



À la carte Dinner Menu

Entrees

BRUSCHETTA (V) Toasted focaccia bread with onion, tomato, basil, and feta.	\$19
VEGAN SOUP OF THE DAY (VG) (DF) (GF) Seasonal vegan soup served with sliced focaccia bread.	\$19
LAMB KEBABS (GF) (DF) Juicy pan seared lamb kebabs served with tomato rouge and mint sauce.	\$25
SUPER FOOD SALAD (GF) (DF) (VG) Braised rainbow quinoa with condiments and habanero vegan aioli.	\$23
OVEN BAKED SPICY CHICKEN WINGS (DF) (GF) Spicy chicken wings served with tzatziki and smoky BBQ sauce.	\$22
CRISPY FRIED JUMBO TIGER PRAWNS (DF) Fried jumbo prawns served with chilly aioli and lemon wedges.	\$25
AQUA GRAVLAX (DF) (GF) Seasonal fresh cured fish served with salsa de aquacade.	\$23

DF* GF*=Gluten Free/ Dairy Free option available on
request

We cater for most dietary requirements. Please advise your server if you have
any dietary needs.



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Mains

RISSOTTO CON PISELLI (V) (GF)	\$35
Rich creamy risotto 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 garlic 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 garlic sauce and steam beans.	
EYE FILLET (GF) (DF)	\$49
Slow cooked eye 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.	

Sides

Fried Egg	\$5	Steak Fries	\$9
Patatas Bravas	\$16	Steamed Vegetables	\$9

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WAITAKERE
RESORT & SPA
À la Carte Dinner Menu

Desserts

RASPBERRY CHOCOLATE CATALAN SLICE Chocolate Mogador sponge base with raspberry catalan slice served with berry sorbet	\$19
THE SECRET OF CITRUS Matcha streusel & lemon dacquoise with yuzu, lime jelly & passion fruit cremux served with matcha tuile, mandarin sorbet & kalamansi sphere	\$19
NEW YORK STYLE BAKED CHEESECAKE served with mixed berries & vanilla ice cream with berry coulis	\$19
NUTRITIONAL VIRGIN PINA COLADA Almond sponge base, pineapple jelly and coconut mousse coated with Valrhona Guanaja chocolate served in a half dome shell with pineapple compote	\$19
COULANT AU CHOCOLATE TARTE <i>Runny 56% Valrhona dark chocolate fondant filled vanilla chocolate tarte, served with cocoa honeycomb tuile & Irish cream liqueur ice cream</i>	\$19
STICKY DATE SLICE served with crème anglaise with decadent brown butterscotch sauce	\$19
ICE CREAM & SORBET TRIO (GF, V)	\$16
AFFOGATO – CHOICE OF LIQUEUR Amaretto, Baileys, Kahlua or Frangelico	\$20
CHEESE PLATTER	\$40

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