



## REGENT OF ROTORUA

### Dinner Menu

#### Starter

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##### Artisan Breads & Dips 15.5

tomato relish, kawakawa butter, horopito dukkah, New Zealand olive oil, aged balsamic [gluten free bread items available on request]

#### Entrées

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##### Black Robin Gin Cured Salmon 21.0

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

##### Variation and Textures of Potato 18.5

a celebration of the humble “spud” using different potato varieties and cooking techniques **df, gf, v**

##### Forest Mushroom 21.0

mushroom croquette, sautéed local exotic mushroom, piko piko, herb sponge, mushroom velouté and crisp **gf, df, v**

##### Octopus, Smoked Scallop Taramasalata, Scallop, Wasabi and Pea Aioli **df** 22.5

##### Chicken Liver Parfait 21.5

apple jelly, apple chutney, fresh bread and crostini

#### Mains

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##### Head to Tail of Beef 41.5

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

##### Fennel Crusted Pork Loin 39.5

pork loin seasoned with fennel seed, spinach puree, carrot ribbons, potato gallette, saffron pear and honey mustard dressing **gf**

##### Rack of Lamb 41.5

roast lamb rack, pressed braised shank, parsley and mint crumb, pumpkin, broccoli (florets and puree), manuka smoked potato mash, minted jus **df, gf**

##### Market Fresh Fish 39.0

oven baked with white wine, served with leek in crème fraîche, seasonal vegetable medley, potato rosti basket, shellfish velouté, dill fronds **gf**

##### Glazed Duck Breast 40.0

confit leg rilette, home cured duck bacon, parisienne of vegetables, duck fat potatoes and duck consommé **df, gf**

##### Roast Chicken Breast 39.0

pan roasted chicken breast, textures of cauliflower, pea puree, confit potatoes, honey roasted carrots and chicken and white wine gravy **gf**

#### Sides 9.0

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seasonal market fresh vegetables

chef's potato of the day

french fries with aioli

garden salad

### Plant Based Menu

#### Entrées

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##### Beetroot and Pear Salad 18.0

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

##### Variation and Textures of Potato 18.5

a celebration of the humble “spud” using different potato varieties and cooking techniques **gf, df, v**

##### Curried Lentil and Chickpea Croquettes 18.5

lentil and chickpea croquettes with a liquid curry sauce centre, served atop baba ghanoush and dukkah **gf, df, v**

##### Forest Mushroom 21.0

mushroom croquette, sautéed local exotic mushroom, piko piko, herb sponge, mushroom velouté and crisp **gf, df, v**

#### Mains

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##### Roasted Cauliflower 29.5

roast cauliflower steak, cauliflower puree, toasted nut butter sauce, cheese bechamel, pickles **gf, df, v**

##### Ravioli Doppi 29.0

homemade vegan pasta ravioli, duo of separate fillings, (roast pumpkin, cheese sauce), tossed in vegan pesto, served on tomato sauce **df, v**

##### Carrot Tartlet 28.5

tartlet of roasted carrot blended with vegan cream cheese, carrot puree, pickled carrot ribbons, roasted rainbow carrots **df, v**

##### Banana Blossom Fritter 28.5

banana blossom coated in a wakame and lemon batter, potato rosti nest, seasonal vegetable medley, fennel cream sauce **df, v**

#### Sweets

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##### Chocolate Pina Colada 16.5

coconut mousse, pineapple and mint salsa, coconut daquoise, dark chocolate coat, toasted coconut

##### Summer Fruits Pavlova 16.5

##### Dark and White Chocolate Delice 16.5

layered dark and white chocolate delice, hazelnut praline, caramel ice cream, cocoa tuille, caramel popcorn **n**

##### Caramelized Apple, Pear and Custard Tart 16.5

apples and pears caramelized in dairy free butter, dairy free custard set in tart case, served with dairy free vanilla ice cream **v**

##### Lemon and Passionfruit Mousse 16.5

served with shortbread, cocoa tuille **v, n**

#### Cheese

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carefully selected New Zealand cheeses served with appropriately considered accompaniments – today's selection will be explained by your friendly service staff  
gluten free textures can be provided on request

##### Single Serve Cheese 16.5

##### Selection of three Cheeses 23.5

#### Infusions

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##### Espresso Coffees 4.0

##### Teas 4.0

##### Liqueur Coffees 13.5

If Local food [provincially sourced], **gf** gluten free, **n** contains nuts, **df** dairy free, **v** vegan

*For any other dietary restrictions please inform our friendly service team  
As good food takes time please inform us of your time restraints*