



REGENT
OF ROTORUA

Degustation Menu

Amuse-Bouche

Seafood Assiette

butter poached slipper lobster, salmon gravlax, octopus terrine, tamarind mayo

Framingham Classic Riesling

Seared Scallops

spiced sausage, carrot and parsnip, bisque reduction

Lake Hayes Pinot Gris

Sumac and KawaKawa Lamb Loin

mediterranean couscous, baba ganoush, cumin tuille, espresso dates

Palliser Pencarrow Pinot Noir

Beef Eye Fillet

steak & kidney pudding, green pea, soubise, smoked mushroom,
bubble & squeak croquettes

Black Barn Merlot

refresher Course

'After Dinner'

chocolate mint entremets

Clearview Sea Red

Petit Fours

Four course \$79

with matching wines \$109

Five course \$89

with matching wines \$129

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