



AUCKLAND'S WAITAKERE ESTATE
Auckland City's Rainforest Retreat

Dinner Menu

Breads and Dips

gourmet selection of artisan breads with extra virgin olive oil
Egyptian style aromatic dukka and garlic confit
\$8.50

To Begin

Soup of the Day

daily special from our chefs
\$15.00

Black Tiger Prawns

with vegetable crudite in rice paper rolls and soy dipping sauce
\$19.00

Spicy Chicken Salad

coriander lime dressing, mango and crispy noodles
\$17.00

Pan Seared Queen Scallops

flashed in pernod on pickled fennel with avocado oil, dill and orange segments
\$20.00

Packham Pear and Blue Cheese Salad

walnuts and cabernet sauvignon vinaigrette
\$17.00

One account per table

Menus subject to change



AUCKLAND'S WAITAKERE ESTATE

Auckland City's Rainforest Retreat

Main Event

Angus Pure Beef Eye Fillet

cooked to your liking on crushed Moroccan spiced Agria potato,
portabello mushroom, baby vegetables and oxtail jus

\$36.50

Ras-El-Hanout Rubbed Chicken

butternut, chickpea ragout, braised shallots and cucumber yoghurt

\$34.00

Cervena Venison Cutlet

braised red cabbage, summer greens, orange kumara puree and juniper berry jus

\$39.00

Szechuan Pepper Rubbed Pork Fillet

wok vegetables with soba noodles, candied chilli and sesame noodle wafers

\$34.00

Zatáar Crusted Lamb Rack

on braised depuy lentils, vine tomato, baked garlic and elderberry jus

\$37.00

Roast Bell Pepper

filled with pumpkin ragout on smoked eggplant and yoghurt sauce

\$29.00

Fish of the Day

a daily special from our chefs

\$35.00

Side Orders

\$8.00 each

Asian Vegetables

Moroccan Agria Potato Mash

Side Salad with Cabernet Sauvignon Vinaigrette

Menus subject to change



AUCKLAND'S WAITAKERE ESTATE
Auckland City's Rainforest Retreat

Sweet Temptations

\$15.00 each

Iced Coconut Terrine

served with pineapple, mint salsa and mango sorbet

Chocolate Mocha Tart

espresso mascarpone and Baileys ice-cream

Frozen Pistachio Nougat

with forest berry compote and sweet pesto

Lemongrass & Ginger Panacotta

citrus Carpaccio and lime sorbet

Lavender Crème Brulee

macadamia biscotti and chantilly crème

Cheese Selection

Selection of Finest New Zealand Cheeses

Kahurangi Blue, Kapiti Double Brie, Kapiti Cumin Gouda, Kapiti Cheddar
with crackers, dry fruit compote and quince jelly

\$25.00

Menus subject to change