

# HINTON'S

## **2 Course Set Lunch - \$49\***

(\$39 per person if pre-ordered)

### **Mains**

Chicken Breast stuffed with mozzarella and basil, wrapped in bacon with a creamy potato bake, sauteed greens and a red wine jus, topped with parsnip crisps - GF  
or

Salmon fillet with a Mediterranean spice on a potato dauphinoise with chargrilled vegetables, brocolli and parmesan balls - GF  
or

Beef ribeye (cooked medium-rare) with a kumara and pumpkin pave, pea & cumin blend, stuffed roasted beetroot and a mushroom sauce - GF

Dessert Rhubarb crème brulee with amaretti biscuits and candied citrus - GF  
or

Decadent chocolate cake with berry compote and vanilla ice cream - GF

## **BBQ Lunch Menu - \$45\***

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

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

Decadent chocolate and berry cake with vanilla ice cream - GF

\*Minimum numbers apply

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## ***Buffet Lunch Menu - \$55\****

### **Mains (please choose three)**

Roasted pork loin stuffed with apple, spinach, red onion & topped with a plum sauce - GF

Spiced salmon fillet with a dill & avocado mayo - GF

Venison medalions in a red wine sauce - GF

Baked market fish topped with snow peas, dill, cherry tomatoes and lemon beurre blanc - GF

Mustard-roasted beef fillet with cracked pepper sauce - GF

Chicken Breast stuffed with mozzarella and basil, wrapped in bacon - GF

### **Includes:**

Roasted shallot and rosemary potatoes - GF

Honey glazed root vegetables - GF

Broccoli salad with slivered almonds and crispy bacon - GF

Spiced beetroot salad - GF

Garden salad - GF

Waldorf salad - GF

### **Desserts (please choose one)**

*Served with two petite fours*

Lemon torte with chantilly cream

Coconut, raspberry and lime filled meringue - GF

Decadent chocolate and berry cake with vanilla ice cream - GF

Hot pudding with butterscotch sauce & ice cream - GF

*\* Minimum numbers apply*

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## A-La-Carte Lunch\*

### Starters

Herb & Garlic Ciabatta drizzled with balsamic glaze (for 2) - GFA	\$9
Chorizo, Feta in basil infused oil and home marinated Kalamata olives (for 2) - GFA	\$13

### Mains

Open sandwich on warm ciabatta with lettuce, tomato, onion jam, field mushrooms, bacon and hollandaise - GFA	- Steak \$27
	- Chicken \$23
Vegetable and pesto tart with Gruyere pastry base. Served with a feta and basil pesto stuffed mushroom, garden salad and minted aioli - V	\$20
Sliced 5 spice roasted duck breast, on salad of lettuce, blood orange, radish, brie, toasted cashew nuts, spring onion and a spiced plum and ginger dressing - GF, DF	\$28
Oven baked Mediterranean dusted salmon fillet, on a potato dauphinoise with a pea and cumin mash and citrus aioli - GF	\$29
Sautéed prawns in a creamy garlic and white wine sauce on a potato dauphinoise with sautéed greens - GF	\$29

### Sides

Home-made baked potato wedges with herbs & sour cream - GF, V, DFA	\$8.50
Feta and pesto topped Portobello mushrooms - GF, V	\$7
Garlic, chilli and lime buttered prawns - GF, DFA	\$11
Home-made onion rings with garlic aioli - V	\$7

### Desserts

Rhubarb crème brûlée with amaretti biscuits and candied citrus - GF	\$12
Dark chocolate torte with chantilly cream and berry compote - GF	\$11
Meringue, mixed berry and cream layered delight - GF	\$11
Whitestone Brie with fruit, roasted cashews, chutney, croutons and crackers - GFA	\$14

\* Minimum numbers apply, pre-order only