



REGENT  
OF ROTORUA

## À La Carte Dinner Menu

### Starter

---

#### 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

---

#### Smoked Hoki and Leek Tartlet 21.0

garden herb sauce

#### Chicken Liver Paté 21.5

green tomato, jalapeno relish and crostini

#### Cinnamon Goats Cheese Mille Feuille 18.5

#### Steamed Queen Scallops 22.5

in Baileys Irish Cream **gf**

#### Kawakawa Cured Lamb Belly 22.5

kumara fondant, pickled apple and mint dressing **gf**

### Mains

---

#### Lamb Rump 41.5

slow braised smoked shank, sheep's curd and potato croquette **gf**

#### Eye Fillet 41.5

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

#### Horopito Seasoned Venison Loin 40.0

beetroots, potato purée and blackberry **gf**

#### Baked Salmon Fillet 39.0

crispy fishcake and spinach crème **gf**

#### Chicken Ballotine 39.0

Potato terrine, petit vegetables and green herb velouté **gf**

### Sides 9.0

---

seasonal market fresh vegetables

chef's potato of the day

french fries with aioli

garden salad

## Plant Based Menu

### Entrées

---

#### Shitake Dumplings 18.5

chili jam, asian broth and stir-fried vegetables **df, v**

#### Beetroot and Red Wine Poached Pear Salad **gf, df, v** 18.0

#### Crispy Samosa 18.5

pickled lime relish **df, v**

### Mains

---

#### Jackfruit 'Crab' Cakes 28.0

vegan tartare sauce and crisp salad **gf, df, v**

#### Leek, Cabbage and Potato Tart 29.5

garden herb cream sauce and steamed seasonal vegetables **df, v**

#### Eggplant Parmigiana 29.5

garlic and herb roasted potato **df, v, gf**

### Sweets

---

#### After Dinner Mint 16.5

#### Coconut and Mango Entremets 16.5

#### Coconut, Peanut and Banana Pie **v** 16.5

#### Sticky Date Pudding 16.5

coffee syrup and vanilla ice cream

#### Dairy Free Raspberry 'Cheesecake' **v, df, gf** 16.5

### Cheese

---

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 18.0

#### Selection of three Cheeses 27.0

### Infusions

---

#### Espresso Coffees 4.5

#### Teas 4.5

#### 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*