

HINTON'S

Open for dinner

Saturday nights only ~ Bookings essential

Entrees

Herb & Garlic Foccaccia drizzled with balsamic glaze (\$9 for two people)

Seafood Platter: seared scallops with coriander, thai style fish cakes, garlic prawns, salt and pepper calamari and Kilpatrick mussels - GF (\$19.00 for two people)

Tasting trio: Chorizo, Feta in basil infused oil and home marinated Kalamata olives with homemade crostini (\$13 for two people)

Mains

Balsamic marinated lamb rump, with herb roasted gourmet potatoes, scaloppini stuffed with mushroom duxell - GF \$32

Venison medallions marinated in soy & ginger on dauphinoise potato with garlic tossed bok choy & pimento - GF \$31

Mediterranean spiced chicken breasts, stuffed char-grilled red pepper and olives, served with roasted vege salad - \$29

Almond crusted cod & prawns with pea puree, pumpkin kumara pave, chilli coriander and lime salsa - GF \$32

Ribeye with confit garlic mushroom, potato gratin, smoked cherry tomatoes and pear-blue cheese melt - GF \$32

Four cheese polenta topped with Portobello mushroom, chargrilled vegetables and a parmesan crostini - GFA \$25

Desserts

Trio of petite chocolate desserts - GF \$13

Bailey's Icecream roulade with flambeed stonefruit - GF \$12

Vanilla bean creme brulee with amaretti biscuits - GF \$12

Whitestone brie with croutes, crackers, chutney and seasonal fruit - GFA \$12