



REGENT
OF ROTORUA

Degustation Plant-Based Dinner Menu

Amuse Bouche

Beetroot and Red Wine Poached Pear Salad

Volcanic Hills Sauvignon Blanc

Shitake Dumplings

chili jam, asian broth and stir-fried vegetables

Volcanic Hills Chardonnay

Jackfruit 'Crab' Cakes

vegan tartare sauce and crisp salad

Spy Valley Riesling

Eggplant Parmigiana

garlic and herb roasted potato

Black Barn Merlot Cabernet

Refresher Course

Coconut, Peanut Butter and Banana Pie

Clearview Sea Red

Petit Fours

Five course 99.0 per person
with matching wines 145.0 per person