



THE vel.væt

RESTAURANT & LOUNGE

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summer in the velvet

2 course \$57

3 course \$68

starters

HOUSE BAKED SOURDOUGH \$4
whipped butter

LEMON MARINATED TIGER PRAWNS \$25
pea & mint gazpacho, compressed cucumbers,
sherry & rhubarb sofrito, saffron rice cracker

HEIRLOOM CARROT SALAD *vo* \$25
maple roasted carrots, labneh foam, maple dressing,
brown butter & walnut crumble, baby kale

BURRATA CAPRESE SALAD *gfo vo* (+\$5) \$30
roasted tomatoes, smoked tomato, black pepper cracker,
basil emulsion

CRISPY CALAMARI *gfo dfo* \$24
garlic aioli, scallions

SUMMER SALAD *gfo* \$22
earthy organic greens, strawberry & tarragon vinaigrette,
shaved radish, cucumbers, pickled beets, crispy quinoa

GRILLED OCTOPUS *gfo* (+\$3) \$28
romesco sauce, braised cipolini, olive tapenade,
confit gem tomatoes, squid ink tapioca chips

mains

LAMB & PEA RISOTTO *gfo* \$41
braised lamb shank, preserved lemon butter, gremolata,
Chuckleberry micro shoots and mint salad

CONFIT DUCK LEG \$42
mushroom caramel, braised daikon, broccolini,
bok choy, sesame & chia cracker, black garlic jus

GRILLED FLANK STEAK (+\$3) \$48
63 acres steak, confit potato pave, carrot puree,
grilled asparagus, morel mushroom jus

PAN SEARED LING COD *gfo* \$44
lemon & thyme crushed potato, roasted fennel, lemon
verbena beurre blanc, hazelnut crust

SUMMER PAPPARDELLE PASTA \$39
mixed mushroom, snap peas, arugula, grilled zucchini,
truffle butter

SURF & TURF \$41
braised pork belly, hokkaido scallops. sake starch
gnocchi, napa cabbage, summer squash, miso dressing

desserts

MOCHA MOUSSE \$14
torched marshmallow, espresso ice cream, cocoa nibs tuille

STRAWBERRY RHUBARB COBBLER \$14
almond crumble, rhubarb sorbet, rhubarb meringue

EARL GREY CRÈME BRÛLÉE \$14
almond biscotti

SEASONAL ICE CREAM \$10

VO: Vegetarian Option | VEO: Vegan Option | DFO: Dairy Free Option | GFO: Gluten Free Option

Tables of 8 people or more are subject to an automatic 18% gratuity.