



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

## Lunch Menu

2 COURSES \$45 | 3 COURSES \$52

### ENTREE

PORK BELLY BAO BUNS (DF)

with fresh chilli, cucumber & charsiu sauce

MEXICAN CHICKEN SALAD

with puffed quinoa, corn chips, salsa sauce, jalapenos, leafy summer greens, avocado, panko crumbed chicken strips, finished with our house made smoked aioli

CROQUETTE OF THE DAY

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 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

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

TANDOORI CHICKEN (GF)

Slow cooked and marinated in a tandoori spice served with saffron rice, mango salsa & cucumber raita

MOROCCAN PUMPKIN FLOWERS & CHICKPEA SALAD (Vegan)

nutty chickpeas spice coated with cranberries, preserved lemon sitting on on a bed of baby spinach, topped with HARRISA 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