Small Plates

$12
HASH BROWN BITES

Crisp hash brown gems finished with silky taramasalata, crème fraîche, and finely cut chives.

$14
HOT HONEY HALLOUMI

Four bites of grilled halloumi dressed with hot honey and finished with Aleppo pepper.

$16 (V, GF)
EGGPLANT FRITTI

Golden eggplant fritti with romesco and whipped almond ricotta.

$18
ANCHOVY TOAST

Three bites of grilled artisan bread topped with whipped ricotta, smoked tomato chutney, anchovies, and fresh basil.

$22
STEAMED MUSSELS & CLAMS

Steamed mussels and clams finished with guindilla and garlic butter, served with grilled sourdough.

$14 / $25 (GF, DF)
MUSTARD RUMP CAP SKEWERS

Grass-fed rump cap delicately marinated in mustard, grilled to perfection, served with rich jus and finished with lime crema.

7% surcharge applies on Saturdays, and a 10% surcharge applies on Sundays.

After Hours

Cellar Board

$34 (V)
PERFECT FOR TWO.

Sourdough grissini, Président Camembert, guindilla peppers, marinated olives, sun-dried tomatoes, seasonal fruit, romesco, and house-made carrot jam.

Designed for slow enjoyment, every element on the board works in harmony to enhance each flavour, inviting guests to explore different pairings with their favourite wine.

Continue Your Board

Add your favourite cheeses and charcuterie to create your perfect pairing.

CHEESE

Blue Gorgonzola ..... $7 / 65g

Aged Cheddar $8/ 65g

Camembert ..... $6 / 65g

CHARCUTERIE

Bresaola ..... $10 / 60g

Prosciutto ..... $10 / 60g

Mortadella ..... $6 / 60g

Salami ..... $7 / 60g

To Share Something Sweet

$15 (V)
MADELEINES

Warm house-made madeleines served with silky salted caramel for dipping.

$16 (GF, V)
BASQUE CHEESECAKE

Velvet's signature burnt Basque cheesecake. Please ask your server about today's flavour.

Gluten-free bread is available as a substitute for all dishes served with bread.