

HINTON'S

Set Menu – Lunch

\$25 per person

Main

Seafood Chowder with a mussel and clam garnish, served with baked bread

Chicken pieces braised in a red wine, tomato and mushroom sauce, on a kumara and pumpkin dauphinois with sauteed greens - GF

Aubergine baked with parmesan and tomato, on a potato and leek gratin, with sauteed greens and caramlised yams - GF

Dessert

Chocolate brownie with ice cream - GF

Lemon torte with chantilly cream

\$34 per person

Main

Pan-fried blue cod on a potato galette with buttered greens, topped with a tomato and basil sauce - GF

Chicken breast stuffed with apricot, brie and spinach resting on gourmet potatoes, sautéed greens and drizzled with a red wine jus – GF

Beef rib-eye served on a potato galette, with garlic infused broccoli, tomato fondant and topped with a mushroom sauce - GF

Dessert

Trio of petite chocolate delights – GF

Vanilla bean creme brulee served with biscotti

Set lunch menus can be tailor made to your requirements and three course set lunch menus are available upon request

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Buffet Lunch Menu

\$30 per person

Plated entrée - please choose one

Vegetable roulade on salad greens - GF

Smoked chicken and brie salad - GF

Mini crab cake with a spicy tomato chutney

Mains - please choose two

Roasted pork loin stuffed with apple, spinach, red onion and topped with a plum sauce - GF

Chicken breast with semi dried tomatoes, field mushroom, feta and sage and port wine jus - GF

Baked market fish with toasted almonds and lemon and coriander citrus butter - GF

Rosemary and garlic rubbed lamb rump with blackcurrant glaze - GF

Roasted scotch fillet with red wine and Portobello jus - GF

Includes:

Seasonal vegetables drizzled with a beurre blanc - GF

Sliced potatoes baked with tomato and basil - GF

Fresh garden salad - GF

Desserts - please choose one

Decadent chocolate and berry cake with vanilla ice cream - GF

Mixed berry cheesecake

Chocolate brownie with ice cream - GF

Fruit salad with chantilly cream - GF

HINTON'S

BBQ Lunch Menus

\$28 per person

Gourmet Sausages - GFA

Chicken marinated in honey and ginger - GF

Salmon, spinach and cream cheese frittata - GF

Vegetable kebabs - GF

Herb-buttered Portobello mushrooms - GF

Garden salad - GF

Gratin potatoes - GF

Garlic bread - GFA

Chocolate brownie with freshly whipped cream - GF

\$39 per person

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