



REGENT OF ROTORUA

À La Carte Dinner Menu

Starter

Artisan Breads & Dips 17.5

tomato relish, kawakawa butter, horopito dukkah, New Zealand olive oil, aged balsamic (gluten free bread items available on request)

Entrées

Smoked Hoki and Leek Tartlet 23.0

Garden herb sauce

Chicken Liver Pate 24.0

Green tomato, jalapeno relish and crostini

Cinnamon Goats Cheese Mille Feuille 21.0

Kawakawa Cured Lamb Belly 25.0

Kumara fondant, pickled apple and mint dressing **gf**

Mains

Lamb Rump 43.0

Slow braised smoked shank, sheep's curd and potato croquette **gf**

Eye Fillet 46.0

Pea puree, fondant potato, caramelised onion, roasted mushroom and black pepper tulle

Horopito Seasoned Venison Loin 45.0

Beetroots, potato puree and blackberry **gf**

Baked Salmon Fillet 45.0

Crispy fishcake and spinach crème **gf**

Chicken Ballotine 43.0

Potato terrine, petit vegetables and green herb velouté **gf**

Sides 12.0

seasonal market fresh vegetables

chef's potato of the day

french fries with aioli

garden salad

Plant Based Menu

Entrées

Shiitake Dumplings 22.0

Chili jam, Asian broth and stir-fried vegetables **df, v**

Beetroot and Red Wine Poached Pear Salad **gf, df, v** 21.5

Crispy Samosa 22.0

Pickled lime relish **df, v**

Mains

Jackfruit 'Crab' Cakes 33.0

Vegan tartare sauce and crisp salad **gf, df, v**

Leek, Cabbage and Potato Tart 35.0

Garden herb cream sauce and steamed seasonal vegetables **df, v**

Eggplant Parmigiana 35.0

Garlic and herb roasted potato **df, v, gf**

Sweet

After Dinner Mint 19.0

Coconut and Mango Entremets 19.0

Coconut, Peanut and Banana Pie **n** 19.0

Sticky Date Pudding 19.0

Coffee syrup and vanilla ice cream

Dairy Free Raspberry 'Cheesecake' **v, df, gf** 19.0

Cheese

carefully selected New Zealand cheeses served with appropriately considered accompaniments – today's selection will be explained by your friendly service staff
gluten free textures can be provided on request

single serve cheese 19.0

selection of three cheeses 28.5

Infusions

Fusion coffees 5.0

Teas 4.5

Liqueur coffees 14.5

lf local food (provincially sourced), **gf** gluten free, **n** contains nuts, **df** dairy free, **v** vegan

For any other dietary restrictions please inform our friendly service team

As good food takes time please inform us of your time restraints