



WAITAKERE
RESORT & SPA

ENTREE

BRUSCHETTA (V)

19

Toasted focaccia bread with onion, tomato, basil, and feta

VEGAN SOUP OF THE DAY (VG) (DF) (GF)

19

Seasonal vegan soup served with sliced focaccia bread

LAMB KEBABS (GF) (DF)

25

Juicy pan seared lamb kebabs served with tomato rouge and mint sauce

SUPER FOOD SALAD (GF) (DF) (VG)

23

Braised rainbow quinoa with condiments and habanero vegan aioli

OVEN BAKED SPICY CHICKEN WINGS (DF) (GF)

22

Spicy chicken wings served with tzatziki and smoky BBQ sauce

CRISPY FRIED JUMBO TIGER PRAWNS (DF)

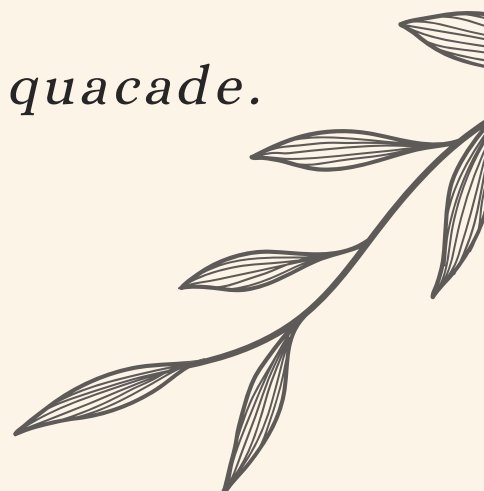
25

Fried jumbo prawns served with chilly aioli and lemon wedges

AQUA GRAVLAX (DF) (GF)

23

Seasonal fresh cured fish served with salsa de aquacade.





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MAINS

RISSOTTO CON PISELLI (V) (GF)

35

Cooked with pea mash and served with parmesan flakes.

CHICKEN FRANCESE (GF) (DF)

39

Sous vide cooked chicken breast served with eggplant chickpea tagine, broccolini and lemon butter sauce.

SLOW COOKED PORK BELLY (GF) (DF)

39

Slow cooked pork belly cooked in Thai spices and served with cauliflower, broccoli rice, and steam vegetables.

SOUS VIDE COOKED LAMB RUMP (GF) (DF)

42

Sous vide cooked lamb rump served with lentil ragout and crispy fried kale.

FISH OF THE DAY (GF) (DF)

38

Seasonal pan-fried fresh fish served with lemon butter sauce and steam beans.

SCOTCH FILLET (GF) (DF)

48

Slow cooked scotch fillet served with cauliflower puree and seasonal steam vegetables.

PAN SEARED SCALLOPS WITH FETTUCINI (DF)

38

Fettuccine pasta cooked with white wine and tomato sauce served with pan seared scallops.





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DESSERTS

RASPBERRY CHOCOLATE CATALAN SLICE

19

chocolate mogado sponge base with raspberry catalana slice served with berry sorbet

THE SECRET OF CITRUS

19

Matcha streusel & lemon dacquoise with yuzu, lime jelly & passion fruit cremuex served with matcha tuile, mandarin sorbe & kalamansi sphere

NEW YORK STYLE BAKED CHEESECAKE

19

served with mixed berries & vanilla ice cream with berry coulis

NUTRITIONAL VIRGIN PINA COLADA

19

almond sponge base, pineapple jelly and coconut mousse coated with Valrhona Guanaja chocolate served in a half dome shell with pineapple compote

COULANT AU CHOCOLATE TARTE

19

Runny 56% Valrhona dark chocolate fondant filled vanilla chocolate tarte, served with cocoa honeycomb tuile & Irish cream liqueur ice cream

FLAMME DE DIVINE

19

Flamable fresh french crepes served with caramelized honey brown butter orange sauce with Grand Marnier & lemongrass ice cream

STICKY DATE SLICE

19

Served with crème anglaise with decadent brown butterscotch sauce

