



REGENT  
OF ROTORUA

## Degustation Plant-Based Dinner Menu

### Amuse Bouche

#### Beetroot and Pear Salad

roasted, pickled pureed beetroots, spiced saffron pear, vegan cream cheese  
*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*

#### Ravioli Doppi

homemade vegan pasta ravioli, duo of separate fillings, (roast pumpkin,  
cheese sauce), tossed in vegan pesto, served on tomato sauce  
*Black Barn Merlot Cabernet*

### Refresher Course

#### Lemon and Passionfruit Mousse

shortbread, cocoa tuille  
*Tempus Two Botrytis Semillon*

#### Petit Fours

Five Course 99.0 per person  
with matching wines 145.0 per person