



PASTA

	MAIN
Freshly made seafood Ravioli with grilled Australian prawns in a seafood velouté	\$42.90
Semolina potato gnocchi, served with porcini ragout and ricotta Salata V GF	\$33.90
Spaghettoni Vongole, with garlic, white wine, parsley, lemon extra virgin olive	\$39.90
Black Angus Beef Short Rib Rigatoni, with napolitana and pecorino Toscano cheese	\$39.90

MAIN

Crisp skin Barramundi fillet, Fregola, soffrito, green asparagus, saffron stock, baby basil, and fresh lemon GF	\$42.90
Surf and Turf Grilled Australian beef eye fillet, with grilled Australia prawns, duck fat fondant potatoes, brocolini, marinated olives, black garlic, beef jus GF	\$59.90
Confit Duck Maryland, celeriac puree, glazed celery, dutch carrots and madeira jus GF	\$43.90
Porchetta, filled with sage, rosemary & fennel, served with roast potatoes, roquette, and fig	\$43.90
Vegetable timbale – layered char-grilled vegetables, with ricotta, basil & parmesan V GF	\$33.90

MAIN FOR 2 to share

48 hour slow braised shoulder of Lamb, served with roasted rosemary potatoes, seasonal vegetables, mint gremolata and a lamb jus GF	\$92.90
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SIDES

House salad, House Salad – Radicchio, roasted pecan, parmesan, white balsamic GF V	\$14.90
Wild roquette, apple & parmesan salad GF V	\$14.90
Sweet Potato chips with chipotle GF	\$14.90
Sautéed brocolini and lemon GF V	\$14.90
Pan fried Brussels sprouts, and green beans with pancetta, and vincotto	\$14.90
House-made hand cut chips with aioli V	\$14.90

Please advise the Vela team of any dietary requirements when ordering.