



# H A M P T O N

ESTATE WINES

## DINNER MENU

2 COURSES \$55 | 3 COURSES \$68

### ENTREE

#### **SMOKED SALMON STACK** *Gluten Friendly*

salmon wrapped watermelon, strawberry pearls, potato crisps, salsa verde, white pepper ice cream

#### **ARANCINI** *Gluten Friendly/Vegetarian*

semi dried tomato & bocconcini risotto, lightly crumbed and golden fried, served with balsamic glaze and a selection of house made sauces

#### **ASIAN STYLE BRAISED PORK BELLY** *DF*

soy & ginger beer glazed pork belly, served with rainbow veg, fried shallots & lime dressing

#### **SPICE DUSTED TOFU** *Vegetarian/Vegan/Gluten Friendly*

fried till crisp, soy & ginger pearls, chilli gel, pickled vegetables

### MAIN

#### **PRIME EYE FILLET**

served with hand cut potatoes, roasted root vegetables, green peppercorn & blue cheese sauce

#### **GREEK MARINATED LAMB SHOULDER**

Slow cooked, then grilled, marinated in our house made Greek spice rub, zesty minted coconut yoghurt dressing, lamb jus and served with a Mediterranean salad & handcut potatoes

#### **CHICKEN KATSU**

crumbed Chicken breast, golden fried, served with steamed rice, rainbow vegetables, and our house made ponzu dressing

#### **PAN FRIED ATLANTIC SALMON** *GF/DF*

watermelon salsa, cucumber, mint & coriander, dressed in a passionfruit vinaigrette, served with hand cut potatoes

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

gluten friendly with handcut potatoes, roasted root vegetables, cherry gel, cherry & dark chocolate infused red wine jus

#### **MEDITERRANEAN ROAST BUTTERNUT PUMPKIN** *Vegan (GF Poss)*

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

### DESSERT

#### **TROPICAL SUMMER PANNACOTTA** *GF*

Malibu infused Pannacotta, mango coulis, meringue dust & passionfruit gel

#### **CHOCOLATE CREAM CHEESE CAKE**

chocolate crème pâtissier, vanilla bean cheese cake, chocolate ganache, whipped cream, topped with house made chocolate fudge sauce & salted maple macadamias

#### **PEACHES & CREAM** *GF/DF/Vegan*

poached peach, coconut milk custard, rosé gel, toasted coconut gelato, crumble

#### **VEGAN BROWNIE** *DF/GF*

buckwheat based brownies, baked lovingly, topped with walnut pieces, toasted coconut gelato, fruit gel