



REGENT OF ROTORUA

Degustation Menu

Amuse Bouche

Seafood Assiette

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

Framingham Classic Riesling

Forest Mushroom

mushroom croquette, sautéed local exotic mushroom, piko piko, herb sponge,

mushroom elouté and crisp

Clearview Black Reef Blush Rosé

Horipito Seasoned Venison

beetroot textures, dukkah encrusted whipped goat's cheese

Nanny Goat Pinot Noir

Lamb Rack

pressed braised shank, sweetbread croquette, kumara puree,

petit vegetables, peas, beetroot

Black Barn Merlot

refresher course

Coconut Panna Cotta

mango and pineapple salsa, coconut crisp

Tempus Two Botrytis Semillon

petit fours

Five course \$92

with matching wines \$132

For any other dietary restrictions please inform our friendly service team

As good food takes time please inform us of your time restraints