

HINTON'S

Lunch menu (11.30-3pm)

Platters to start

Seafood Platter: seared scallops with coriander, pan-fried lemon peppered calamari, mini crab cakes and garlic prawns - GF (\$15 for two people or \$30 for four people)

Flat bread drizzled with sun dried tomato oil, garlic and parmesan with two dipping sauces (\$9 for two people or \$18 for four people)

Mains

Aubergine baked with tomato and parmesan with slow roasted bell peppers and caramelized yams on potato & leek gratin - GF, V \$16.00

Crab Cake on lemon-herbed gourmet potatoes, served with salad greens topped with spicy tomato onion chutney & aioli \$16.00

Omelete with red pepper, tomato, basil and mozzarella., topped with greens and sweet chilli sauce - GF, V \$16.00

Seafood Chowder with a mussel & clam garnish, served with bread \$17.50

Baked Calamari stuffed with ricotta, shrimp and spinach on a sesame coated potato galette and green salad - GF \$17.50

Salmon Fillet Nicoise - Hinton's style: combination of potatoes, olives, eggs, tomato, anchovy, salad greens and broccoli topped with a salmon fillet -GF \$18.00

Chicken pieces slow cooked in our secret red wine sauce on a potato and pumpkin dauphinois and baby roast vegetables – GF \$19.00

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Duck Salad: slow roasted duck on a beetroot, brie, coriander, mixed green and roasted hazelnut blend with crispy noodles - GFA	\$19.00
Japanese scallops wrapped in bacon on a potato rosti with sauteed greens and a creamy horseradish and mushroom sauce - GF	\$20.00
Open Steak Sandwich with tomato, salad greens, field mushrooms & a fried egg, finished with onion jam & beurre blanc - GFA	\$20.00
Pork Ribeye tenderized in honey and soy, on paprika tossed kumara, sautéed vegetables and drizzled with a cherry glaze - GF	\$21.50
Bird, Beast and Fish of the day - see our specials board	Market price

Dessert

Sous Chef Sally's saucy surprise - hot pudding with butterscotch sauce and vanilla ice cream	\$9.00
Vanilla bean creme brulee with pistachio biscotti - GFA	\$10.00
Chocolate Threesome - naughty but nice: petite chocolate mousse, chocolate brownie and chocolate cup filled with a special chocolate treat - GF	\$12.00
Cheeseboard (for 2) – Leiden Cumin cheese, Kikorangi Blue, White stone brie with homemade croutes, crackers, chutney and seasonal fruit - GFA	\$18.00

