



Love is in the Air At Vela Dining & Bar

Spoil your special someone this Valentine's Day with a Decadent 2 course breakfast or 4 course lunch, complimentary glass of Chandon or mimosa for breakfast, & floral gift at the magnificent waterfront stylish
Vela Dining & Bar

2 Course Menu with a glass of sparkling Mimosa served on arrival & a floral gift \$45 per person

4 Course Menu with a glass of sparkling Chandon served on arrival & a floral gift \$139 per person

Book by Midday on Wednesday, 10th February 2016

Bookings are Essential!

To make a booking call or email our friendly team on

P: 02 8759 7604 | 1300 968 273

E: info@veladiningandbar.com.au

www.veladiningandbar.com.au

A Sparkling & Co Venue

www.sparklingandco.com.au



SAMPLE MENUS

2 Course Breakfast Banquet

To start.....

Granola with natural yoghurt, poached fruit and honey

Please Select Your Hot Breakfast

Fruity French Toast, with a mixed berry compote and mascarpone cream

Eggs Benedict with smoked salmon and avocado on a toasted ciabatta

Eggs Benedict with watercress, marinated capsicum and semi dried tomato, on a toasted ciabatta

Eggs Benedict with double smoked ham and baby spinach, on a toasted ciabatta

Poached Eggs, grilled bacon, spinach, roast tomatoes and toasted ciabatta

2 Course Menu with a glass of Sparkling Mimosa served on arrival & a floral gift \$45 per person

LUNCH SAMPLE

STARTER

Trio of Sydney Rock Oysters served Natural, Lemon Granita and Alla Gratinata

ENTREE

Atlantic Salmon and Spanner Crab Tian with Avocado salsa

House-made Taleggio Ravioli with Brown Butter sauce, Asparagus and Parmesan Foam
Confit Duck and Sofrito of Vegetables Cones, with port glaze and baby poached pears

Australian Tiger Prawn Cocktail

MAIN COURSE

Crispy skin Barramundi Fillet on a bed of pomes anna potato, asparagus, tomato petals and saffron veloute

Hand-made egg Fettuccine served with New Zealand Scampi, South Aust Black Mussels in a white wine sauce

Kilcoy Beef Fillet (served medium-rare) wrapped in pancetta, with a barolo red wine and porcini sauce accompanied with potato dauphinoise and sautéed greens

Crispy Skin Slow Roasted Pork Belly, on a bed of apple and carrot puree, braised cabbage and a port glaze

A Dessert Tasting Plate to Share

Belgian Dark Chocolate Fondant, with Double Cream & Raspberry Compote

Cupids Arrow, Pistachio Tuille filled with Orange Crème Patisserie

Salted Caramel Tart, with a peanut and toffee crumble

Quartet of Fruit Sorbets, served with House made Shortbread Biscuits

4 Course Menu with a glass of Sparkling Chandon served on arrival & a floral gift

\$139 per person