



## 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) Rich creamy risotto cooked with pea mash and served with parmesan flakes.	\$35
CHICKEN FRANCESE (GF) (DF) Sous vide cooked chicken breast served with eggplant chickpea tagine, broccolini and lemon garlic sauce.	\$39
SLOW COOKED PORK BELLY (GF) (DF) Slow cooked pork belly cooked in Thai spices and served with cauliflower, broccoli rice, and steam vegetables.	\$39
SOUS VIDE COOKED LAMB RUMP (GF) (DF) Sous vide cooked lamb rump served with lentil ragout and crispy fried kale.	\$42
FISH OF THE DAY (GF) (DF) Seasonal pan-fried fresh fish served with lemon garlic sauce and steam beans.	\$38
SCOTCH FILLET (GF) (DF) Slow cooked scotch fillet served with cauliflower puree and seasonal steam vegetables.	\$48
PAN SEARED SCALLOPS WITH FETTUCINI (DF) Fettuccine pasta cooked with white wine and tomato sauce served with pan seared scallops.	\$38

### 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

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

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