



Amore
DINING & BAR

Packages

A special day A picture perfect venue...



Love is in the Air at Vela.....

Spoil your special someone this Valentine's Day with a decadent 4 course dinner, complimentary glass of Sparkling and Floral gift at the magnificent, idyllic waterfront restaurant, Vela Dining & Bar

4 Course Valentine's Day Menu \$149.90 per person

Vela's sumptuous 4 Course Menu includes a glass of Sparkling served on arrival & a gift for your special someone.

To make a booking contact the Vela team on

P 02 8759 7604

E info@veladiningandbar.com.au

W www.veladiningandbar.com.au

Bookings Essential! Limited Availability!

A Sparkling and Co venue.....
www.sparklingandco.com.au



Conditions Apply!

- +No online bookings accepted.
- +Bookings to be made through our reservations office on 02 8759 7604 between 11am & 5pm.
- +Bookings must be confirmed by 6th February 2024, with No cancellations accepted after 5pm, 6th February 2024.
- +Credit Card details to be provided on booking.
- +Credit cards will be billed on 7th February 2024, with no cancellation accepted after the 6th February 2024. Full cost will be charged and is non refundable.
- +Bookings available at 6.00pm, 6.30pm, 7.00pm or 7.30pm.





Valentine's Day Sample Menu

Amuse Bouche

AAA grade Sydney rock oyster served champagne sauce and caviar

Entree

Crispy skin Pork belly and Australian seared scallop served with a ginger and butternut pumpkin sauce

Grilled green Australian King Prawns served with a pomegranate, watercress and radish salad, and a raspberry dressing

Atlantic salmon and Lobster Ravioli served in a lobster bisque

Goats cheese Panna Cotta served with baby beetroot and homemade sesame grissini

Main

Crisp skinned Barramundi fillet, on a bed of saffron potatoes, sautéed kale and semi dried tomatoes with a Seafood volute. **GF**

Grimaud Duck breast, with pomme anna potatoes, and a wild roquette, orange segment, parsley and date salad, and bigarade sauce

Pan fried Grain fed beef fillet "Rossini" and grilled Balmain bug, butter potatoes, vichy carrots, green kale and a cabernet jus

House made Spinach Potato Gnocchi, ricotta, garden peas, semi dried tomatoes and almonds

Free range lamb cutlet, char grilled and served with a mango and tomato salsa, snow pea shoots, and a blood plum reduction

Dessert Tasting Platter to Share

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

Belgian Chocolate Soufflé

Passion fruit and Mango parfait

Strawberry fields Pannacotta

4 Course Menu with a glass of Sparkling wine served on arrival & a gift \$149.90 per person

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