

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***

HINTON'S

*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 medallions 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*

HINTON'S

*A-La-Carte Lunch**

Starters

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| 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

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| 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, avocado, 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 |
| Sauteed prawns in a creamy garlic and white wine sauce on a potato dauphinoise with sautéed greens - GF | \$29 |

Sides

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| 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

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| Rhubarb crème brulee 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, croutes and crackers - GFA | \$14 |

**Minimum numbers apply*