

HINTON'S

Set Menus – Lunch

\$25 per person

Main

Four cheese polenta with marinated eggplant, wood fired peppers, courgette ribbon salad and balsamic reduction - V, GF

or

Crab cake on lemon-herbed gourmet potatoes, served with salad greens and a spicy tomato, onion chutney and aioli - GF, DF

or

Chicken salad: Dijon marinated chicken with bacon, red pepper, cherry tomatoes, pine nut & cucumber and a honey mustard dressing - GF, DF

Dessert

Chocolate brownie with chantilly cream

\$35 per person

Main

Pan fried blue cod on a pumpkin and kumara pave with pea and watercress blend and a chilli, lime and coriander salsa – GF, DF

or

Roasted pork ribeye with dauphinoise potato, tossed greens and an apricot glaze - GF

or

Chicken breast wrapped in bacon and stuffed with greens & confit garlic - GF

Dessert

Berry mousse encased in chocolate with berry compote - GF

or

Vanilla bean creme brulee with amaretti biscuits - GF

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

HINTON'S

Buffet Lunch Menu

\$39 per person

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 basil 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 buerre blanc - GF

Sliced potatoes baked with tomato and basil - GF

Fresh garden salad - GF

Roast vegetable salad with aioli - GF

Mixed bean salad with Moroccan spiced dressing - GF

Garlic loaves

Desserts (please choose one)

Decadent chocolate and berry cake with vanilla ice cream - GF

Chef's choice cheesecake

Lemon torte with chantilly cream

Fruit salad with whipped cream - GF

White chocolate panna cotta with orange glaze - GF