

La Vela

Entree

Mixed Bread Plate

Served with olives, chorizo sausage and arrancini balls

Main Course Choice

Scaloppini A La Crema

Tender veal cooked in white wine, cream & mushroom sauce
Served with seasonal vegetables and rosemary potatoes

Grilled Lamb Rump

On a salad of feta, tomato, cucumber, red onion with black olive tapenade

Pepper Chicken Breast

Cooked in green pepper, mustard, brandy and cream sauce
Accompanied by garden salad and rosemary potatoes

Rigatoni Arrabiata

Rigatoni pasta served with hot Italian sausage, fresh tomato
Olives, garlic and basil

Dessert

Ice-cream Sundae

Individual ice-cream sundaes served with fruit

OR

White chocolate Pannacotta

Tea and Coffee

(optional extra \$3.00 per person)

Vegetarian and Gluten free options can be made available upon request

(please note vouchers are not redeemable with set menus)