



REGENT
OF ROTORUA

Degustation Menu

Amuse Bouche

Smoked Lamb Salad

shaved smoked lamb rump, skordolia, pepperonata, minted yoghurt
Volcanic Hills Rose

Pan Seared Scallops

crispy pork belly, pea puree, pork scratchings
Clearview Chardonnay

Venison Osso Bucco

wholegrain mustard mash, mushroom, smoked marrow butter, cranberry jus
Pencarrow Pinot Noir

Eye Fillet

pommes anna, mushroom croquette, peppercorn sauce
Black Barn Merlot Cabernet

Refresher Course

Candied Apple

crème anglaise, praline crumb, gooey caramel
Tawney Port 10yo

Petit Fours

Five courses \$110 per person

With matching wine \$165 per person