

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, 10 May 2020

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**

\$33.90 per Adult

\$19.90 per Child 10 years and under

Lunch, with **complimentary premium sparkling wine & gift for Mum**

3 Course Lunch \$87.90 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 \$87.90 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 PRE PAID.
2. Final guest numbers are required no later than 5pm on Wednesday, 6 May 2020. Numbers confirmed at this time will be pre-charged on Thursday, 7 May 2020, with no cancellation available after Wednesday, 6 May 2020.
3. For groups of 10 or more a \$300.00 deposit is required which will be deducted from your pre-payment required on Thursday 7, May 2020, with no cancellation after Wednesday, 6 May 2020.
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 Sample Breakfast Menu

To start.....

Granola with natural yoghurt, mixed berries and honey

Hot Breakfast

Your choice of:

Banana and blueberry hot cakes with a maple syrup and vanilla bean gelato

Eggs Benedict with smoked salmon and avocado on a toasted ciabatta

Avocado Smash with poached eggs, roasted tomato, fetta and rocket, and semi dried tomato with toasted ciabatta

Poached eggs Italian prosciutto, wild rocket, pecorino cheese, flamed roasted capsicums, with toasted ciabatta

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

Tart of baby spinach and mushroom duxellet served with poached eggs and hollandaise sauce

2 Course Breakfast \$33.90 | Children 10yrs and under \$19.90

Complimentary Gift for Mum!!!

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Mother's Day Lunch or Dinner Sample Menu

Entrée

Citrus cured Atlantic Salmon Gravlax, with beetroot foam, and kalamansi dressing

Crispy skin pork belly, with smoked apple puree and kale crisp

Zucchini flower filled with ricotta and semi dried tomato, served with a warm salad of pumpkin, quinoa and cashew nuts

Sydney Rock AAA Oysters, served natural, half dozen

Chicken Liver terrine glazed with a merlot and thyme jelly, muscat grape chutney, and toasted brioche

Main

Confit Duck Maryland, with slow cooked puy lentils, sofrito, and a porcini and rosemary jus

Grain fed Beef Eye fillet, with pomme dauphinoise, maple roasted turnip puree, and cabernet jus

Grilled Barramundi fillet, with pomme anna potatoes, semi dried tomatoes, wilted spinach, and a citrus butter sauce

Wild Mushroom and cherry tomato ragout with Egg fettucine and truffle pecorino

Grilled Chicken Breast filled with mushroom mousse, served with potato rosti, green kale, semi dried tomato and an asparagus veloute

Dessert

Individual Tasting Plate

A decadent tasting plate of;

Belgian Milk and Dark Chocolate Torte

Passionfruit and mango pannacotta

House made Coconut Gelato

3 course Lunch or Dinner \$87.90 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 organic chicken breast, with hand cut chips and salad

Grilled or 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 and chocolate fudge sauce

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

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