

The background of the entire page is a soft-focus photograph of a dining table. In the foreground, there is a white ceramic bowl containing a light-colored soup or sauce. To its right is a white plate with a piece of grilled fish, several cherry tomatoes, and some green vegetables. In the background, two tall, slender glasses filled with a light-colored beverage, possibly champagne or sparkling wine, are visible. The overall atmosphere is elegant and sophisticated.

# Vela

DINING & BAR

## Beverage List

## CHAMPAGNE

	BOTTLE	PICCOLO
Moet Et Chandon NV Brut Champagne France	140	
Veuve Clicquot NV Champagne France	140	

## SPARKLING

	BOTTLE	PICCOLO
Deperriere Cremant de Bourgogne NV Brut, Burgundy France	68	
Varichon et Clerc Blanc de Blancs NV, Savoie France	55	16
Chandon Brut NV	68	
Villa Sandi Prosecco NV, Veneto Italy	55	16
Debortoli Sparkling Brut NV	35	9

## WHITE

	BOTTLE	GLASS
Port Phillip Estate Chardonnay VIC 2018	69	
Howard Park, Flint Rock Chardonnay, WA 2018	59	12.5
Yealands Single Vineyard Pint Gris Marlborough 2018	42	
Printhie Pinot Gris, Orange NSW 2018	49.5	
Margan Semillion Hunter Valley NSW 2018	48	
Printhie MCC Riesling, Orange NSW 2018	55	
Wilson Vineyard Watervale Riesling, Clare Valley, 2018	49.5	11.5
Peter Lehmann Hill & Valley Riesling Eden Valley 2019	58	
Cloudy Bay Sauvignon Blanc Marlborough NZ 2018	69	
Yealands Landmade Sauv Blanc Marlborough NZ 2019	49.5	11.5
Waterhorse Sauvignon Blanc Marlborough NZ 2018	48	11
Debortoli Semillon Sauvignon South East Australia 2019	35	
Three Ponds, Verdelho Hunter Valley NSW 2015	48	
Margan Verdelho, Hunter Valley NSW 2018	50	
Singing Gruner Veltliner, Austria 2016	58	
Villa Sandi Pinot Grigio, Veneto Italy, 2017	49.5	11.5
Amici Pinot Grigio, King Valley 2018	39	
McWilliams Moscato, South East Australia NV	45	10

## ROSE

**BOTTLE GLASS**

Longview Nebbiolo Rosato, Adelaide Hills 2018	<b>50</b>	
Bouchard et Fils Rose de France NV, Burgundy France	<b>49.5</b>	<b>11.5</b>
Amici Sangiovese Rose, King Valley 2018	<b>38</b>	<b>9.5</b>

## RED

**BOTTLE GLASS**

Yealands Landmade Pinot Noir, Marlborough, NZ 2017	<b>54</b>	<b>12</b>
Lowburn Ferry Pinot Noir, Central Otago NZ 2015	<b>84</b>	
Quartier Pinot Noir, Mornington Peninsula VIC 2018	<b>65</b>	
Round Two Merlot, Barossa Valley, SA 2016	<b>49</b>	
Maxwell Little Demon Cabernet Merlot, McLaren Vale 2017	<b>49</b>	<b>11</b>
Debortoli Cabernet Merlot South East Australia 2018	<b>35</b>	
Geoff Merrill Shiraz Grenache Mourvedre McLaren Vale SA 2013	<b>59</b>	
Teusner "The Family" Shiraz Barossa 2018	<b>58</b>	
Maxwell Estate "Silver Hammer" Shiraz, McLaren Vale 2017	<b>49</b>	<b>11</b>
Mt Pleasant Phillip Shiraz Hunter Valley 2016	<b>58</b>	
Margan Limited Series Shiraz Hunter Valley 2014	<b>89</b>	
Radio Boka Tempranillo, Valencia Spain 2018	<b>47</b>	<b>11</b>
Poggiotondo Chianti Superiore, Tuscany Italy 2013	<b>75</b>	
Peter Lehman Hill and Valley Cabernet Barossa 2016	<b>57</b>	
Howard Park Miamup Cabernet, Margaret River 2016	<b>59</b>	<b>12</b>

