

WAI-ORA LAKESIDE SPA RESORT

DINNER MENU

BREAD

Baked fresh daily with Trio of Dips - Piripiri Dukkah, Pikopiko Pesto and Tomato Oil

\$7.50

FIRST FLAVOURS

Wai-Ora's Specialty Crèam Paua

\$13.50

Soup of the Day made from today's fresh ingredients

\$11.50

Seared Tiger Prawn and Pacific Queen Scallops with Lime and Thai Chilli dressing served with grilled Parmesan ring filled with Snow Pea Shoots salad

\$16.00

Crispy Mandarin Quail with grilled Pineapple, Rocket, Tofu Croutons and Coriander and Soya Vinaigrette

\$18.00

Akaroa Salmon - cured with Sake, Lime and Palm Sugar served with a Bouquet of Salad and pickled Pink Ginger

\$15.00

Iron skillet Greenshell Mussels, Pípis and Cockles slow roasted served with garlic, shallots and Citrus Pikopiko Oil

\$15.00

Free range Chicken Satay scented with Horopito, served with
Mesclun Leaves and Spicy Peanut sauce
\$13.50

MAIN EVENT

Black Angus Eye Fillet of Beef- grilled and rested on a Moemoe
mash folded with Garlic and served with braised Giant Mokoia
Mushroom
\$36.50

Hot smoked King Salmon on Greentea Noodles, Pearls of
Vegetables and Shi-itake Mushrooms Broth
\$33.50

Oven baked Canterbury Rack of Lamb basted with Manuka
Honey and Horopito, served with sautéed Pikopiko and Kumara
Rosti
\$40.50

Duck Supreme infused with Piripiri and rested on a Mango
Star Tea Jasmine Rice and drizzled with Asian Plum sauce
\$32.50

Market Fish of the Day served on Asian wilted greens and
finished with Karengo and Saffron reduction with Taro and
Baby Fennel Cake
\$28.50

Grilled Pork Cutlets marinated with Soy and Hoisin on a bed of
wok-flash Bok-choy with Apples and Mustard sauce
\$27.00

SIDE ORDERS

Garlic roasted mashed Potatoes
Mixed salad greens with house dressing
Crispy Fries with Aioli
Jasmine Rice Pilaff perfumed with Lemon Grass
Char-grilled vegetables with Kawakawa Oil
Wok-stirred vegetables with Sesame Oil
\$5.50

DESSERT

Mini Pavlova folded with Kawakawa layered with mixed Fruit
compote, mascarpone finished Tahitian Vanilla Bean Ice Cream
\$12.50

Or

Self saucing Mini Gateau with Bitter Chocolate and Prunes
Biscotti
\$11.50

Or

Dried Papaya & Tropical Coconut Cream Brulee with roasted
Cashew praline
\$10.50

Or

A selection of Homemade Ice Cream and Sorbet
\$13.50

Or

Tasting of Sweets - choices from any 3 Items from the above
delectables
\$30.00

New Zealand and International Cheese with Grapes, Crackers
and dried Fruits
\$18.50