



REGENT
OF ROTORUA

Degustation Menu

Amuse Bouche

Black Robin Gin Cured Salmon

smoked eel, beetroot and apple tartare, liquorice hollandaise,
seeded cracker

Lake Hayes Pinot Gris

Variation and Textures of Potato

a celebration of the humble “spud” using different
potato varieties and cooking techniques

Volcanic Hills Chardonnay

Forest Mushroom

mushroom croquette, sautéed local exotic mushroom,
piko piko, herb sponge, mushroom velouté and crisp

Volcanic Hills Rosé

Head to Tail of Beef

prime beef striploin, beef cheek and oxtail, ox tongue,
duchess potato, soubise, peas, red wine jus and bearnaise sauce

Black Barn Merlot Cabernet

Refresher Course

Summer Fruits Pavlova

Tempus Two Botrytis Semillon

Petit Fours

Five Course 99.0 per person

with matching wines 145.0 per person