



Huka Falls Resort
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Sample Set Menu Dinner

We endeavour to provide you with a broad selection, and the flexibility in designing your own, self tailored dining experience. Below is a sample Set Menu @ \$49.00 per person

starters

garlic and herb cheese, ciabatta bread

main course

(main course served with steamed seasonal vegetables)

beef fillet mignon, wrapped in streaky bacon and cooked to your liking. set atop a leek 'n' bacon potato galette with semi roasted baby beets and finished in a pinot glaze.

or

chicken saltimbocca, fresh free range chicken supreme stuffed with fresh sage and trussed in streaky bacon. served on potato and spring onion rosti and finished in a tarragon and cider vinegar cream sauce.

dessert

chocolate trilogy, white, milk, and dark chocolate mousses on a rich mud cake base served with forest berry compote.

Sample Set Menu Dinner

We endeavour to provide you with a broad selection, and the flexibility in designing your own, self tailored dining experience. Below is a sample Set Menu @ \$59.00 per person

starters

seafood platter, fresh grilled green lip mussels, chilli prawn and citrus cured salmon, served alongside blue cheese, brie, dolmades, sun-dried tomatoes, kalamata olives, pickles, dried fruit and salad greens. finished with a lightly curried lime and dill vinaigrette and char grilled ciabatta bread.

main course

(main course served with steamed seasonal vegetables)

beef fillet mignon, wrapped in streaky bacon and cooked to your liking. set atop a leek 'n' bacon potato galette with semi roasted baby beets and finished in a pinot glaze.

or

chicken saltimbocca, fresh free range chicken supreme stuffed with fresh sage and trussed in streaky bacon. served on potato and spring onion rosti and finished in a tarragon and cider vinegar cream sauce.

dessert

chocolate trilogy, white, milk, and dark chocolate mousses on a rich mud cake base served with forest berry compote.

or

baked apricot filo, served with vanilla bean ice cream.

Sample Set Menu Dinner

We endeavour to provide you with a broad selection, and the flexibility in designing your own, self tailored dining experience. Below is a sample Set Menu @ \$69.00 per person

starters

seafood platter, fresh grilled green lip mussels, chilli prawn and citrus cured salmon, served alongside blue cheese, brie, dolmades, sun-dried tomatoes, kalamata olives, pickles, dried fruit and salad greens. finished with a lightly curried lime and dill vinaigrette and char grilled ciabatta bread.

main course

(main course served with steamed seasonal vegetables)

beef fillet mignon, wrapped in streaky bacon and cooked to your liking. set atop a leek 'n' bacon potato galette with semi roasted baby beets and finished in a pinot glaze.

or

chicken saltimbocca, fresh free range chicken supreme stuffed with fresh sage and trussed in streaky bacon. served on potato and spring onion rosti and finished in a tarragon and cider vinegar cream sauce.

or

hapuka steak, oven baked and basted with garlic butter, served on a warm mediterranean salad of marinated and pickled vegetables, finished with salsa verde.

dessert

chocolate trilogy, white, milk, and dark chocolate mousses on a rich mud cake base served with forest berry compote.

or

hot apple pastie, apple and cinnamon compote baked in puff pastry and served fresh cream.

supper

new zealand cheese selection, selection of fine new zealand cheeses served alongside spiced blue berries, pear chutney, honey comb and pomegranate molasses with fresh grilled ciabatta bread.