



REGENT OF ROTORUA
BOUTIQUE HOTEL

Restaurant & Wine Bar

1191 Pukaki Street, Rotorua
P: 07 348 4079

BREAKFAST

Served 6.30am – 11.00am

The Continental Breakfast \$20
Selection of fresh fruits, cereals, croissants, Danish pastries, mini granola sundae, cold cuts, cheese and juices.

The Full Breakfast \$28
Take some time to enjoy our continental buffet, then follow with one of the hot meals from our A-la-carte menu

Toast, tea & coffee are included in both breakfasts

A La Carte

Selection of toast, butter & preserves	\$6.5
Toasted granola sundae layered w berry compote & lashings of Greek yoghurt	\$12.5
Steaming hot porridge dressed w caramelised apples, Manuka honey and cream	\$12.5
Organic free range eggs any style w toasted ciabatta	\$13.5
Grilled button mushrooms on toasted ciabatta	\$17
Classic Eggs Benedict w ham, bacon or salmon	\$17
Buttermilk pancakes topped w banana, maple syrup and bacon	\$17
Spanish style omelette (GFV)	\$17
The Regent – Organic free range eggs on toasted ciabatta, bacon, tomato, hash brown, roasted portobello, black pudding, lamb & mint sausages (eggs any style)	\$22



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LUNCH

Served 12 noon – 5.00pm

Freshly baked kawakawa ciabatta w olive oil & horopito butter	\$8
Artisan bread s & freshly made dips	\$14
Seafood chowder w garlic house made ciabatta	\$18
Crispy fried squid , coriander, mint w palm sugar dressing	\$15
Warm confit salmon , potato hash, seasonal greens, hollandaise sauce	\$17
Open Cajun chicken sandwich , spelt toast, salad, tomato salsa, guacamole, chunky fries	\$19.5
Minted lamb shank slider , warm brioche bun, coleslaw, salad, chunky fries	\$19.5
Lasagne bolognese , garlic & rosemary roast potatoes, salad	\$19
Pressed ham croquette , poached egg, tomato relish, bubble & squeak	\$17.5
New Zealand mussels w coriander & spiced coconut broth (GF)	\$16.5
Regent Caesar w crispy bacon, cos, anchovy, croutons, parmesan & Regent dressing	\$16
add smoked chicken	\$4.50
add smoked salmon	\$3.50
Green pea risotto , minted goats cheese, parmesan wafer (V)	\$19.5
Baked carrot & orange tart , toasted walnut vinaigrette, bitter greens (V)	\$19.5



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s w e e t

16

Blueberry pannacotta, meringue & white chocolate

Dark **chocolate marquise**, berry compote, Chantilly cream, chocolate gravel, berry sorbet (GF)

Fruit of the day crumble, crème anglaise, vanilla bean ice cream

Regent **ice cream & sorbet** selection (GF)

13

Pear & ginger pudding, cinnamon mascarpone, saffron poached pear, crème anglaise

c h e e s e

Carefully selected local “**Over the Moon**” cheeses served with appropriately considered accompaniments

single

16

3 cheeses

23



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DINNER

Served 5.00pm – 10.00pm

s t a r t e r s

- home baked ciabatta** 8
new zealand olive oil, roast garlic butter (gluten free bread items available on request)
- artisan breads & dips** 14
kawakawa tomato relish, roast garlic butter, horopito dukkah, new zealand olive oil, aged balsamic (gluten free bread items available on request)

e n t r e e s

- soup of the moment**
warm home baked ciabatta (your friendly service staff will inform you of today's selection)
- seared scallops**
crisp pork belly, cauliflower & horseradish puree, prosciutto crisp **g**
- horopito seasoned venison**
beetroot textures, dukkah encrusted whipped goats cheese **lf g n**
- chicken liver parfait**
blackberry chutney, crostini crumb, sesame grisini **lf**
- salmon confit**
lumpfish caviar, cucumber jelly, fennel, green herb puree **g df**



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m a i n s

38

head to tail of beef

aged fillet, peppered braised oxtail pie, pressed ox tongue, blue cheese potato rosti, pearl barley puree, petit market vegetables **lf**

tasting of pork

smoked fillet, roasted belly, pressed pork rillettes, pickled red cabbage, pumpkin puree, smoked kumara, foraged pikopiko **lf**

from the sea

pan fried market fish, prawn, mussels, crispy fishcake, wakame seaweed, shellfish bisque reduction, puffed tapioca **lf g**

trio of lamb

cutlets, braised shank, crisp sweetbreads, leek, pea, potato confit **lf**

chicken supreme

spinach roulade, confit leg, marquis potato, tomato, smoked garlic puree, wilted greens **lf g**

roast duck breast

savoy cabbage, pear potato, pink grapefruit sauce, blueberry jelly **lf df**

s i d e s

8

seasonal market fresh vegetables with roast garlic butter

roasted potatoes with rosemary butter

french fries with aioli

garden salad with parmesan, roast tomato, citrus vinaigrette



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vegetarian

entrees

19.5

greek salad

feta panna cotta, candied olives, tomato, cucumber granita, basil pesto **lf g n**

baked carrot & orange tart

toasted walnut vinaigrette, bitter greens **lf**

whipped cinnamon goat's cheese

red wine poached pear, candied walnuts, caramelized onion,
toasted multi-grain bread **lf n**

main s

28

spinach, ricotta & pinenut tortelloni

chive butter sauce **lf n**

green pea risotto

minted goat cheese, parmesan wafer **g**

spiced lentil cake

confit onion, saffron pickled cauliflower "couscous", Asian greens,
citrus broth, rice puffs **v g**



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s w e e t

16

candied apple

frozen apple parfait, poached apple, crème anglaise, hazelnut praline, salted caramel

dark chocolate marquise

berry compote, chocolate gravel, whipped cream, berry sorbet

pear & ginger pudding

cinnamon mascarpone, saffron poached pear, crème anglaise

blueberry pannacotta

meringue, white chocolate

fruit of the day crumble

crème anglaise, vanilla bean ice cream

(your friendly service staff will inform you of today's selection)

c h e e s e

carefully selected local "Over the Moon" 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

i n f u s i o n s

espresso coffees

4

teas

4

liqueur coffees

13.5

lf - local food (provincially sourced)

g - 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



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LITTLE ONES DINNER MENU

\$25 includes Starter, Main, Dessert and Drink, for children under 12yrs
Served 5.00pm – 10.00pm

Starter

Vegetable crudités & dip, ham & cheese sticks, potato chips

Main Plates \$15

Pasta bolognaise

Tempura battered fish and chips

Chicken or beef burger and chips

Chicken drumsticks and chips

Ham and pineapple pizza, with choice from:

Fresh seasonal salad

Steamed vegetables

Sweet Things \$12

Ice cream sundae with chocolate sauce

Mini Pavlova with fresh fruit

Banana split

Drinks \$5

Fruit juice

Ice cream soda

Traffic Light

Kid's Soft Drink