



REGENT  
OF ROTORUA

## **Degustation Menu**

### **Amuse Bouche**

#### **Cinnamon Goats Cheese Mille Feuille**

*Volcanic Hills Sauvignon Blanc*

#### **Smoked Hoki and Leek Tartlet**

Garden herb sauce

*Volcanic Hills Chardonnay*

#### **Kawakawa Cured Lamb Belly**

kumara fondant, pickled apple and mint dressing

*Nanny Goat Pinot Noir*

#### **Eye Fillet**

fondant potato, caramelized onion, roasted mushroom and black pepper tuille

*Black Barn Merlot Cabernet*

### **Refresher Course**

#### **After Dinner Mint**

*Clearview Sea Red*

#### **Petit Fours**

Five courses \$110 per person

With matching wine \$165 per person