

HINTON'S

Canapés

\$2

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

Vegetable spring rolls and samosas served with a chilli dipping sauce

Kumera rosti with smoked chicken and onion jam (GF)

Spinach and feta tart

Risotto balls stuffed with feta (GF)

Crostini with roasted vegetables and pine nuts (GFA)

Thai fish cakes with chilli and lime salsa (GF)

Pancetta crisps with goat cheese and pear (GF)

Crunchy zucchini rounds with sun-dried tomatoes and goat cheese (GF)

Vietnamese pork & noodle rolls with peanut dipping sauce (GF)

Baby baked potato with ricotta, spring onion, tomato and ham (GF)

Mini bacon and potato Frittatas (GF)

Pork dumplings with tangy dipping sauce

Grilled vegetable mini foccacia (GFA)

Lamb kofta with a yoghurt dip (GF)

Mini vol au vents with chicken & crispy vege wafers

Mussels with roasted capsicum & provencal crumbs

Vegetarian savory roulade(GF)

Chicken, cream cheese and apricot empanadillas

Balinese chicken skewers with coconut dipping sauce - GF

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Canapés

\$2.50

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

Sweetcorn fritters with spec bacon and brie

Pork and chicken terrine with beetroot and pinot noir relish (GF)

Roast duck with wild mushroom compote on herb blini

Wonton cup with thai duck

Crab cake with tomato relish (GF)

\$3

Garlic prawn and chargrilled pepper skewer (GF)

Scallops wrapped in bacon (GF)

Westcoast whitebait fritters - subject to seasonality (GF)

Potato pancakes with smoked blue cod, horseradish crème fraîche,
and golden beet relish (GF)

Bacon-wrapped shrimp with basil-garlic stuffing (GF)

Sesame crusted scallops (GF)



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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

Glazed pear, Kikorangi blue cheese and walnut salad with quince dressing - GF

Home cured salmon with a tomato, red onion and coriander salad and croutes - GF

Hot Entrées

Prawn cutlets tossed with garlic butter on a mango and baby sprout salad - GF

Slow roasted duck on a courgette blini and mushroom stack with a plum glaze

Chicken, corn and leek chowder with garlic bread - GFA



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Set menus

Mains

Roast pork rib eye wrapped in pancetta, with kumara & potato stack,, pear and blue cheese melt -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

Pan fried blue cod topped with thyme and lemon, served on a potato and pumpkin dauphinois and buttered sauteed greens and drizzled with béarnaise

Vegetarian dish available upon request

Served with:

Orange glazed roasted parsnip, yams and peppers

Broccoli drizzled with hollandaise

Desserts

Warmed chocolate nemesis with a berry compote and sweet filo role - GFA

Vanilla bean crème brulee with amaretti biscuit - GF

Citrus baked cheesecake with passionfruit couli

Set menus include freshly brewed coffee and tea

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Buffet Dinner menu \$55

Main (please choose three)

Roasted pork loin with Dijon mustard and apple glaze -GF

Slow roasted lamb rump with a blueberry jus - GF

Sliced chicken breast wrapped in bacon and stuffed with green and confit garlic -GF

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

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

Wholemeal pumpkin ravioli with wood fired peppers, olives and a tomato & basil sauce

Prawn, scallop & monk fish kebab - GF

Vegetables - GF

Honey glazed carrots and parsnip in orange and sesame sauce - GF

Steamed broccoli in a creamy parmesan sauce - GF

Potato dauphinois with fresh herbs - GF

Green garden salad - GF

Roast vegetable salad - GF

Dessert (please choose one)

Dessert is accompanied by a fresh fruit platter and cream

Vanilla bean creme brulee with amaretti biscuits - GF

Baileys Ice cream roulade with almond praline - GF

Chocolate and berry cake with vanilla icecream - GF

Meringue, mixed berry and cream layered delight - GF

Chef's choice cheesecake

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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

Potato, egg and seeded mustard salad - 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

Garlic loaves - GFA

Kumara and pumpkin pave - GF

Curried vegetable, spinach and tomato salad - 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