

VELA

CHAMPAGNE BAR

DINING

Grazing

Devonshire Tea \$15

House baked scones served with freshly whipped cream & strawberry jam (V)
includes 1 pot of tea or barista coffee

Cake of the day \$12

Slice of our cake of the day, served with whipped cream

Seasonal Fruit Plate \$14

Selection of seasonal fruits (GF) (DF) (V) (NF)

Cheese Plate \$35

(serves 2-4)

Selection of Brie, Blue & Aged Cheddar served with Lavosh crackers, candied nuts, dried apricots, honeycomb & quince paste (V)

Melts & Wraps

All served with fresh garden salad

Ham & Aged Cheddar Melt \$12

Smoked ham & aged cheddar served on buttered sourdough

Grilled Vegetable Melt \$18

Grilled zucchini, pumpkin & pepper with spinach & Swiss cheese served on toasted sourdough (V) (NF)

Chicken Caesar Wrap \$21

Spinach & herb tortilla, grilled chicken, avocado, bacon, fresh cos lettuce & caesar dressing (NF)

Bowls

Grilled Salmon & Greens \$32

Grilled Tasmanian salmon, green beans & broccolini, citrus vinaigrette, capers, dill (GF) (DF) (A)

Hawkesbury Harvest Salad \$22

Roasted sweet potato, quinoa, kale, pepitas, activated almonds, lemon tahini (GF) (DF) (V)

Poke Bowl \$20

Sushi rice, carrot, cucumber, radish, teriyaki sauce, edamame, avocado, Japanese mayo, sesame seeds, nori (V)

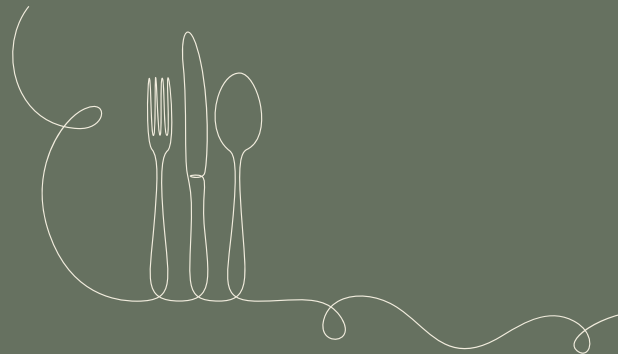
Green Goodness Bowl \$21

Kale, edamame, cucumber, avocado, miso dressing, black sesame, nori (GF) (DF) (V)

Add on:

Grilled Chicken +\$7

Smoked Salmon (M) + \$9



Gluten Free (GF) Dairy Free (DF) Vegetarian (V) Nut Free (NF)
Australian Seafood (A) Imported Seafood (I) Mixed Origin Seafood (M)

BEVERAGES



Smoothies

Glow \$16

Coconut water, banana, strawberries, avocado, dates, maple, collagen, stevia, coconut cream, strawberry puree

Green Detox \$15

Spinach, mint leaves, cucumber, The Gut Co Protein + Collagen, flax seeds, lemon, almond milk, ice

Berry Boost \$15

Banana, blueberries, raspberries, almond milk, The Gut Co Protein + Collagen, yoghurt, ice

Warm

Coffee: Regular \$5 | Large \$5.8

Iced Coffee \$6.5

Add ons

Milk - oat, soy, almond, lactose free +\$0.5

Syrups - vanilla, caramel, hazelnut +\$0.8

Hot Chocolate \$5.8

Sacred Cacao \$8

Refreshing

Strangelove Sparkling mineral water 350ml \$5

Strangelove Still mineral water 350ml \$5

Pineapple Sparkling water 330ml \$6

Tangerine Sparkling water 330ml \$6

Yuzu Sparkling water 330ml \$6

Raspberry & Lemon Kombucha \$8

Pineapple & Lime Kombucha \$8

Pepsi 600ml \$7

Pepsi-max 600ml \$7

Schweppes Lemonade 600ml \$7

Solo Lemon 600ml \$7

Elevated Libations

Sparkling

Louis Roderer NV Champagne gls \$30 | btl \$150

Mionetto NV Prosecco gls \$14.5 | btl \$65

Borgo Maragliano Moscato D'asti gls \$16.5 | btl \$74

White

Margan White label Chardonnay gls \$16 | btl \$72

Herringbone Hills Sauvignon Blanc gls \$13 | btl \$72

Rosé

Rameau d'or Rose gls \$18 | btl \$87

Red

Alta Pinot Noir gls \$13 | btl \$58

Bruno Shiraz gls \$14 | btl \$66

Hesketh Cabernet Sauvignon gls \$13.5 | btl \$56

Beer

Great Northern Super Crisp \$12

Little Creatures Pale Ale \$13

James Boag's Premium \$12

James Boags Premium Light \$10

Heineken 0% \$11

Cider

Hillbilly Apple Cider \$12.5

Hillbilly Pear Cider \$12.5

Hillbilly Non-Alcoholic Apple Cider \$9.5

Canned

James Squire Alcoholic Ginger beer 4% \$15

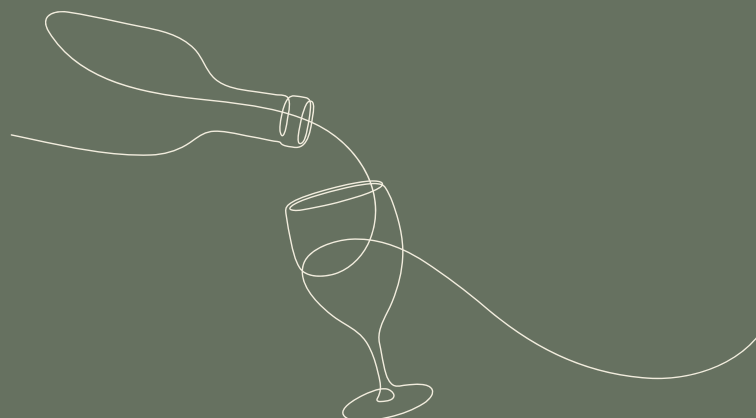
Kirin Hyoketsu Green Apple \$16

Kirin Hyoketsu Lemon \$16

Tapped

Four Pillars Yuzu & Peach gin spritzer \$19

Four Pillars Bloody Shiraz gin spritzer \$19





Sweeten your next group visit with one of our shared dining experiences

***Available for pre-order**

Seasonal Fruit Platter \$60

(serves 4 - 6)

Chefs selection of freshly prepared seasonal fruits

Antipasto Platter \$90

(serves 6 - 8)

Selection of cheeses, deli meats, antipasti & fruits served with Lavosh crackers, candied nuts, dried apricots, honeycomb & quince paste

Champagne High Tea \$75pp

(Available Thursday - Sunday only)

Glass of Louis Roderer Champagne, freshly baked scones with whipped cream & strawberry jam, assorted finger sandwiches, assorted petit desserts