

What's on at *vela*
DINING & BAR

Bastille Day
la Fête nationale

Saturday 14th July 2018

This Bastille Day our French Head Chef Thomas Lhermenier, will delight you with a 2 or 3 Course Exquisite French Inspired Lunch or Dinner

2 Course Menu \$60.00 per person

3 Course Menu with a glass of French Sparkling \$70 per person

To make a booking, contact our team
Monday to Friday, 10am - 5pm on
02 8759 7604

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Bookings Essential! Conditions Apply!

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138 Cabarita Road, d'Albora Marina, Cabarita NSW



Entrees

Terrine de foie de volaille canard et poulet, brioche au beurre, chutney de pomme et raisin
Duck and chicken liver parfait, served with a toasted brioche, apple and grape chutney

Quiche aux tomates séchées, épinard et feta, salade de roquette au parmesan
Semi dried tomatoes, spinach and Persian feta Quiche with a rocket & grand padano salad

Roulade aux deux saumons et creme fraiche, pousse de petit pois, vinaigrette aux agrumes
Smoked and fresh Atlantic salmon roulade with creme fraiche, snow pea shoot, citrus dressing

Noix de St Jacques en coquilles gratinees a la sauce Mornay
Half shelf Australian scallops finished with a Mornay sauce

Mains

Tomate en grape farci a la ratatouille de petits legumes et ricotta
Roasted Vine tomatoes garnished with a vegetables ratatouille and ricotta

Faux fillet de boeuf, pomme frites, sauce béarnaise et salade de cresson
Beef scotch fillet, straight cut chips, béarnaise sauce and watercress salad

Pave de saumon au beurre Nantais, poelle de pomme de terre nouvelle, asperges et petits pois
Grilled Atlantic salmon fillet, beurre blanc, chia potatoes, asparagus and garden peas

Paupiette de porc faites maison, sauce forestiere, grenaille sautees au beurre et, haricot verts
Pork fillet parcel with pork and herb stuffing, wild mushroom sauce, kipfler potatoes

Desserts

Fondant au chocolat noir, glace noix de coco
Dark chocolate fondant, coconut gelato

Tart aux fraise fraiches, sorbet framboise et son coulis myrtille
Fresh Strawberry Tart, raspberry sorbet & blueberry coulis

Assiette de fromage et ses condiments
Cheese for 1, ask your waiter for selection, 2 types of cheese served with condiments

Creme brûlée a la vanille, sable breton
Classic vanilla creme brûlée, breton biscuit

Sides

Panier de Pain et ses 3 beurres
Bread basket for 2 with 3 pieces of butter

Salade du jardin
Garden Salad

Legumes du moment au beurre et aux amandes
Seasonal Vegetables with almond butter

2 Course Menu \$60.00 per person

3 Course Menu including a glass of French Sparkling Wine \$ 70.00 per person