## DESSERT

**BOTTLE GLASS**

Debortoli Noble One NSW 2016	<b>59</b>	<b>18</b>
Cloudy Bay Late Harvest Riesling Marlborough NZ 2008	<b>60</b>	
Margan Botrytis Semillon Hunter Valley 2014	<b>59</b>	
Peter Lehmann Botrytis Semillon Barossa SA 2013	<b>52</b>	
Morris of Rutherglen Muscat VIC	<b>55</b>	

## PORT

**GLASS**

Penfolds Grandfather Rare Tawny	<b>14.9</b>
Galway Pipe Grand Tawny Aged 12 years	<b>12</b>
Mr Pickwick's Particular Tawny Saltram Wine Estate	<b>14</b>

# beer

## LOCAL

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Crown Lager, James Boags Premium	8
James Boags Premium Light, Pure Blonde, Coopers Pale Ale	8
James Squire 150 Lashes	8.5
White Rabbit Dark Ale	9.5

## IMPORTED

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Asahi, Corona, Heineken, Peroni, Stella Artois, Moretti	8.5
Heineken 3, Peroni Leggera	8.5

# cider

Bulmers Apple, Pear	8.5
<b>Rekorderlig Cider 500ml</b>	14
Wild Berry	
Mango & Raspberry	
Passionfruit	
Strawberry & Lime	

DINING & BAR

# liqueurs & digestives

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Acropolis Ouzo	Amaretto	Amaro Montenegro Italiano
Aperol	Bailey's Irish Cream	Black Sambuca
Campari	Chambord	Cointreau
Frangelico	Galliano	Grand Marnier
Grappa Candolini	Grappa Piave	Kahlua
Limoncello	Malibu	Midori
Ouzo 12	Ouzo of Plomari	Ristretto
Tia Maria		

# spirits

## VODKA

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Absolut, Absolut Citron, Absolut Raspberry, Absolut Vanilla	11
Grey Goose, Grey Goose Pear	12
Belvedere	14.9

## GIN

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Gordon's	9.5
Bombay Sapphire, Tanqueray	11
Hendricks, Tanqueray No. 10	14.9

## RUM

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Bacardi, Bundaberg	9.5
Sailor Jerry Spiced Rum, Captain Morgan Spiced Rum	11
Bundaberg Rum OP	12

## BRANDY, COGNAC & GRAPPA

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Napoleon Brandy	9.5
Alexander Platinum Grappa	12
Courvoisier Cognac, Hennessy Cognac, Martell VS Fine Cognac	14.9
Grappa Candolini Bianca	14.9
Martell Cognac VSOP, Hennessy VSOP Cognac	18
Martell Cordon Bleu	30

## BOURBON

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Jim Beam	9.5
Wild Turkey	11
Makers Mark	12

## WHISKEY

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Southern Comfort, Jameson Irish Whiskey, Johnnie Walker Red	9.5
Canadian Club, Jack Daniels, Johnnie Walker Black	11
Chivas Regal 12 yrs, Glenfiddick Single Malt, Drambuie	12
Chivas Regal 18 yrs	18
Johnnie Walker Blue	30

## TEQUILA

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Jose Cuervo Tequila	9.5
Patron XO Cafe, Patron Reposado	14
Jose Cuervo Especial Tequila Silver	14

# cocktails

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<b>Sparkling Sea</b>	16
Chambord Blackberry Liqueur with Sparkling Prosecco	
<b>Strawberry Bellini</b>	16
House made Strawberry Puree topped with Sparkling Prosecco	
<b>Aperol Spritz</b>	16
Aperol, Prosecco, Soda Water and a fresh orange slice	
<b>French Martini</b>	16
Absolut Vodka, Chambord and pineapple juice	
<b>Espresso Martini</b>	16
Fresh brewed Espresso, Absolut Vodka, Kahlua Coffee Liqueur, Frangelico Hazelnut liqueur and a dash of Baileys Irish Cream	
<b>Ocean Breeze</b>	16
Absolut Vodka, Malibu, Campari, Pineapple & Orange Juice, Angostura Bitters	
<b>Sunrise Colada</b>	16
Bacardi Rum, Malibu Coconut liqueur, coconut cream, pineapple juice & strawberry puree	
<b>Blue Lady</b>	16
Bombay Sapphire Gin, fresh lemon juice, Blue curacao, and Cointreau	
<b>Absolut on the Beach</b>	16
Absolut Vodka, Peach Schnapps shaken with fresh lemon juice, cranberry juice and topped with orange juice	
<b>Sunset Daiquiri</b>	16
Bacardi Rum blended with mixed berries, Cointreau, mixed berry syrup and fresh lemon juice	
<b>Golden Beautiful</b>	16
Jose Cuervo Tequila, Campari, fresh lime juice, vanilla & passion fruit syrup	
<b>Raspberry Kiss</b>	16
Absolut Vodka, Raspberry liqueur, cream & Triple Sec	
<b>Toblerone</b>	16
Creme de Cocoa White, Baileys Irish Cream, Kahlua, Frangelico, Cream & Honey	
<b>Coco Mango</b>	16
Absolut Vodka, Malibu, coconut cream, Mango & Vanilla Bean Gelato	
<b>Chocolate Dream</b>	16
Absolut Vodka, Creme de Cocoa White, Hershey's Chocolate Syrup & Vanilla Bean Gelato	

