

WAI-ORA LAKESIDE SPA RESORT

VEGETARIAN - LUNCH / DINNER

BREAD

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

\$8.50

FIRST FLAVOURS

vegetarian Soup of the Day made from fresh seasonal ingredients

\$11.50

Or

Garden Salad with Rocket, Artichokes, Sundried Tomato & Cucumber lightly dressed in a Mixed Berry Vinaigrette with Parmesan Wafer

\$13.50

Or

Roasted Vine ripened Tomatoes filled with Flat Mushrooms and rested on a Wok seared Green Tea Noodles with Aged Balsamic

\$14.00

MAIN EVENT

Sauteed Vegetables wrapped in a Filo Pastry with Roasted Cashew infused with Kapiti Brie, served Red Onion relish

\$21.50

Or

Jasmine Pilaff perfumed with Lemongrass topped with Wok-seared vegetables tossed in Asian Plum sauce

\$17.50

Or

Tomato infused Couscous with wilted Spinach and Grilled Flat
Mushroom scented with Kawakawa, drizzled with Piko-piko

Pesto

\$19.50

Or

Penne Pasta tossed in a Sweet Basil Pesto with roasted Pinenuts
and Shaved Parmesan

\$18.50

SWEET ENDINGS

Please asked for our Dessert Menu