



## **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 sweet potato, chorizo, kale, and a beurre blanc **GF**

Grilled Australian beef eye fillet, with grilled Australia prawns, paris mash, mushrooms, baby spinach, and shiraz jus

18 hr confit Duck Maryland, with potato coulant, braised endive, green vegetables, and pomegranate sauce **GF**

Roast Vegetable timbale, layers of chargrilled vegetables, with ricotta and basil & parmesan pesto

#### **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

Dark Belgian chocolate Souffle, fresh berries, house made vanilla bean gelato  
Eton mess –raspberry coulis, chantilly cream, meringue, and Iranian fairy floss  
Caramelized Lemon tart, marshmallow, and coconut sorbet

##### **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 be "M. S. L.", written in a fluid, cursive style.

*"Buon Appetito!!"*

*Vela Dining and Bar*