

HINTON'S

Restaurant, Café & Tasting room

Valentine's Dinner - Feb 14

A tranquil romantic evening of lovely food and wine.

Entree

Courgette and corn fritters layered with mozzarella and basil, topped with chilli and onion jam - V

Slow roasted duck on a green salad, topped with toasted hazlenuts and crispy noodles - GFA

Pan-fried garlic prawns drizzled with buerre blanc – GF

Main

Chicken supreme with a sun-dried tomato tapenade, pea and cumin blend, gourmet potatoes and mushroom and port sauce - GF

Beef fillet on a potato rosti with garlic tossed spinach, beetroot and cardamon puree, kumara wafers and a red wine jus - GF

Pan-fried Blue Cod served with sautéed green beans, new potatoes and béarnaise sauce - GF

Roast pork ribeye wrapped in pancetta, with duchess potatoes, caramelized apricots and a plum and ginger glaze - GF

Roasted vegetable stack with steamed green beans, kumara rosti, ricotta and basil stuffed tomato and mint vinaigrette - GF

All mains served with seasonal vegetables

Dessert

Apricot and vanilla bean shortcake with mascarpone whip

Chocolate panna cotta with cinnamon infused orange

Cheeseboard for two: Leiden Cumin, Kikorangi Blue, Whitestone brie
with crackers, croutes and seasonal fruit- GF

Bookings essential, \$58 per person

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