



Velvet
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 Chandon and Floral gift at the magnificent waterfront restaurant, Vela Dining & Bar

4 Course Valentine's Day Menu \$120.00 per person

Vela's sumptuous 4 Course Menu includes a glass of Chandon served on arrival & a floral 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 7601 between 10am & 5pm.

No cancellations accepted after 5pm, Wednesday, 7 February 2017

Credit Card details to be provided on booking and will be billed on Friday, 9 February 2017.

Please advise of any dietary requirements when making your booking.





Valentine's Day Sample Menu

Amuse bouche

Lime and vodka cured ocean trout gravlax with green apple sorbet

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 crayfish 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

Sicilian Spiced Roasted Aubergine, accompanied with roasted vine tomatoes, and Labneh **V GF**

Traditional house made Potato Gnocchi, served with roast tomato Napolitana and truffled pecorino

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

Banoffee tart and

Strawberry fields Panna Cotta

4 Course Menu with a glass of Sparkling Chandon served on arrival & a floral gift, \$120.00 per person

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