

A background of soft-focus pink tulips with green stems and leaves. The text is overlaid on this background.

Livela
DINING & BAR

Packages

Happy

Mother's Day!

A special day A picture perfect venue...



Celebrate Mother's Day Sunday, 13 May 2018

Spoil your Mum this Mother's Day with a decadent 2 course Breakfast or sumptuous 3 Course Lunch or Dinner at the magnificent waterfront restaurant, Vela Dining & Bar

2 Course Breakfast, with complimentary gift for Mum
\$32.90 per Adult
\$19.90 per Child 10 years and under

Lunch, with complimentary premium sparkling wine & gift for Mum
3 Course Lunch \$84.90 per Adult
2 Course Lunch \$29.90 per Child 10 years and under

Dinner, with complimentary premium sparkling wine & gift for Mum
3 Course Dinner \$84.90 per Adult
2 Course Dinner \$29.90 per Child 10 years and under

To make a booking contact the Vela team on

P 02 8759 7604 | E info@veladiningandbar.com.au

W www.veladiningandbar.com.au

Bookings Essential! Limited Availability!

A Sparkling and Co venue.....
www.sparklingandco.com.au



Conditions Apply!

1. No online bookings, please contact our reservations office on 02 8759 7604, Monday to Friday between 10am & 5pm with credit card details to make your booking. Credit card details are required as Event is prepaid.
2. Final guest numbers are required no later than 5pm on Wednesday, 9 May 2018. Numbers confirmed at this time will be pre-charged on Thursday, 10 May 2018, with no cancellation available after Wednesday, 9 May 2018.
3. For groups of 10 or more a \$300.00 deposit is required which will be deducted from your pre-payment required on Thursday 11, May 2018, with no cancellation after Wednesday, 9 May 2018.
4. Should you like to bring a cake, a \$3.50 cakeage is charged per person.
5. Please advise our team of any guests dining allergies.
6. No BYO Alcohol is permitted. Vela Dining is fully licensed.



Mother's Day Breakfast Sample Menu

To start.....

Granola with natural yoghurt, poached fruit and honey

Hot Breakfast

Your choice of:

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 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 Breakfast \$32.90 | Children 10yrs and under \$19.90

Complimentary Gift for Mum!!!

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Mother's Day Lunch or Dinner Sample Menu

Entrée

House smoked Duck breast, confit beetroot, orange segments, wild rocket, roasted hazelnuts, sherry dressing

Cured Vodka and Beetroot Ocean Trout with a fennel watercress and citrus dressing

Goats cheese pannacotta, poached figs, pea shoot salad, and balsamic glaze

Australian king prawns, avocado, Spanish onions and heirloom tomatoes, raspberry vinaigrette

Crispy skin Pork Belly, with sauteed kale, pear puree, baby apples and port jus

Main

Crispy skin Barramundi fillet, kale and semi dried tomatoes, sorrel and saffron veloute

150 days old Grain fed Beef medallion, autumn vegetables and braised puy lentils, rosemary cabernet jus

Chicken breast wrapped in prosciutto, sweet potato puree, glazed asparagus, capsicum coulis

Confit Grimaud Duck Maryland, carrots and coriander, fondant potato, ver jus sauce

Traditional handmade Potato Gnocchi, with roast tomato Napolitana, basil pesto and baby spinach, with freshly shaved parmesan

Dessert

Individual Tasting Plate

A decadent tasting plate of;

Belgian Chocolate and Cherry Tart with cherry compote

French Vanilla Crème Brulee with autumn berries

Trio of fresh sorbets

3 course Lunch or Dinner \$84.90 per person

2 course Children's menu \$29.90 per child 10 years and under

***Includes a glass of Premium Sparkling Wine & Gift for Mum!!!**

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Mother's Day Children's Lunch or Dinner Sample Menu

Main

Crumbed chicken tender loins, with hand cut chips and salad

Battered fish fillet, salad and hand cut chips

Fettuccine Napolitana with Shaved Parmesan Cheese

Spaghetti Bolognese

Crumbed Baby Calamari & Chips

Dessert

Vanilla Bean Ice Cream with fresh Strawberries

Trio off Fruit Sorbets

Chocolate brownie sundae with vanilla bean gelato

2 course Children's menu \$29.90 per child 10 years and under

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