



H A M P T O N

ESTATE WINES

LIGHTLY TOASTED SOUR DOUGH BREAD (DF)

served with olive oil, balsamic infusion, confit garlic & flaked sea salt

\$14

2 Courses \$55 per person

3 Courses \$70 per person

APPETIZERS

GOLDEN FRIED SEMI-DRIED TOMATO & BOCONCINI ARANCINI (GF, Vegan option)

accompanied by truffled mayonnaise & grated grana padano

COCONUT PRAWNS

pickled fennel & orange salad with Hampton's emulsified french dressing

CRISPY PORK BELLY BITES (DF)

drizzled with sticky asian glaze & pickled ginger

MAIN

GREEK STYLE GRILLED LAMB SHOULDER (GF)

with caesar inspired baby cos salad, golden chat potatoes, rosemary & balsamic infused lamb jus

BRAISED BEEF CHEEK (GF)

served with mashed potatoes, asparagus, seeded mustard jus, and house-made tomato relish

PAN-FRIED SALMON LAKSA (DF)

served with rice noodles, a medley of vegetables and fresh herbs

SOUS VIDE PORK LOIN (GF)

accompanied by spiced apple & pear compote, crispy golden potatoes, red wine jus and tarragon cream

MEDITERRANEAN COUSCOUS SALAD (Vegan)

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

DESSERT

HAMPTON'S STICKY DATE & BANANA PUDDING

butterscotch sauce, vanilla ice cream & biscoff crumble

DARK CHOCOLATE BROWNIE

with raspberry gel, chocolate ganache, chocolate soil, and toasted coconut gelato