

# HINTON'S

## *Valentines dinner menu*

**\$60 per person set 3 course dinner**

Bookings essential

### **Entree**

Savoury egg roulard, centered with asparagus, pimento, artichoke and feta - V, GFA

Chicken & Pumpkin Ravioli, snow peas, red peppers and kalamatta olives with an avocado cream sauce

Scallops with prosciutto and asparagus, pinenut, pimento risoni and mesclun

Palette Refresher - mint and lemon

### **Main**

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

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

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

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

*Mains served with seasonal vegetables*

### **Dessert**

Trio of petite chocolate desserts - GF

Bailey's Icecream roulade with flambeed stonefruit - GF

Vanilla bean creme brulee with amaretti biscuits - GF

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