



vela

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 3 course lunch or dinner, complimentary glass of Sparkling and Floral gift at the magnificent, idyllic waterfront restaurant, Vela Dining & Bar

3 Course Valentine's Day Menu \$125.00 per person

Vela's sumptuous 3 Course Menu includes a glass of Sparkling 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 7604 between 11am & 6pm.
- +Bookings must be confirmed by 6th February 2021. with No cancellations accepted after 5pm, 6 February 2021.
- +Credit Card details to be provided on booking.
- +Credit cards will be billed on Sunday 7 February 2021, with no cancellation accepted after the 6th February 2021.
- +All sittings are limited to 2 hours.





Valentine's Day Sample Menu

Entree

Crispy skin Pork belly and Australian seared scallop served with a ginger and butternut pumpkin sauce

Grilled green Australian King Prawns served with a pomegranate, watercress and radish salad, and a raspberry dressing

Atlantic salmon and Lobster Ravioli served in a lobster bisque

Goats cheese Panna Cotta served with baby beetroot and homemade sesame grissini

Main

Crisp skinned Barramundi fillet, on a bed of saffron potatoes, sautéed kale and semi dried tomatoes with a Seafood volute. **GF**

Grimaud Duck breast, with pomme anna potatoes, and a wild roquette, orange segment, parsley and date salad, and bigarade sauce

Pan fried Grain fed beef fillet "Rossini" and grilled Balmain bug, butter potatoes, vichy carrots, green kale and a cabernet jus

House made Spinach Potato Gnocchi, ricotta, garden peas, semi dried tomatoes and almonds

Free range lamb cutlet, char grilled and served with a mango and tomato salsa, snow pea shoots, and a blood plum reduction

Dessert Tasting Platter to Share

A decadent tasting plate to Indulge and enjoy a delicious dessert tasting plate

Belgian Chocolate Soufflé

Passion fruit and Mango parfait

Strawberry fields Panna Cotta

3 Course Menu with a glass of Sparkling wine served on arrival & a floral gift \$125.00 per person

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