

This menu is sourced mainly from the local area, and from small producers and specialist suppliers around New Zealand.

Being surrounded by nutritious and fresh produce all year around, foraging is an integral part of our restaurant culture. The cooking methods we use are a combination of traditional Maori and early European settlers together with modern cooking techniques and delicate presentation.

Māori definitions

Hāngī means food cooked in an earth oven

Horopito is a pepper tree, native shrubs with leaves often having large red blotches. Flowers greenish yellow and fruit orange-red or black.

Māori is an indigenous person of Aotearoa/ New Zealand

Pūhā is a perennial sowthistle, small leafy plants with thistle-like leaves and milky juice. They are boiled and eaten as a green vegetable.

Rēwena means both “bread made with potato yeast” and “the process of fermentation that causes bread to rise.




PRINCE'S GATE
BOUTIQUE HOTEL SINCE 1897

1057 Arawa Street, Rotorua 3010 Phone: (07) 348 1179
Email: events@princesgate.co.nz www.princesgate.co.nz

Entrees

Te whakarite i te Palate - Preparing the Palate

Smoked Eel Mousse served with a toasted sour-dough crostini and pickled cucumber strands.

Te whati i te taro - Breaking the Bread

Rewena Paraoa, traditional Maori Potato Bread served with Horopito infused home churned Butter, Organic cold pressed flaxseed oil.

He maamaha ngakau - A Hearty Soup

Maori Pork and Puha Boil-Up, with traditional root vegetables, Puha, Watercress and Herb Dumplings.

Mai i te Moana - From the Sea - Blue Warehou poached in white wine and cream with Warrigal (sea spinach) and glazed with herb and cheese Rewena breadcrumbs.

Te kainora paoa - Smoked Venison with Horopito, Juniper, Manuka Honey and Mustard, served with a salad of pickled beetroot, fresh seasonal greens and local Blue Cheese.



Dessert

Kawakawa Baked Egg Custard with a caramelised crust and a dark Chocolate almond biscuit.

or

Apple and Rhubarb Crumble with a crunchy buttery top and served with home made Ice Cream.



3 Course menu \$ 55.00

Select 1 main, + 2 other (entrees and/or desserts)

4 Course menu \$ 67.00

Select 1 main, + 3 other (entree/dessert)

5 Course Set Menu \$ 79.00

Three Entrees

- Te whati i te taro - Breaking the Bread
- He maamaha ngakau - A Hearty Soup
- Te kainora paoa - Smoked Venison

+ select 1 main, + select 1 dessert

7 Course Set Menu \$110.00

All five Entrees +

Kaiparau Paera - Palate Cleanser. A refreshing savoury Sorbet featuring local fruits and herbs.

+ select 1 main, + select 1 dessert

Mains - Nga Akoranga Matua

Traditional Hangi Style Roasted Meats Each served with a selection of seasonal vegetables and Kumara and Potato Puree

Grain-Fed Pork Belly with Cider Apple reduction.

or

High Country Merino Lamb Shank with Minted Jus.
Wine match: Hawkes Bay Te Mata Estate Cab Merlot

or

Free Range Chicken with Herb Stuffing.
Wine match: Church Road Chardonnay

or

Line caught Fish with Steamed Green Lipped Mussels and TuaTua, served with a Seafood Broth.