



H A M P T O N  
E S T A T E W I N E S

# Dinner Menu

2 COURSES \$52 | 3 COURSES \$65

## ENTREE

### MAC & CHEESE CROQUETTES (Veg)

Gruyere tossed macaroni, lightly crumbed and golden fried, served with chipotle mayonnaise.

### BAKED ARANCINI (GF, Veg)

Semi-dried tomato and bocconcini risotto, lightly crumbed and golden fried, then baked in with cheese and house made passata.

### POTATO & LEEK SOUP (Veg, GF Opt)

Snow white potatoes married with leek and garden fresh thyme infused with a hint of garlic, finished with cream and a side of crusty bread roll & butter.

### BAKED OYSTERS

Winter harvest oysters, with mornay sauce.

## MAIN

### CONFIT DUCK LEG

Slow cooked duck leg, served on a bed of creamy mash potato and wilted greens, napped with a chocolate and beetroot sauce.

### PRIME EYE FILLET (GF)

150-180g Hand Cut Prime Eye Fillet, creamy mash potato and wilted greens, served with red wine jus.

### PAN FRIED ATLANTIC SALMON (DF)

Served with rainbow vegetables, bok choy and an aromatic coconut laksa curry.

### BEEF CHEEKS WITH SEEDED MUSTARD & RED WINE JUS (GF)

Slow cooked till tender, served with creamy mash potato, tomato relish, wilted greens and parsnip chips.

### GREEK HERB MARINATED LAMB SHOULDER

Served with handcut fried potatoes, garden salad, finished with a zesty mint & lemon yoghurt dressing and Jus.

### CHICKEN, CHICKPEA & VEGETABLE CURRY (GF) (Vegan Opt, DF Opt)

Aromatic spiced infused chicken and chickpeas cooked alongside garden fresh vegetables, served on a bed of saffron infused rice with zesty mint and lemon yoghurt dressing.

## DESSERT

### BAKED FRENCH APPLE & PEAR CRUMBLE TART

Filled with cinnamon infused pear and apple, frangipane, topped with crumble, served with apple gel, chocolate soil and vanilla ice cream.

### WARM CHOCOLATE BROWNIE (GF Opt, DF Opt)

Chocolate Brownie, served with chocolate ganache, chocolate soil and vanilla ice cream.