



AUCKLAND'S WAITAKERE ESTATE
Auckland City's Rainforest Retreat

Conference - Dinner Menu "A" Three Courses

Soup of the Day

served with warmed fresh bread

Mains

Fillet of Beef

with razor back potatoes, herbed leeks &
red wine gravy

Chicken Coq au Vin

with baby onions, mushrooms, bacon, herbed baby potatoes
& red wine sauce

Fish of the Day

to be advised by your waiter

Desserts

Homemade Crumble of the Day

served with cream & ice cream

Crème Brulee with Berries

served with ice cream & a berry compote

Fresh Fruit Selection

served with vanilla ice cream and passionfruit coulis



AUCKLAND'S WAITAKERE ESTATE
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Conference - Dinner Menu "A" Four Courses

Soup of the Day

served with warmed fresh bread

Entrees

Tower of Salmon

layered with prawns, avocado, apple & watercress salad with a citrus mayonnaise

Warm Lamb Salad

with roasted vegetables, figs and feta tossed in a sesame seed & honey dressing

Pan Fried Calamari

served on red onion rocket salad with lime aioli

Mains

Fillet of Beef

with razor back potatoes, herbed leeks & red wine gravy

Chicken Coq au Vin

with baby onions, mushrooms, bacon, herbed baby potatoes & red wine sauce

Fish of the Day

to be advised by your waiter

Desserts

Homemade Crumble of the Day

served with cream & ice cream

Crème Brulee with Berries

served with ice cream & a berry compote

Fresh Fruit Selection

served with vanilla ice cream and passionfruit coulis

Menus subject to change



AUCKLAND'S WAITAKERE ESTATE
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Conference - Dinner Menu "B" Three Courses

Soup of the Day

served with warmed fresh bread

Mains

Crispy Duck Breast

served on kumara rosti with orange fillets & Grand Marnier orange jus

Lamb Rump

served on creamy parsnip mash & steamed greens

Fish of the Day

to be advised by your waiter

Desserts

Warm Sticky Toffee Pudding

served with fig & honey ice cream & a vanilla bean anglaise

Chocolate Mousse

with minted fruits & a vanilla bean anglaise

Selection of Fine New Zealand Cheeses

with crackers, figs & comb honey

Conference - Dinner Menu "B" Four Courses

Soup of the Day

served with warmed fresh bread

Entrees

Caesar Salad

with crispy bacon, croutons, par boiled egg & finished with caesar dressing

Seared Calves Liver

with crispy bacon & razor back potatoes

Pan Fried Calamari

served on red onion rocket salad with lime aioli

Mains

Crispy Duck Breast

served on kumara rosti with orange fillets & Grand Marnier orange jus

Lamb Rump

served on creamy parsnip mash & steamed greens

Fish of the Day

to be advised by your waiter

Desserts

Warm Sticky Toffee Pudding

served with fig & honey ice cream & a vanilla bean anglaise

Chocolate Mousse

with minted fruits & a vanilla bean anglaise

Selection of Fine New Zealand Cheeses

with crackers, figs & comb honey