

HINTON'S

Restaurant, Café & Tasting room

Valentine's Dinner - Feb 14

A tranquil romantic evening of lovely food and wine.

Entree

Vegetarian risotto balls sprinkled with toasted sunflower seeds & basil dressing - GF

Slow roasted duck on a courgette blini and mushroom stack with a plum glaze

Pan-fried garlic prawns drizzled with buerre blanc – GF

Palette refresher - peach granita

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

Lemon torte with Chantilly cream

Vanilla bean creme brulee with pistachio biscotti - GFA

Fruit platter for two with chocolate dipping sauce - GF

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

Bookings essential, \$60 per person

Restaurant - Café - Winetasting
Weddings - Functions - Tours