

HINTON'S

Tea Breaks - from \$3.50 per person

Option 1 - \$3.50 per person

Selection of Teas and Freshly Brewed Coffee

Option 2 - \$6.50 per person

Selection of Teas and Freshly Brewed Coffee
and a cookie assortment

Option 3 - \$7 per person

Selection of Teas and Freshly Brewed Coffee
and one of the following;

muesli and white chocolate slice, chocolate brownie, citrus & apricot slice,
banana loaves or gingerbread loaves

Option 4 - \$8.50 per person

Selection of Teas and Freshly Brewed Coffee
and one of the following;

sweet muffins, scones with jam & cream, club sandwiches,
relish & bacon pinwheel scones, savory muffins or scones

Option 5 - \$12 per person

Selection of Teas and Freshly Brewed Coffee
plus any one of the above options
plus fresh fruit assortment

plus one of the following: mini sweet treats,
lemon meringue, pecan pie, banoffee pie or chocolate mousse cup

Gluten Free options available - additional charge may apply

HINTON'S

Sandwich Lunch - \$18 per person

Includes:

Filled roll

Gourmet sausage roll

Sliced fruit

Mini Danish

Please choose your roll filling:

Chicken, chargrilled pepper, cucumber and lettuce ~ Ham, brie, tomato and wholegrain mustard ~ Smoked salmon, lettuce and crème fraiche ~ Teriyaki chicken, tomato and cucumber ~ Roast vegetable and feta ~ Roast beef, horseradish, onion jam and lettuce

Cafe Style Lunch - \$22 per person

Includes:

One savory item

Fresh garden salad

Broccoli salad with citrus dressing

Two petite fours

Please choose your savory item:

Chicken, cranberry and brie frittata - Bacon & egg pie - Potato & chive rosti stock with bacon and chargrilled pepper, Chicken, apricot & cream cheese filo - Corn, spinach and roast pepper filo - Beef and vegetable pastry

HINTON'S

Ploughmans Buffet Lunch

\$25 per person

Gourmet Rolls

**Gherkins, pickled onions, kalamata olives
and two fruit chutneys**

**Tomatoes, cucumber, egg mayonnaise, char-grilled
vegetables, beetroot and lettuce**

Brie and Edam cheese

Smoked chicken, chorizo and shaved ham

Dressings: aioli, mustard, pesto and tomato chill jam

Pastry basket

Working lunch - \$19 per person

Club sandwiches

Mini ham & cheese croissants

Mini savouries (mince and chicken)

Savoury roulade

Mini lemon meringue pies

Gluten Free options available - additional charge may apply

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Platter Lunch - \$25 per person

Dips & dippers – pita crisps, ciabatta fingers, fresh vegetables, hummus, sundried tomato tapenade, olive oil & balsamic vinegar

Mixed sushi (salmon, chicken teriyaki and vegetarian)*

Sliders (pulled pork, vegetarian, chicken)*

Savoury platter – peppered beef on toasted croutes, feta and spinach filo, caramelized onion and vegetable tart, spicy chicken roll

Sliced fruit platter

Hot Platter Lunch - \$25 per person

Hot gourmet savouries:

Bacon & egg pie

Sausage rolls

Mini chicken pies

Chicken satay skewers

Mixed garden salad

Chocolate brownie to finish

Gluten Free options available - additional charge may apply

** Filling options dependent on numbers*

HINTON'S

BBQ Lunch Menu - \$45 per person*

Mains

Pork cutlets marinated in honey and soy – GF

Chicken marinated in lime, coriander and chilli - GF

Whole baked salmon topped with herbs and lemon - GF

Sides

Roasted shallot and rosemary potatoes - GF

Roast root vegetable salad with pumkin seeds - GF

**Penne pasta with basil pesto, sundried tomatoes,
bacon and toasted cashews**

Garden salad - GF

Gourmet bread rolls- GFA

Dessert

Decadent chocolate and berry cake with vanilla ice cream - GF

**Minimum numbers apply*