



REGENT  
OF ROTORUA

## Plant Based Degustation Menu

### Amuse Bouche

#### Beetroot and Red Wine Poached Pear Salad

*Volcanic Hills Sauvignon Blanc*

#### Shiitake Dumplings

Chili Jam, Asian broth and stir-fried vegetables

*Volcanic Hills Chardonnay*

#### Jackfruit 'Crab' Cakes

vegan tartare sauce and crisp salad

*Spy Valley Riesling*

#### Eggplant Parmigiana

garlic and herb roasted potato

*Black Barn Merlot Cabernet*

### Refresher Course

#### Coconut, Peanut Butter and Banana Pie

*Clearview Sea Red*

#### Petit Fours

Five courses \$110 per person

With matching wine \$165 per person