

# The Country House at Hunchy

## In-House Food Menus for Autumn/Winter 2020

### 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. A Surcharge may apply on a Public Holiday.

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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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# The Country House at Hunchy

## In-House Food Menus for Autumn/Winter 2020

### 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

|                  |                                                                                            |                     |
|------------------|--------------------------------------------------------------------------------------------|---------------------|
| <b>Starters:</b> | Soup of the day                                                                            | <i>v, GF option</i> |
|                  | Bruschetta                                                                                 | <i>v, GF option</i> |
|                  | Mushroom & Onion Tart                                                                      | <i>v</i>            |
|                  | Goats Cheese & Sweet Capsicum Salad                                                        | <i>v, GF</i>        |
| <b>Mains:</b>    | 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</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>            |
| <b>Desserts:</b> | 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         |                     |
|                  | 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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# The Country House at Hunchy

## In-House Food Menus for Autumn/Winter 2020

### 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  
(As a Main Course Add \$10)
- Caramelised onion and Goat's Cheese Tart *v*
- Mooloolaba Prawn Stack with Avocado *GF*
- Crab & Corn Soup
- Haloumi & Asparagus Salad *v*
- 
- Mains:** Organic Grass Fed Beef Fillet with a choice of sauces from Mushroom/Dianne/Red Wine Jus *GF*
- Premium Fish (from selections available locally) *GF*
- Slow Cooked Lamb Shanks in Red Wine & Caramelised Onion Sauce
- Slow Cooked Coq au Vin with Sour Cream Mash
- Organic Free Range "Chicken a la Normande" for 2 *GF*  
(Whole quartered organic free range chicken oven baked with cider/apple/bacon/mustard & cream)
- Roast Organic Free Range Lamb or Pork or Chicken (Minimum 2 people) *GF*
- Roast Grass Fed Beef with Yorkshire Puddings (Minimum 2 people)
- 
- 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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# The Country House at Hunchy

## In-House Food Menus for Autumn/Winter 2020

### 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 people | <i>GF option</i>    | \$150   |
| Antipasto Platter with Bread/Olives/Pickles for 2 people                                                        | <i>GF option</i>    | \$65    |
| Cheese Platter with Fruit/Bread/Crackers for 2 people                                                           | <i>v, GF option</i> | \$65    |
| Fruit Platter for 2 people                                                                                      | <i>v, GF</i>        | \$30    |
| Quiche with Salad & Coleslaw for 2 people                                                                       | <i>v options</i>    | \$45    |
| Lasagne with Salad for 2 people (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 people)<br>(See the separate High Tea Menu)                  |                     | \$50 pp |
| Afternoon Tea (Minimum 2 people)                                                                                |                     | \$30 pp |
| Freshly Baked Scones with Jam and Cream for 2 people                                                            |                     | \$15    |

### Luxury Picnic Basket for 2

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

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

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