



PASTA

	MAIN
Freshly made seafood Ravioli with grilled Australian prawns in a seafood velouté	\$42.90
Slow braised Lamb Ragu, served with Mezze Rgagetomato and Pecorino pepato cheese	\$39.90
House made Potato Gnocchi, pan-fried, served with Broccolini florets, Sicilian olives, ricotta salata, and lemon zest V GF on re-±es°	\$36.90

MAIN

Grilled Barramundi fillet, served with a lemon leek puree, kifpler potatoes and a fresh herb and a saffron butter GF	\$43.90
Surf and Turf Grilled Australian beef eye fillet, with grilled Australia prawns, Paris mash, truffled mixed mushrooms, broccolini, and red wine jus GF	\$59.90
Confit Duck Maryland served with pearl barley, duck fat roasted carrots, yellow peach puree and duck jus GF	\$44.90
Rolled Pork Belly, (Porchetta) filled with sage, rosemary & fennel, served with fennel, potato puree, baby leek, and a plum pork jus GF	\$44.90
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 potatoes, seasonal vegetables, mint gremolata and a lamb jus GF	\$92..90
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SIDES

House salad, House Salad – Radicchio, roasted pecans, parmesan, white balsamic GF V	\$14.90
Wild roquette, fresh apple & parmesan salad GF V	\$14.90
Sweet Potato chips with chipotle GF	\$14.90
Sautéed broccolini and lemon GF V	\$14.90
Green Beans with a chive & lemon butter	\$14.90
House-made hand cut chips with aioli V	\$14.90

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