



## **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**

Surf and Turf Grilled Australian beef eye fillet, with grilled Australia prawns, paris mash truffled mixed mushrooms, brocolini and red wine jus

Grilled Barramundi fillet, served with a lemon leek puree, kifpler potato and a fresh herb and a Saffron butter

Confit Duck Maryland served with pearl barley, served with duck fat roasted carrots, yellow peach puree and duck jus

Porchetta, Roasted rolled Pork Belly, fennel, potato puree, baby leek, and a plum pork jus

Roast Vegetable timbale, layers of chargrilled veg etables, ricotta, basil parmesan pesto GF

#### **For 2 to Share ( Main for 2 guests dining)**

#### **\$20 upgrade option for 2**

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 consisting of an array of  
3 desserts, and house made gelato

**4 Course Chefs Menu \$110.00**

**Wine Matched with amuse bouche, entrée, and main \$149.00**

**Cheese and Dessert wine course**

**Add a 5th course, min 2 guests**

Cheese platter with nuts and fruit for 2 to share,  
served with a glass of  
DeBortoli Noble 1 Botrytis each

**Additional \$30.00 per person**

**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*