillet, pumpkin puree, mushroom duxelle, asparagus spears and red wine jus **GF**

*Also available as Surf and turf,

Surf and turf \$20.00 Surcharge

350 gm Veal T-bone, with roasted chat potatoes, eggplant capsicum caponata, & pink peppercorn sauce **GF**

18 Hour confit Duck Maryland with verjus sauce, caramelized apple and a mizuna, pistachio pomegranate and pumpkin salad

Chicken breast filled with a semi dried tomato and fresh basil, served with crispy polenta, garden peas and cherry tomatoes with a roasted capsicum coulis

Roast Vegetable timbale, layers of char-grilled vegetables, with ricotta and basil and parmesan pesto **V GF**

Crisp skin Barramundi fillet, with sweet potato, fennel, carrot and zucchini ribbons, citrus butter sauce

For 2 to Share (Main for 2 guests)

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 for 2 to share

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

Dark Belgian Chocolate Fondant, with salted caramel sauce, and house made vanilla bean gelato

Our signature Raspberry Soufflé with house made passionfruit and chilli sorbet and passion fruit coulis

Classic crème caramel served with a speculoos biscuit

4 Course Chefs Menu \$99.00

4 Course Wine Matched Chef's \$139.00

Our Chef's 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", with a long horizontal flourish extending to the right.

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