

The Country House at Hunchy

In-House Food Menus for Spring/Summer 2019-20

BREAKFAST MENUS

Individual dietary needs can be catered for at no additional cost

Please give us plenty of advanced notice

THE COUNTRY HOUSE 3 COURSE BREAKFAST

This Breakfast Menu is included in our Premium Luxury Package
Breakfast is served in our Guest Dining Room at 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

* Additional sides @ \$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 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 pp

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

Option 2: \$15 pp

Fresh Fruit Salad

Creamy Yogurt

Fruit Smoothie

Freshly Squeezed Orange Juice

Unlimited Tea or Coffee

Option 3: \$20 pp

Poached Eggs (or Scrambled)

Bacon (or Chicken Sausage*)

Mushrooms (or Avocado*)

Tomatoes (or Baked Beans*)

Toast & Unlimited Tea or Coffee

*Additional sides @ \$3.00 each

Add Freshly Squeezed Orange Juice for \$3.00 pp

Option 4: \$15 pp

Freshly Baked Croissants & Pastries

Butter & Home Made Jams

Unlimited Tea or Coffee

Add Freshly Squeezed Orange Juice for \$3.00 pp

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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:	Soup of the day	<i>v, GF option</i>
	Bruschetta	<i>v, GF option</i>
	Mushroom & Onion Tart	<i>v</i>
	Haloumi & Asparagus salad	<i>v GF</i>
Mains:	Chicken Breast with Chasseur Sauce or Honey Mustard Sauce	<i>GF</i>
	Fish of the Day (cooked to your liking)	<i>GF</i>
	Beef Goulash	<i>GF option</i>
	Pies: Chicken & Mushroom or Chicken & Leek, Beef or Vegetable	
	Chicken/Prawn or Vegetable Yellow Thai Curry (mild) or Red Curry (medium) served with rice	<i>GF</i>
	Vegetable or Chicken Korma Curry	<i>v</i>
	Chicken Risotto	<i>v option</i>
Desserts:	Cheesecake (seasonal variations) or Apple Pie or Crumble <i>v</i> or Lemon Tart <i>v</i>	
	Karin's Trifle (seasonal variations) or Chocolate Mousse <i>v</i> or Fruit Tart or	
	Ricotta & Mascarpone Tart with Roasted Pears or Peaches when in season <i>v</i> or	
	Choc Fudge Cake <i>v, GF option</i>	

Everything served is Home Made using only the best seasonal local organic produce

All mains dishes are served with potato and vegetables or salad unless otherwise stated

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In-House Dinner Menu 2

\$70 per person for 2 courses, \$80 per person for 3 courses

- Starters:** 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 & Corn Soup
Haloumi & Asparagus Salad *v*
- Mains:** Organic Free Range "Chicken a la Normande" for 2 *GF*
(Whole quartered organic free range chicken oven baked with cider/apple/bacon/mustard & cream)
Organic Grass Fed Beef Fillet with a choice of sauces from Mushroom/Dianne/Red Wine Jus *GF*
Roast Organic Free Range Lamb/Pork/Chicken (Min. 2) *GF*
Roast Grass Fed Beef with Yorkshire Puddings (Min. 2)
Premium Fish (from selections available locally) *GF*
Moreton Bay Bug or Prawns with Angel Hair Pasta in a Creamy White Wine & Garlic Sauce (+ \$10)
Spring Lamb Cutlets with peas, mint and bacon
Slow Cooked Coq au Vin with Sour Cream Mash
Pork fillet Mignon with Mushroom Sauce
- Desserts:** Cheesecake (seasonal variations) or Apple Pie or Crumble *v* or Lemon Tart *v* or
Karin's Trifle (seasonal variations) or Chocolate Mousse or Fruit Tart or
Ricotta & Mascarpone Tart with Roasted Pears or Peaches when in season *v* or
Choc Fudge Cake *GF option*

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All Mains are served with potato and vegetables or salad unless otherwise stated

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In-House Light Meals Menu

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

Decadent Cold Seafood Platter: Crab, Bugs, Prawns, Smoked Salmon, Oysters including Breads & Salad for 2	<i>GF option</i>	\$150
Antipasto Platter with Bread/Olives/Pickles for 2	<i>GF option</i>	\$65
Cheese Platter with Fruit/Bread/Crackers for 2	<i>v, GF option</i>	\$65
Fruit Platter for 2	<i>v, GF</i>	\$30
Quiche with Salad & Coleslaw for 2	<i>v options</i>	\$45
Lasagne with Salad for 2 (Garlic Bread add \$5)		\$45
Spaghetti Bolognese		\$20 pp
Chilli Con Carne & Rice or Jacket Potato		\$20 pp
Chicken Breast Schnitzel & Coleslaw & Fries		\$25 pp
High Tea with a glass of Sparkling Wine (Minimum 2 pp) (See the separate High Tea Menu)		\$50 pp
Afternoon Tea (Minimum 2 pp)		\$30 pp
Freshly Baked Scones with Jam and Cream for 2		\$15

Luxury Picnic Basket for 2

To enjoy by the Pool, in our Rainforest Gardens or at a local Beauty Spot

Prices start from \$65 or \$80 including a Bottle of Wine (contents individualised to suit)

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