



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

Kilcoy Grain Fed Eye Fillet, broad beans, sugar snaps and roasted mushrooms, Shiraz jus **GF**

*Also available as **Surf and turf with prawns \$20.00 Surcharge**

18 hr confit Duck Maryland, with braised Puy lentils, butternut pumpkin, snow pea shoots, verjuice jus **GF**

Grilled Butterflied quail, bacon lardons, new potatoes, creamed corn and thyme scented jus **GF**

VEGETARIAN

Roast Vegetable timbale - layers of chargrilled vegetables, with ricotta and basil and parmesan pesto **V GF**

For 2 to Share (Main for 2 guests)

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

Our signature Passion fruit Soufflé, with mango sauce, house made coconut gelato

Raspberry Panna cotta, with lime meringue, and poached blueberries

Belgian Milk chocolate and peanut butter tart, with banana fritters and Dark chocolate gelato

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 read "R. Saladino".

"Buon Appetito!!"
Rino Saladino
Executive Chef
Vela Dining and Bar