



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

LUNCH MENU

2 COURSES \$48 | 3 COURSES \$60

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

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

MAIN

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