



REGENT
OF ROTORUA

Dégustation Menu

Amuse Bouche

Cinnamon Goat's Cheese Mille Feuille

Volcanic Hills Sauvignon Blanc

Smoked Hoki and Leek Tartlet

Garden herb sauce

Volcanic Hills Chardonnay

Kawakawa Cured Lamb Belly

kumara fondant, pickled apple and mint dressing

Nanny Goat Pinot Noir

Eye Fillet

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

Black Barn Merlot Cabernet

Refresher Course

After Dinner Mint

Clearview Sea Red

Petit Fours

Five courses 99.0 per person

with matching wines 145.0 per person