



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

PORK BELLY BAO BUNS (DF)
with fresh chilli, cucumber & charsiu sauce

CROQUETTE OF THE DAY
lightly crumbed and golden fried, served with chipotle mayonnaise

BAKED OYSTERS KILPATRICK (GF,DF)
with crispy bacon & hamptons house made sauce

BAKED ARANCINI (GF, VEG)
Semi-dried tomato and bocconcini risotto, lightly crumbed and golden fried, then baked in with cheese and Hamptons house made passata

TOFU BOWL (GF, Vegan)
Tofu Bites, spiced and dusted, served with fresh watermelon, edamame beans, spanish onion, leafy summer greens, mint & a passionfruit vinaigrette

MAIN

PRIME EYE FILLET (GF)
150-180g Prime Eye Fillet, served with handcut potatoes & blanched greens, finished with a blue cheese and peppercorn sauce

CONFIT DUCK LEG (GF,DF)
Twice cooked duck leg served with an orange and baby beetroot salad, beetroot glaze & handcut potatoes

PAN FRIED ATLANTIC SALMON (GF,DF)
served with a zesty watermelon salsa, passionfruit vinaigrette, leafy summer greens with fresh lime & coriander

GREEK HERB MARINATED LAMB SHOULDER
grilled and served with handcut potatoes, greek salad, finished with a zesty mint & lemon yoghurt dressing and jus

MORROCAN PUMPKIN FLOWERS & CHICKPEA SALAD (Vegan)
nutty chickpeas spice coated with cranberries, preserved lemon sitting on a bed of baby spinach, topped with Harissa coconut yoghurt, pistachios & pomegranate molasses

DESSERT

FRENCH LEMON CREAM TART
served with lychee gel, chocolate soil & vanilla ice cream

PANNACOTTA (GF Opt without crumble)
vanilla bean pannacotta, served with a cointreau infused strawberry compote & orange infused crumble

WARM CHOCOLATE BROWNIE (GF Opt, DF Opt)
dark chocolate brownie, raspberry gel, chocolate ganache, chocolate soil & vanilla ice cream