

DINNER MENU

FROM 4 PM TO LATE

Welcome to an evening of exquisite dining at Distinction Hotel Rotorua. Our dinner menu showcases the finest in local and international cuisine, meticulously crafted to tantalize your taste buds and satisfy your cravings.

ENTREE

Garlic Bread / \$11(VG)

Baked baguette with garlic butter served with muhammara and balsamic oil

Panko Crumbed & Fried Spanish Goat Cheese / \$18 (VG)

Pickled pears, candied nuts, tomato, plum reduction & mixed greens with pesto

Pork Belly Bites / \$18

Glazed with yakitori sauce, wasabi slaw & sesame seeds

Salt & Szechuan Pepper Squid / \$18

Served with lime aioli and seaweed salad

PIZZA/\$21

Margherita (VG)

Buffalo mozzarella, basil, cherry tomatoes with grated mozzarella

New York

Pepperoni, bacon, champagne ham, Spanish chorizo with grated mozzarella

Hawaiian

Champagne ham, pineapple, onion with grated mozzarella

Chicken Tikka

Tikka chicken, capsicum & onion with grated mozzarella

SHARING PLATTERS (Serves 2 PAX)

Antipasto Platter / \$29

Assorted cold cured meats including ham, smoked chicken, Salami & Pastrami, Olives, Hard & soft cheeses, Pickles, Crackers

Asian Hot Platter / \$21

Mini samosas, Spring rolls, Pork wontons, Prawn twisters, Sweet chili sauce

STEAKS

Indulge in the pinnacle of New Zealand's beef excellence with our Silver Fern Steak. Cooked to your liking, each bite promises an unforgettable culinary journey through New Zealand's finest beef traditions.

Comes with your choice of one side, steamed baby vegetables & one sauce

Sirloin Steak 250g / \$37

Rib Eye Steak 300g / \$39

T-Bone Steak 400g / \$42

**SIDE SELECTION
(EXTRA SIDES \$7.50 ea)**

Garlic Mashed Potatoes | French Fries |
Garden Salad | Duck Fat Roasted Potatoes |
Steamed Seasonal Vegetables | Fried Eggs |

SAUCE SELECTION

Port Wine Jus | Peppercorn Jus | Mushroom Sauce |
Béarnaise Sauce | Chimichurri Sauce | Black Garlic Butter |

All prices are GST inclusive

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Explore a variety of meticulously prepared main courses, each crafted to elevate your dining experience.

MAINS

Herb Coated Rack of Lamb / \$42 (GF)

Served with le puy lentil ragout, grilled asparagus & capsicum, carrot & truffle puree, finished with mint jus

Slow Cooked Lamb Shank / \$36 (GF)

Served with garlic mashed potatoes, baby vegetables, carrot and truffle puree, tomato confit & port wine jus

Oven Roasted Free Range Chicken Breast / \$36 (GF)

Served with risotto, fried cauliflower, beetroot, pea puree, candied nuts & finished with port wine jus

Chicken Schnitzel / \$26

Served with garlic mashed potatoes, green salad, and tomato confit finished with green pepper sauce

St. Louis Pork Ribs / \$36 (GF/DF)

Slow-cooked in homemade BBQ sauce, served with duck fat roasted potatoes and asian slaw

Pan Fried Ora King Salmon / \$36 (GF)

Served with garlic mashed potato, baby carrot, parsley, quinoa tabbouleh & béarnaise sauce

Cajun Spiced Grilled Cauliflower / \$22 (V/GF)

Served with corn salsa, kumara, garlic hummus, balsamic & chimichurri sauce

Vegan Salmon (TOFU) / \$23 (GF)

Firm tofu, seaweed crust, carrot, asparagus, spiced pears, quinoa salad with our homemade peanut sauce and scallion oil

Caesar Salad / \$18 (GF Option) (Add Chicken or Prawns / \$4)

Baby cos lettuce, tomato, bacon, capers, anchovies, eggs, croutons, parmesan

DESSERT

Indulge in our tempting array of desserts, each meticulously crafted to satisfy your sweet cravings.

Pina Colada Cheesecake / \$19

Malibu and coconut cheesecake, poached pineapple, pineapple coconut gel, maraschino cherry

Chocolate lovers / \$19

Served with chocolate brownie, chocolate fondant, triple chocolate ice cream, chocolate soil, raspberry dust & chocolate sauce

Sticky date pudding / \$19

Served with oats crumble, cherry, vanilla bean ice cream & caramel sauce

Trio of Ice Cream / \$17

Served with whipped cream, chocolate or strawberry sauce, and finished with chopped nuts

NZ Cheese Board / \$29 (GF Crackers Available)

A selection of fine local cheese, served with assorted crackers, pear & fig relish, grapes, nuts & raspberry jam

**"Thank you for dining with us. We hope you enjoyed your meal!"
All prices are GST inclusive**