



REGENT  
OF ROTORUA

## Degustation Vegetarian Menu

### Amuse-Bouche

#### Goats Cheese and Sundried Tomato Paté

potato pave, pumpkin, red cabbage, pickled apple, crackling

*Spy Valley Sauvignon Blanc*

#### Vegetable Boudin

roasted vegetable and herb salad, toasted quinoa, citrus dressing

*Lake Hayes Pinot Gris*

#### Fresh Potato Gnocchi

feta, tomato sauce, buttered spinach, black olives

*Volcanic Hills Chardonnay*

#### Mushroom Stroganoff Pithivier

creamy potato mash, petit vegetables

*Black Barn Merlot*

### refresher Course

#### 'After Dinner'

chocolate mint entremets

*Clearview Sea Red*

**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*