



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

Chefs' seasonal choice menu

ENTREE

BAKED ARANCINI GF

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

PORK BELLY

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

MAIN

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

Served with handcut potatoes, greek salad, balsamic glaze, finished with a zesty mint & lemon yoghurt dressing and jus

CHICKEN KATSU

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

MEDITERANEAN ROAST BUTTERNUT PUMPKIN

With ginger plum tomato, cocnut yoghurt, harissa, cashews & pearl cous cous

CONFIT DUCK LEG (GF,DF)

Twice cooked duck leg served with an orange and baby beetroot salad, beetroot glaze & handcut potatoes

DESSERT

A delectable selection of French Patisseries