



# H A M P T O N

ESTATE WINES

## DINNER MENU

2 COURSES \$55 | 3 COURSES \$68

### ENTREE

#### **BAKED ARANCINI GF**

semi dried tomato & bocconcini risotto, lightly crumbed & golden fried then baked in with cheese and house made passata

#### **PUMPKIN SOUP GF/DF (Veg Possible)**

golden roasted pumpkin with crispy maple bacon with a hint of cream and a side of crusty bread

#### **PORK BELLY**

crispy fried buttermilk pork belly, with our house made chilli caramel, rainbow vegetables & lime dressing

#### **PUMPKIN FLOWERS Veg/Vegan**

moroccan spice infused pumpkin flowers, tempura battered & golden fried, with coconut yoghurt & harissa

### MAIN

#### **PRIME EYE FILLET GF**

with creamy mash potato & seasonal greens, finished with a red wine jus

#### **SLOW BRAISED BEEF CHEEK GF**

with seeded mustard jus, tomato relish, parsnips, creamy mash potato & seasonal greens

#### **PAN FRIED ATLANTIC SALMON DF**

with rainbow vegetables and an aromatic coconut laksa

#### **MIDDLE EASTERN SLOW COOKED LAMB SHANK**

with warm spices, apricot & red currants, pepperonata, creamy mash potato & seasonal greens

#### **TWICE COOKED CONFIT DUCK LEG**

with a dark chocolate & beetroot sauce, creamy mash potato & seasonal greens

#### **MEDITERRANEAN ROAST BUTTERNUT PUMPKIN**

##### **Veg/Vegan (GF Poss)**

with ginger plum tomato, coconut yoghurt, harissa, cashews & pearl cous cous

### DESSERT

#### **BAKED APPLE & PEAR TART**

with frangipane & local rhubarb compote, apple gel & vanilla ice cream

#### **FRENCH CITRUS CREAM TART GF**

with meringue kisses, raspberries & passionfruit glaze

#### **DARK CHOCOLATE BROWNIE GF/DF Available**

with chocolate ganache, chocolate soil & vanilla ice cream

#### **DF/GF Dessert**

Toasted Coconut Ice cream with fruit gels and fresh fruit