



CHEF'S 4 COURSE MENU

1st Course

Duo of Sydney rock oysters served with a Wasabi sorbet and flying fish roe

2nd Course

Freshly made Seafood Ravioli with grilled Australian Prawn in a saffron and seafood velouté

3rd Course

Select your Main

Crisp skin Barramundi fillet, with risotto, green peas, sundried tomato, lemon foam **GF**

Australian Beef Eye fillet, Australian prawns, leek & gruyere croquette, greens, & shiraz jus

* \$12.00 surf and turf upgrade

18 hr confit Duck Maryland, potato dauphinoise, petite salad, & green peppercorn sauce **GF**

Grilled Lamb Rump with kipfler potatoes, kale & salsa verde

Grilled Pork belly with parsnip puree, apple and roquette salad, & a gastrique sauce **GF**

Roast Vegetable timbale

layers of chargrilled vegetables, with ricotta and basil & parmesan pesto **V GF**

For 2 to Share (Main for 2 guests dining)

48 hour, slow braised shoulder of Lamb for 2, served with roasted rosemary, potatoes, seasonal vegetables, dressed in its own minted braising jus **GF**



4th Course

Dessert Tasting Plate for 2 to share

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

Our signature Passion fruit Soufflé, with mango sauce, house made coconut gelato

Vanilla Panna cotta, with almond crumble, and berry compote

Belgian chocolate gateau with vanilla bean gelato

4 Course Chefs Menu \$99.00

Wine Matched with amuse bouche, entrée, and main \$139.00

Our Chef's menu is designed for the whole table to enjoy.

It is a selection of his signature dishes, served in the finest order, to please your palate.

A handwritten signature in black ink, appearing to read "R. Saladino".

"Buon Appetito!!"
Rino Saladino
Executive Chef
Vela Dining and Bar