



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

Forest Mushroom \$20

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

Seafood Assiette \$21.5

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

Seared Scallops \$21.5

crisp pork belly, creamed leek, parmesan crisp, crumbed crackling **gf**

Horipito Seasoned Venison \$21

beetroot textures, dukkah encrusted whipped goat's cheese **gf, n**

Kawa Kawa Cured Lamb Belly \$21

kumara beignet, mint dressing, pickled apple spheres **gf**

Mains

Beef Eye Fillet \$40

beef cheek in black beer croquette, caramelised onion purée, heirloom baby carrot, potato & kumara onion rosti, mushroom tuille

Market Fresh Fish \$39

green lip mussels in saffron velouté, baked piccolo potato mash, seasonal vegetables **gf**

Duck Breast \$39

duck and orange sausage with filo and crisp potato string, carrot and parsnip mash, baby beets, purple potato

Pork Tenderloin in Maple \$38.5

poached pear, artichoke, broccoli, potato gratin, thyme crisp

Chicken Ballotine \$38.5

with mixed herbs, spinach, prosciutto, cauliflower textures, tomato, confit potato, petit vegetables **gf**

Lamb Rack \$38.5

pressed braised shank, sweetbread croquette, kumara purée, petit vegetables, peas, beetroot **gf**

Sides

seasonal market fresh vegetables, chef's potato of the day, french fries with aioli, garden salad with parmesan, roast tomato, citrus vinaigrette \$9

Vegetarian Menu

Entrées

Asian Style Hot and Sour Soup \$18

with tofu and vegetables **gf, df**

Forest Mushroom \$20

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

Beetroot and Goat's Cheese Salad \$18.5

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

Mains

Mustroom Stroganoff Pithivier \$28.5

creamy potato mash, petit vegetables

Fresh Potato Gnocchi Bolognese \$29.5

Pumpkin Gougère \$28.5

spinach, feta, pinenuts, creamy pesto

Sweets

Candied Apple \$16.5

frozen apple parfait, poached apple, crème anglaise, hazelnut praline, salted caramel **gf, n**

Duo of Chocolate and Cherry Cheesecake \$16.5

white chocolate, black cherry cheesecake with dark chocolate and kirsch glaze, crisp chocolate pearls, cherry sorbet **n**

Coconut Panna Cotta \$16.5

mango and pineapple salsa, coconut crisp

Sticky Date Pudding \$16.5

coffee syrup, vanilla bean ice cream

Fruit of the Day Crumble \$16.5

crème anglaise, vanilla bean ice cream

[your friendly service staff will inform you of today's selection]

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

Teas \$4

Liqueur Coffees \$13.5

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

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