



DESSERTS

MENU

Dark Belgian Chocolate Fondant, with salted caramel sauce, and house made vanilla bean gelato	\$15.90
Our signature Raspberry Soufflé with house made passionfruit and chilli sorbet and passion fruit coulis, specially baked to order, allow 20 mins. * <i>Sorbet can be replaced with an alternative.</i>	\$16.90
Classic crème caramel served with a speculoos biscuit	\$15.90
Strawberry and pistacio Bombe Alaska with macerated strawberries	\$15.90
Trio of house made Gelato and fruit Sorbets served with pistachio biscotti.	\$15.90
Check with your waiter for today's special flavors	
A real delight, Affogato, select your preference	\$16.90
Hazelnut praline gelato, Frangelico liqueur, and a shot of espresso coffee	
White chocolate gelato,baileys irish cream, and a shot of espresso coffee	
Vanilla bean gelato, Cointreau, and a shot of espresso coffee	
Coconut gelato, Kahlua and a shot of espresso	
Our delectable Cheese platter accompanied with dried fruits, fresh apple, quince paste, nuts and lavosh. Check with your waiter for today's cheeses	for One \$19.90 for Two \$32.90

With so many decadent desserts, why choose only one?

Indulge and enjoy Vela's delicious dessert tasting plate to share. A real treat.	\$44.00
Dessert Tasting Plate for 2, please ask for today's selection	

DESSERT BEVERAGES

DESSERT COCKTAILS \$16.00

Liquid Tiramisu- Espresso coffee, Marsala, Kahlua, Tia Maria and cream

Toblerone- Crème de cocoa white, Baileys, Kahlua, Frangelico, cream and honey

Coco Mango delight. Malibu, vodka, Mango, vanilla bean gelato, mango coulis

Chocolate Dream- Hershey's Chocolate, vodka, crème de cacao, and ice cream

Espresso Martini- a double shot of espresso coffee, vodka, Kahlua, Frangelico, and Baileys

LIQUEUR COFFEES

\$14.50

a blend of a double shot of espresso coffee and liqueur garnished with whipped cream

Australian	Bundaberg Rum	Royale	Cognac
French	Grand Marnier	Roman	Galliano
Irish	Jameson's Irish Whiskey	Jamaican	Tia Maria
Irish Cream	Baileys	Mexican	Kahlua