

The Country House at Hunchy

Food Menus

All produce is fresh purchased and locally sourced from organic growers and suppliers. So please notify us of your menu item selections & preferred time for dinner from either 6pm, 6.30pm or 7pm as soon as you can & at least 3 days prior to arrival.

You can order dinner to be served in your Suite or in our Dining Room

In-House Dinner Menu 1: \$55 per person for 2 courses, \$65 per person for 3 courses

Starters: All Home Made:

Soup of the day	<i>v, GF option available</i>
Bruschetta	<i>v, GF option available</i>
Mushroom & Onion Tart	<i>v</i>

Mains: All Home Made and served with potato and seasonal vegetables unless stated otherwise:

Chicken with Chasseur Sauce or Honey Mustard Sauce	<i>GF</i>
Creamy Lemon Chicken with Asparagus Risotto	<i>GF</i>
Fish of the Day (Cooked to Personal Choice)	<i>GF</i>
Beef Goulash	<i>GF</i>
Pies: Chicken & Mushroom or Chicken & Leek, Beef or Vegetable	
Chicken or Prawn Yellow Thai Curry (mild) or Red Thai Curry (medium) served with rice	<i>GF</i>
Vegetable Korma Curry	<i>v</i>
Vegetable Yellow or Red Thai Curry	<i>v</i>
Mixed Mushroom & Thyme Risotto	<i>v</i>

Desserts: All Home Made:

White Chocolate & Mascarpone Cheesecake with Berry Compote <i>v</i>		
Karin's Trifle <i>v</i>	Apple Pie <i>v</i>	Chocolate Fudge Cake <i>v, GF option</i>
Eaton Mess <i>v, GF</i>	Lemon Tart <i>v</i>	
Ricotta & Mascarpone Tart with pears or peaches <i>v</i>		

Please call Karin direct on 0419 421 222 to discuss any other personal menu preferences and specific dietary requirements. We have a limited choice of sparkling, red & white wines, spirits & soft drinks to purchase or BYO

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In-House Dinner Menu 2: \$70 per person for 2 courses, \$80 per person for 3 courses

Starters: All Home Made:

Smoked salmon, Asparagus & Avocado salad	<i>GF</i>
Moreton Bay Bug or Prawns with Angel Hair Pasta in a Creamy White Wine & Garlic Sauce	
Caramelised onion and Goat's Cheese Tart	<i>v</i>
Mooloolaba Prawn Stack with Avocado or Mango	<i>GF</i>
Crab Tart	

Mains: All Home Made and served with potato and seasonal vegetables unless stated otherwise:

Organic Free Range Oven Baked Chicken a la Normande for 2	<i>GF</i>
(This is a whole organic free range chicken quartered & cooked in the oven with cider/apple/bacon/onions/mustard & finished with cream. Served with creamy mashed potatoes & seasonal vegetables)	
Organic Grass Fed Beef Fillet with a choice of sauces from Mushroom/Dianne/Red Wine Jus	<i>GF</i>
Roast Organic Free Range Lamb/Pork/Chicken for 2	<i>GF</i>
Roast Grass Fed Beef with Yorkshire Puddings for 2	
Premium Fish (from selections available locally)	<i>GF Option</i>
Moreton Bay Bug or Prawns with Angel Hair Pasta in a Creamy White Wine & Garlic Sauce (+ \$10)	
Seafood Risotto	<i>GF</i>
Linguine with Porcini & Vegetable Bolognese	<i>v</i>

Desserts: All Home Made:

White Chocolate & Mascarpone Cheesecake with Berry Compote <i>v</i>		
Karin's Trifle <i>v</i>	Apple Pie <i>v</i>	Chocolate Fudge Cake <i>v, GF option</i>
Eaton Mess <i>v, GF</i>	Lemon Tart <i>v</i>	
Ricotta & Mascarpone Tart with pears or peaches <i>v</i>	Lemon & ginger syllabub with raspberries <i>v</i>	

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In-House Light Meals Menu

You can order your light meal to be served in your Suite or in our Dining Room

Decadent Cold Seafood Platter (crab, bugs, prawns, smoked salmon, oysters) with breads & salad for 2 *GF option* \$140

Antipasto Platter with Bread/Olives/Pickles for 2 *GF option* \$60

Cheese Platter with Fruit/Bread/Crackers for 2 *v, GF option* \$60

Fruit Platter for 2 \$30

Quiche with Salad & Coleslaw for 2 \$40

Vegetable Tart with Salad & Coleslaw for 2 *v* \$40

Freshly Baked Scones with Jam & Cream for 2 \$15

High Tea with a glass of Sparkling Wine (Minimum 2 pp) \$45 pp

Afternoon Tea (Minimum 2 pp) \$30 pp

Luxury Picnic Basket for 2 From \$65

With a bottle of wine From \$75

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