

HINTON'S LUNCH MENU

WEEKENDS FROM 11.30 ~ BOOKINGS RECOMMENDED

Starters

Herb & Garlic Ciabatta drizzled with balsamic glaze (for two) - GFA	\$9
Tasting Plate: Chorizo, Feta in basil infused oil and home marinated Kalamata olives (for two) - GFA	\$13

Mains

Open sandwich on warm ciabatta with lettuce, tomato, onion jam, field mushrooms, bacon and hollandaise - GFA	- Steak - Chicken	\$27 \$23
Winter vegetable and pesto tart with Gruyere pastry base. Served with stuffed roasted beetroot, garden salad and minted aioli - V		\$20
Salmon fillet on warm roasted vegetable salad tossed with spinach, olives, feta and salsa verde - GF, DF		\$28
5-spiced duck salad: with mixed greens, orange, roasted cashews, red onion, pickled ginger, radish, and a plum dressing - GF		\$26
Creamy chicken, bacon and mushroom penne pasta with fresh herbs and parmesan - GFA (\$5 extra)		\$24

V = Vegetarian, DF = Dairy Free, GF = Gluten Free, GFA = Gluten Free available (extra \$2)

We accept Visa, Mastercard and Eftpos

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Pan seared venison medallions (cooked medium rare) marinated in juniper berries and rosemary. Served on creamy potato pave, sautéed greens - GF	\$29
Sauteed prawns in a creamy garlic and white wine sauce on a potato dauphinoise with sautéed greens - GF	\$29
Steamed green lipped mussels with white wine, garlic & spring onion, served with garlic ciabatta and a side salad - GFA, DF	\$25

Sides

<i>Home-made baked potato wedges with herbs & sour cream - GF, V, DFA</i>	\$8.50
<i>Feta and pesto topped Portobello mushrooms - GF, V</i>	\$7
<i>Garlic, chilli and lime buttered prawns - GF, DFA</i>	\$11
<i>Fresh green garden salad - GF, V, DF</i>	\$8.50
<i>Home-made onion rings with garlic aioli - V</i>	\$7

Desserts

Warmed spiced gooseberry tart with vanilla ice cream	\$11
Rhubarb crème brulee with amaretti biscuits and candied citrus - GF	\$12.50
Sticky date pudding with caramel sauce and ice cream - GFA	\$11
Brie with fruit, roasted cashews, chutney, croutes and crackers - GFA	\$14

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