## COCKTAIL CLASSICS

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<b>Caprioska</b>	16
Absolut Vodka, fresh lime wedges and sugar syrup	
<b>Cosmopolitan</b>	16
Absolut Vodka, Cointreau Cranberry juice and fresh lime juice	
<b>Margarita</b>	16
Jose Cuervo Tequila, Cointreau, fresh lemon	
<b>Vodka Martini</b>	16
Shaken, choose from: Dry, Citrus or Raspberry	
<b>Whiskey Sour</b>	16
Bourbon, fresh lime juice, sugar syrup, egg white and Angostura Bitters	
<b>Negroni Sparkle</b>	16
Tanqueray Gin, Campari, Sweet Vermouth and Soda water	
<b>Pimm's Cup</b>	16
Pimm's No. 1 topped with Ginger Ale and garnished with seasonal fresh fruit	
<b>Long Island Iced Tea</b>	22
Absolut Vodka, Jose Cuervo Tequila, Bacardi Rum, Tanqueray Gin, Triple Sec, fresh lemon juice & Coke.	

## MOCKTAILS - Alcohol Free

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<b>Tropical Delight</b>	12
Pineapple Juice, Orange Juice & Cranberry Juice topped with Soda Water and seasonal fresh fruit	
<b>Fruit Fancy</b>	12
<i>Your Choice of Mango or Mixed Berries</i>	
A Selection of chosen fruit blended with ice, juice and vanilla syrup	
<b>Virgin Colada</b>	12
Pineapple Juice, pina colada mix, coconut cream & a dash of sugar syrup	
<b>Virgin Mojito</b>	12
Fresh lime muddled with mint leaves, a dash of sugar syrup and topped with soda water	
<b>Bango Delight</b>	12
Mango, a hint of banana, vanilla bean gelato and coconut cream	
<b>Classic Shirley Temple</b>	7.5
Ginger Ale, Lemonade and a dash of Grenadine	
<b>Watermelon Fizz (Available Weekends only)</b>	12
Fresh watermelon juice served with crushed mint leaves and soda water.	

**Other Cocktail Classics and Mocktails Available on Request**

# cold beverages

## SOFT DRINK

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Coke, Coke No Sugar, Lift, Sprite Ginger Ale, Tonic	
Water, Soda Water	4.9

## MINERAL WATER

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<b>San Pellegrino Sparkling Fruit</b>	4.9
Aranciata, Chinotto, Limonata, Aranciata Rossa	
<b>San Pellegrino 500ml</b>	6.5
Sparkling Mineral Water	
<b>Acqua Panna 500ml</b>	6.5
Still Mineral Water	

## JUICE

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Apple, Orange, Cranberry, Pineapple, Tomato, Grapefruit	4.9
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## MILKSHAKES

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Banana, Caramel, Chocolate, Coffee, Strawberry, Vanilla	7
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# hot beverages

			REGULAR	LARGE
Cappuccino, Espresso, Piccolo, Long Black, Macchiato				
Latte, Flat White			4.9	6.9
Hot Chocolate, Mocha, Chai Latte			6.5	8.5
Extra Shot			add 0.5	
Decaffeinated Coffee			add 0.5	
Soy Milk, Almond Milk			add 0.5	
Syrup: Caramel, Vanilla, Hazelnut			add 0.5	
<b>TEA CRAFT LOOSE LEAF PREMIUM TEAS</b>			7.5	
Chamomile	Jasmine Green	Masala Chai	English Breakfast	
Earl Grey	Lemon Ginger	Orange Pekoe	Green	
Mint Bliss	Rosebud			