



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

Chefs' Choice Menu

2 Course \$55

3 Course \$70

ENTREE

BAKED ARANCINI GF,V, Vegan option available

Semi dried tomato & bocconcini risotto, lightly crumbed & golden fried, baked in a house made passata, parmesan and mozzarella

LEMON PEPPER BABY SQUID (GF,DF)

Rainbow vegetable salad tossed in an asian style plum sauce, finished with lime aioli

TANDOORI CHICKEN (DF)

Chicken tender marinated in mild tandoori spices, oven baked, served with saffron basmati rice, pappadum, topped with mango salsa & coconut curd

MAIN

GREEK HERB MARINATED LAMB SHOULDER (GF, DF)

Lamb grilled, served with crispy golden potatoes, mediterranean salad, balsamic glaze, coconut lime yoghurt and herb infused jus

SMOKED SUMMER DUCK SALAD (GF,DF)

Oven roasted served on a baby beetroot, asparagus and orange salad, tossed with a orange vinaigrette and crispy golden potato

GOLDBAND SNAPPER

Twice cooked Goldband snapper combined with crushed potatoes, garlic, fresh chilli and coriander root, served with sesame crusted japanese rice, finished with a wakame salad and Hampton House made asian style tartare

VIETNAMESE STYLE BRAISED PORK BELLY BOWL (DF)

Rice noodles, carrot, bean sprouts, cucumber, sesame kewpie, mango salsa, maple soy and a nuoc cham dressing, coriander and mint

CHICKEN SALTIMBOCCA (GF)

Oven baked chicken tenders topped with provolone cheese, sage and prosciutto, served with golden crispy potatoes, peperonata and knapped with a lemon white wine cream sauce

MEDITERRANEAN PEARL COUCOUS (Vegan)

Roast pumpkin, mediterranean vegetables with coconut yoghurt, harissa & cashews

DESSERT

Chef's Dessert of the Day