



Velvet
DINING & BAR

Packages

A special day A picture perfect venue...





Love is in the Air at Vela.....

Spoil your special someone this Valentine's Day with a decadent 4 course dinner, complimentary glass of Chandon and Floral gift at the magnificent waterfront restaurant, Vela Dining & Bar

4 Course Valentine's Day Menu \$120.00 per person

Vela's sumptuous 4 Course Menu includes a glass of Chandon served on arrival & a floral gift for your special someone.

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!

No online bookings accepted.

Bookings to be made through our reservations office on 02 8759 7601 between 10am & 5pm.

No cancellations accepted after 5pm, Wednesday, 7 February 2018

Credit Card details to be provided on booking and will be billed on Thursday, 8 February 2018.

Please advise of any dietary requirements when making your booking.





Valentine's Day Sample Menu

Amuse bouche

Sydney Rock "AAA" Grade Oyster, Tobiko wasabi and Bergamot sorbet

Entree

Bombay Sapphire cured Ocean Trout, avocado mousse, kalamansi sorbet and a coriander vinaigrette

Spanner Crab & King Prawn Spaghettoni, with paprika sofrito and a vermouth veloute

Grilled de-boned Quail, with sweetcorn puree, crispy prosciutto and cranberry jus

Smoked Burratina, with butternut pumpkin crisp, maple glazed hazelnuts and heirloom tomatoes

Main

Grain Fed Eye Fillet wrapped in pancetta, with pomme anna potatoes, rainbow baby carrots and rosemary jus

Organic Lamb Cutlet, with wild mushroom fricassée, baby kipfler potatoes, broad beans and oregano jus

Blue Eye Cod Fillet, with glazed navel oranges, baby fennel two ways, saffron foam and basil oil

Roasted Beetroot and Poppy Seed Ravioli, with an almond and sage beurre noisette

Dessert Tasting Platter to Share

French Vanilla Bean Bavaois, with a raspberry and Chambord compote

Dark Chocolate & Salted Caramel Mousse, with hazelnut biscuit

4 Course Menu with a glass of Sparkling Chandon served on arrival & a floral gift, \$120.00 per person

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