



REGENT OF ROTORUA

Dinner Menu

Starter

Artisan Breads & Dips 15.5

Kawakawa tomato relish, roast garlic butter, horopito dukkah, New Zealand olive oil, aged balsamic [gluten free bread items available on request]

Entrées

Kawa Kawa Cured Confit Salmon 21.0

toasted quinoa, garden salad, citrus crème fraiche hollandaise, salmon caviar **gf**

Seared Scallops 21.5

spiced white pudding, prosciutto crisp, cauliflower and horseradish puree **gf**

Smoked Venison 21.0

textures of beetroot, goat's cheese **gf, n**

Chicken Liver Pâté 21.5

crispy chicken skin, plum and tamarillo chutney **gf**

Forest Mushroom 20.0

mushroom croquette, sautéed local exotic mushroom, piko piko, herb sponge, mushroom veloute and crisp **gf, df**

Mains

Beef Eye Fillet 40.0

in café de Paris butter, pickled ox tongue, confit onion, pea puree, gratin potato, petit veg, mushroom crisp, pink peppercorn sauce **gf**

Market Fresh Fish and Salmon Roulade 39.0

seasonal vegetables, potato mash, tapioca crisp, lemon beurre blanc **gf**

Chicken Breast 39.0

confit leg and leek pie, prosciutto crisp, vegetables, potato pave, smoked bacon and mushroom sauce

Kawa Kawa Lamb Rump 40.5

cured belly, braised shank and potato roulade, sheep's feta fry bread, pea, ratatouille, redcurrant jus **gf**

Smoked Pork Belly 38.5

black pudding and ham hock croquette, colcannon, pumpkin puree, red cabbage, piccalilli **gf**

Sides 9.0

seasonal market fresh vegetables

chef's potato of the day

french fries with aioli,

garden salad with parmesan, roast tomato, citrus vinaigrette

Plant Based Menu

Entrées

Heirloom Tomato 18.0

roasted eggplant puree, quinoa, pickled vegetables, crisp garden greens, toasted hazelnuts, tomato consommé **gf**

Spiced Corn and Chili Bean Empanadas 18.5

guacamole, tomato relish **gf**

Pumpkin, Feta and Chive filled Conchiglioni Pasta 18.5

fresh basil and tomato sauce, toasted pine nuts **n**

Forest Mushroom 20.0

mushroom croquette, sautéed local exotic mushroom, piko piko, herb sponge, mushroom velouté and crisp **gf**

Mains

Roasted Eggplant with Lentil and Vegetable Ragù 28.5

feta **gf**

Green Pea Risotto **gf** 29.5

Textures of Cauliflower 29.5

with toasted nut butter **gf, n**

Falafel 28.5

beetroot hummus, couscous, homemade flat bread

Sweets

Caramelized Apple, Pear and Berry Crumble 16.5

spiced apple ice cream, crème anglaise **n**

Textures of Orange and Chocolate Entremet 16.5

Rocky Road 16.5

Berry and Vanilla Panna Cotta 16.5

Date and Cashew Cheesecake 16.5

berry coulis **v, n, gf**

Cheese

carefully selected New Zealand cheeses served with appropriately considered accompaniments – today's selection will be explained by your friendly service staff
gluten free textures can be provided on request

Single Serve Cheese 16.5

Selection of three Cheeses 23.5

Infusions

Espresso Coffees 4.0

Teas 4.0

Liqueur Coffees 13.5

If Local food [provincially sourced], **gf** gluten free, **n** contains nuts, **df** dairy free, **v** vegan

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