



REGENT OF ROTORUA

À La Carte Dinner Menu

Starter

Artisan breads and dips 17.5

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

Entrees

Venison osso bucco 23.0

red wine braised venison osso bucco, wholegrain mustard mash, mushroom duxelles, smoked marrow butter & cranberry jus

Chicken liver pate 24.0

port wine gel, balsamic, crostini

Pan seared scallops 24.0

pan seared scallops on crispy pork belly, pea puree and pork scratchings

Smoked lamb salad 25.0

shavings of smoked lamb rump served on skordalia, pepperonata & minted yoghurt dressing **gf**

Prawn & calamari croqueta 21.0

served with squid ink aioli

Mains

Trio of lamb 43.0

herb crusted lamb backstrap, potato and braised shoulder terrine, cabbage wrapped shank, caponata, jus **gf**

Fillet of beef tenderloin 46.0

pommes Anna, mushroom croquette, pea puree, peppercorn sauce **gf**

Smoked duck breast 45.0

beetroots, potato puree and citrus glaze **gf**

Market fresh fish 45.0

pan fried fillet, watercress velouté, pumpkin gnocchi, seasonal vegetables **gf**

Chicken roulade 43.0

spinach, roasted capsicum and cream cheese filled chicken roulade, confit potato, smoked bacon and mushroom cream sauce **gf**

Sides 12.0

seasonal market fresh vegetables

chef's potato of the day

french fries with aioli

garden salad

Plant Based Menu

Entrées

Baked conchiglioni 22.0

conchiglioni pasta shells, filled with spinach and ricotta, baked with a rich tomato sauce **df, v**

Roasted mushroom 21.5

roasted field mushrooms with a tomato, spinach and cashew cream topping **gf, df, v**

Beetroot, carrot and walnut 22.0

variety of beetroot textures, baby carrot, walnuts, coconut labneh and dukkah **df, v**

Mains

Pumpkin arancini 33.0

roasted pumpkin and feta Arancini, served with roasted vegetables and a rich marinara sauce **gf, df, v**

Textures of cauliflower 35.0

baked cauliflower florets, puree, pickles, with a toasted nut butter and vegan mornay sauce **df, v**

Baked eggplant 35.0

baked eggplant, with caponata and baba ganoush **df, v, gf**

Sweet

Honey panna cotta 19.0

manuka honey panna cotta egg in a kataifi pastry nest with orange sorbet

Chocolate fudge & pear tartlet 19.0

chocolate sable tartlet, chocolate fudge, saffron poached pear

Candied apple 19.0

frozen apple parfait with caramelized apple, crème anglaise, praline crumb and gooey caramel

Fruit crumble 19.0

traditional fruit crumble with crème anglaise and vanilla ice cream

Dairy free raspberry 'cheesecake' 19.0

dairy free mixed berry "cheesecake", berry compote, chocolate soil and berry sorbet **v, df**

Poached pear 19.0

saffron poached pear, chocolate mousse, champagne gel, orange sorbet

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