



REGENT
OF ROTORUA

Plant-based Degustation Menu

Amuse-Bouche

Beetroot & Goats Cheese Salad

textures of beetroot, goats cheese, dukkah

Spy Valley Sauvignon Blanc

Forest Mushroom

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

Clearview Black Reef Blush Rosé

Asian Style Hot & Sour Soup

with tofu & vegetables

Framingham Classic Riesling

Fresh Potato Gnocchi Bolognese

Palliser Pencarrow Pinot Noir

refresher Course

Coconut Panna Cotta

mango & pineapple salsa, coconut crisp

Tempus Two Botrytis Sémillon

Petit Fours

Five course \$92

with matching wines \$132