



# REGENT OF ROTORUA

## Dinner Menu

### Starter

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#### Artisan Breads & Dips \$15

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

### Entrées

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#### Watercress Velouté \$17.5

with petit vegetables, parmesan crisp, warm house baked bread **lf**

#### Seafood Assiette \$21

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

#### Seared Scallops \$21

spiced sausage, carrot and parsnip, bisque reduction **gf**

#### Horipito Seasoned Venison \$20.5

beetroot textures, dukkah encrusted whipped goats cheese **gf, n**

#### Sumac and Kawa Kawa Lamb Loin \$20.5

Mediterranean couscous, baba ganoush, cumin tuille, espresso dates

### Mains

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#### Twice Cooked Pork Belly \$38

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

#### Roast Chicken Breast \$38

potato puree, tomato, balsamic, basil, pinenuts and seasonal vegetable **gf, n**

#### Trio of Lamb \$39.5

lamb cutlet, rump, lamb bacon, artichoke puree, ratatouille, confit potato **gf**

#### Beef Eye Fillet \$39.5

steak & kidney pudding, green pea, soubise, smoked mushroom, bubble & squeak croquettes **gf**

#### Seared Salmon \$38.5

clams, smoked potato, saffron and cauliflower puree, spinach, piko piko **gf**

#### Confit Duck Leg \$38.5

smoked duck farce, root vegetables, greens, lentils, duck fat roasted potato **gf**

### Sides

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seasonal market fresh vegetables, chef's potato of the day, french fries with aioli, garden salad with parmesan, roast tomato, citrus vinaigrette **\$8.5**

### Sweets

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#### Candied Apple \$16

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

#### 'After Dinner' \$16

chocolate mint entremets **n**

#### Manuka Honey Panna Cotta \$16

honey sponge, hokey pokey, lemon & fennel sorbet, lemon curd

#### Blackberry Pudding \$16

blackberry anglaise, chocolate, orange mascarpone

#### Fruit of the Day Crumble \$16

crème anglaise, vanilla bean ice cream

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

### Cheese

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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

#### Selection of three Cheeses \$23

### Infusions

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#### Espresso Coffees \$4

#### Teas \$4

#### Liqueur Coffees \$13.5

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

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