

HINTON'S

BBQ dinner menu \$39

Gourmet sausages - GFA

Beef sirloin marinated in cracked pepper and garlic - GF

Chicken marinated in lime, coriander and chili - GF

Whole baked salmon topped with herbs and lemon - GF

Kumara and pumpkin pave - GF

Vegetable kebabs with a Provençal sauce - GF

Garden salad - GF

Garlic bread - GFA

Decadent chocolate and berry cake with vanilla ice cream - GF

Supreme BBQ dinner menu \$49

Beef fillet marinated in cracked pepper and garlic - GF

Chicken marinated in lime, coriander and chili - GF

Venison Denver leg marinated in soy and ginger - GF

Whole baked salmon topped with herbs and lemon - GF

Sun-dried tomato twists and Garlic cheese scrolls - GFA

Kumara and pumpkin pave - GF

Vegetable kebabs with a Provençal sauce - GF

Garden salad, Potato, egg and seeded mustard salad - GF

Whole garlic buttered Portobello mushrooms - GF

Tomatoes topped with parmesan and herbs - GF

Decadent chocolate and berry cake with vanilla ice cream - GF

HINTON'S

Buffet Dinner menu \$50

Plated Entrée to start - GF (please choose one)

Chicken marinated in honey-mustard with greens, roast hazelnuts, beetroot and brie

Ricotta, roasted pepper and spinach roulade with rocket leaves and slow roasted cherry tomatoes

Garlic prawn with micro green & mesclun mix, poached pear & tamarillo chutney

Main (please choose two)

Roasted pork loin with Dijon mustard & apple glaze -GF

Lamb leg with plum & mint filling and red wine jus - GF

Sliced chicken breast wrapped in bacon & stuffed with green beans -GF

Beef sirloin rubbed in garlic with cracked pepper and Portobello jus -GF

Baked blue cod topped with snow peas, dill, cherry tomatoes & lemon beurre blanc -GF

Vegetables - GF

Honey glazed carrots in orange & sesame sauce - GF

Steamed broccoli with sliced almonds & beurre blanc - GF

Potato gratin - GF

Tomatoes stuffed with a pea and cumin blend - GF

Green garden salad - GF

Dessert (please choose one)

Lemon tart with chantilly cream ~ Vanilla bean creme brulee - GF

Chocolate and mixed berry mousse - GF ~ Fresh fruit salad with whipped cream - GF

Chef's choice cheesecake

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Canapés

(\$2 per item)

Cold

Rare roasted peppered beef on toasted croutes with rocket and aioli (GFA)

Cold smoked salmon on toasted croutes with cress leaves and horseradish crème fraise (GFA)

Basil and tomato bruschetta (GFA)

Cucumber nori rolls with wasabi, pickled ginger and soy (GF)

Feta, rocket and mushroom bruschetta (GFA)

Cucumber and chicken bites (GF)

Tomato salsa tartlets

Hot

Vegetable spring rolls and samosas served with a chilli dipping sauce

Duck, rocket and orange blini

Garlic prawn and chargrilled pepper skewer (GF)

Kumera rosti with smoked chicken and onion jam (GF)

Sweetcorn fritters with spec bacon and brie

Scallops wrapped in bacon (GF)

Chargrilled lamb and cherry tomato kebabs (GF)

Thai chicken sausage rolls

Lamb kofta with yoghurt dip (GF)

Mushroom and proscuitto skewer (GF)

Carmaelised Onion and bacon tart

Spinach and feta tart

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Set menus

\$60 per person - 3 course meal with a choice of two entrees,
two mains and two desserts

\$75 per person - 4 course meal with a choice of two cold entrees,
two hot entrees, palate cleanser, three mains and two desserts

Cold Entrées

Chicken marinated in honey-mustard with greens, roast hazelnuts,
beetroot and brie - GF

Ricotta, roasted pepper and spinach roulade with rocket leaves and
slow roasted cherry tomatoes -GF

Hot Entrées

Chef's choice soup of the day with bread - GFA

Slow roasted duck, sautéed bell pepper & bean sprouts, on herb linguine with orange and
coriander dressing - GF

Whole king prawns tossed with garlic butter on a sprout and mango salad - GF

Scallop and bacon salad with a lime and dill dressing - GF

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Mains

Roast pork rib eye wrapped in pancetta, with duchess potatoes, caramelized apples and plum and ginger glaze -GF

Beef fillet on a potato galette with garlic tossed spinach, beetroot and cardamom puree, kumara wafers and a red wine jus - GF

Chicken supreme with a sun-dried tomato tapenade, pea and cumin blend, potato and herb rosti, and mushroom and port sauce - GF

Salmon fillet topped with thyme and lemon, served on roasted gourmet potatoes and buttered sautéed greens - GF

Roasted vegetable stack with steamed beans, kumara rosti, ricotta and basil stuffed tomato and mint vinaigrette - GF

All mains served with seasonal vegetables

Desserts

Trio of petite chocolate desserts - GF

Vanilla bean creme brulee with pistachio biscotti - GFA

Hot ginger pudding with butterschotch sauce

Set menus include freshly brewed coffee and tea

