



REGENT
OF ROTORUA

Plant Based Degustation Menu

Amuse Bouche

Beetroot, Carrot and Walnut

beetroot textures, baby carrot, coconut labneh, dukkah
Pencarrow Pinot Noir

Roasted Mushrooms

roasted field mushrooms, tomato, spinach and cashew cream topping
Clearview Chardonnay

Textures of Cauliflower

toasted nut butter and vegan mornay sauce
Volcanic Hills Sauvignon blanc

Baked Eggplant

caponata, and baba ganoush
Deadarm Shiraz

Refresher Course

Raspberry Cheesecake

berry compote, chocolate soil, berry sorbet
Clearview Sea Red

Petit Fours

Five courses \$110 per person

With matching wine \$165 per person