

The Country House at Hunchy

In-House Food Menus

BREAKFAST MENUS

Individual dietary needs can be catered for at no additional cost provided we are given plenty of advanced notice

THE COUNTRY HOUSE 3 COURSE BREAKFAST

This breakfast menu is included in our Premium Luxury Package & served in our Guest Dining Room at either 8am, 8.30am or 9am

First Course:

Fresh Fruit Salad

Creamy Yogurt

Fruit Smoothie

Freshly Squeezed Orange Juice

Second Course:

Poached Eggs (or Scrambled)

Bacon (or Chicken Sausage*)

Mushrooms (or Avocado*)

Tomatoes (or Baked Beans*)

Toast

** As additional sides the cost is \$3.00 each*

Third Course:

Freshly Baked Croissants & Pastries

Butter & Home Made Jams

Unlimited Tea or Coffee

Please call Karin direct on 0419 421 222 to discuss any other personal menu preferences and specific dietary requirements well in advance of your arrival

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BREAKFAST OPTIONS FOR LUXURY ACCOMMODATION ONLY GUESTS

Option 1: \$40 per person:

The Country House 3 Course Breakfast (the full menu as above)

Option 2: \$15 per person:

Fresh Fruit Salad

Creamy Yogurt

Fruit Smoothie

Freshly Squeezed Orange Juice

Unlimited Tea or Coffee

Option 3: \$20 per person:

Poached Eggs (or Scrambled)

Bacon (or Chicken Sausage*)

Mushrooms (or Avocado*)

Tomatoes (or Baked Beans*)

Toast & Unlimited Tea or Coffee

*As additional sides the cost is \$3.00 each

Add Freshly Squeezed Orange Juice for \$3.00 per person

Option 4: \$15 per person:

Freshly Baked Croissants & Pastries

Butter & Home Made Jams

Unlimited Tea or Coffee

Add Freshly Squeezed Orange Juice for \$3.00 per person

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IN-HOUSE DINNER MENUS

All produce is fresh purchased and locally sourced from organic growers and suppliers. So please notify us of your menu item selections as soon as you can & at least 4 days prior to arrival

You can book dinner to be served in your Suite or in our Dining Room at 6pm, 6.30pm or 7pm

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>
Fish of the Day	<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>
Chilli Con Carne & Rice	
Lasagne for 2 with Garlic Bread & Salad	

Desserts: All Home Made:

Cheesecake	Apple Pie or Apple Crumble	<i>v</i>
Chocolate Fudge Cake	<i>v, GF option</i>	Sticky Date Pudding with Butterscotch Sauce
Lemon Tart	<i>v</i>	Old Fashioned Bread & Butter Pudding for 2
Karin's Seasonal Trifle <i>v</i>		

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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:

Moreton Bay Bug or Prawns with Angel Hair Pasta in a Creamy White Wine & Garlic Sauce

Caramelised onion and Goat's Cheese Tart v

Mooloolaba Prawn Stack with Avocado GF

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 GF

(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 GF

Roast Organic Free Range Lamb/Pork/Chicken for 2 GF

Roast Grass Fed Beef with Yorkshire Puddings for 2

Premium Fish (from selections available locally) GF Option

Moreton Bay Bug or Prawns with Angel Hair Pasta in a Creamy White Wine & Garlic Sauce (+ \$10)

Slow Cooked Lamb Shanks in Caramelised Onion & Red Wine Sauce

Slow Cooked Tomato & Green Pepper Beef

Desserts: All Home Made:

Cheesecake Apple Pie or Apple Crumble v

Chocolate Fudge Cake v, GF option Sticky Date Pudding with Butterscotch Sauce

Lemon Tart v Old Fashioned Bread & Butter Pudding for 2

Karin's Seasonal Trifle v

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In-House Light Meals Menu

You can arrange for your Light Meal to be served in your Suite or
in our Dining Room

Decadent Cold Seafood Platter: Crab, Bugs, Prawns, Smoked Salmon, Oysters including Breads & Salad for 2	<i>GF option</i>	\$140
Antipasto Platter with Bread/Olives/Pickles for 2	<i>GF option</i>	\$60
Cheese Platter with Fruit/Bread/Crackers for 2	<i>v, GF option</i>	\$60
Fruit Platter for 2		\$30
Quiche with Salad & Coleslaw for 2		\$40
Vegetable Tart with Salad & Coleslaw for 2	<i>v</i>	\$40
Freshly Baked Scones with Jam & Cream for 2		\$15
High Tea with a glass of Sparkling Wine (Minimum 2 pp) (See the separate High Tea Menu)		\$45 pp
Afternoon Tea (Minimum 2 pp)		\$30 pp

Luxury Picnic Basket for 2

To enjoy by the pool, in our rainforest gardens or at a local beauty spot

From: \$65. With a Bottle of Wine: From \$75

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