



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

Chefs' Seasonal Choice Menu

2 Course \$49 3 Course \$53

ENTREE

BAKED ARANCINI GF,V

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

PORK BELLY

Soy & ginger glazed pork belly, with rainbow vegetables, fried shallots & lime dressing

MAIN

ATLANTIC SALMON LAKSA (DF)

Pan fried Atlantic Salmon, rainbow vegetables and hand cut potatoes in an aromatic laksa

GREEK HERB MARINATED LAMB SHOULDER (GF)

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

CHICKEN MAKHANI (GF)

Tender chicken on a bed of spiced basmati rice, finished with a mild Makhani sauce, kachumber salad and poppadom wedge

MEDITERANEAN ROAST BUTTERNUT PUMPKIN (Vegan)

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

BEEF CHEEKS (GF)

Slow cooked Black Angus beef cheeks, creamy mash potatoe, green peas, parsnip chips, tomato relish and red wine, seeded mustard jus

DESSERT

Chef's Dessert of the Day