

HINTON'S

Lunch menu

Starters

Herb & Garlic Focaccia drizzled with balsamic glaze (\$9 for two people or \$18 for four people)

Seafood Platter: seared scallops with coriander, salt and pepper calamari, garlic prawns and Kilpatrick mussels - GF (\$15.50 for two people or \$31 for four people)

Tasting Plate: 3 bowls of your choice served with homemade crostini Marinated artichoke, Marinated eggplant, Chorizo, Feta in basil infused oil or home marinated Kalamata olives - GF (\$13 for two people or \$26 for four people)

Mains

Chicken salad: Dijon marinated chicken with bacon, red pepper, cherry tomatoes, pine nut & cucumber and a honey mustard dressing - GF, DF \$19

Open steak sandwich with tomato, salad greens, field mushrooms & a fried egg, finished with onion jam & beurre blanc - GFA \$21

Duck salad: slow roasted duck on a beetroot, brie, coriander, lemon grass, mixed green & roasted hazelnut blend - GF \$20

Pan-fried calamari with ginger, coriander & chilli butter, on a rocket, cherry tomato, red pepper, black sesame mix and a nam jim dressing - GFA \$18

V = Vegetarian, DF = Dairy Free, GF = Gluten Free, GFA = Gluten Free available

We accept Visa, Mastercard and Eftpos

HINTON'S

Lunch menu

Vegetarian delight: black olive, sundried tomato, red pepper, rosemary and red onion farinata with salad greens and spicy tomato dressing - GF, DF	\$16
Salmon fillet with a Mediterranean rub on a mixed green salad with snow peas, radish, cherry tomato, cucumber. Topped with home made guacamole and a mango and yoghurt dressing - GF	\$21
Lamb salad: pan-seared lamb marinated in mint & garlic on a salad mix with walnuts and a quince dressing - GF	\$21
Scallops and prawns in a creamy garlic and white wine sauce on a potato rosti with sautéed greens - GF	\$24
Pistachio and cranberry crusted blue cod on a potato dauphinoise, with pea and cumin mash, and drizzled with a tarragon aioli - GF	\$25

Desserts

Meringue, cream and berry layered delight - GF	\$9
Chocolate and hazelnut terrine with vanilla tuilles - GF	\$13
Rhubarb bean crème brulee with amaretti biscuits - GF	\$11
Whitestone brie with homemade croutes, crackers, chutney and seasonal fruit - GFA	\$12 (or \$21 for two)

V = Vegetarian, DF = Dairy Free, GF = Gluten Free, GFA = Gluten Free available

We accept Visa, Mastercard and Eftpos

