



H A M P T O N

ESTATE WINES

MENU

RESERVATIONS RECOMMENDED

TELEPHONE 0482 170 577

www.hamptonestatewines.com.au

TO START

BUTTERY ROASTED GARLIC & CHEESE BREAD 12

blend of oven-roasted garlic cloves and rich, melted cheese atop buttered and toasted bread

LIGHTLY TOASTED SOUR DOUGH BREAD DF 14

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

ARANCINI GF 18

housemade pumpkin, lime, semi dried tomato, saffron and parmesan risotto, baked with passata & provolone

STICKY GINGER SOY BRAISED PORK BELLY GF & DF 18

served with rainbow vegetables & lime dressing

DUO OF OF SPRING ROLLS 15

native Australian flavoured spring rolls – lemon myrtle and crocodile, kangaroo and davidsons plum, served with pickled vegetables and soy gel

BUTTER BAKED BUG 24

topped with garlic lemon herb butter, served with mango salsa

BURGERS

SPICY CHICKEN BURGER 23

southern style chicken breast fillet, cos lettuce, sliced tomato, spanish onion, jalapenos & housemade spicy mayo served with chips

WAGYU BEEF BURGER 23

wagyu beef patty, cos lettuce, sliced tomato, spanish onion, dill pickle, provolone & Hampton's special sauce, served with chips

VEGETARIAN BURGER 24

vegetarian patty, cos lettuce, sliced tomato, spanish onion, dill pickle, provolone & Hampton's special sauce, served with chips

CHIPS 13

served with garlic aioli

ADDITIONAL SAUCES 3

MAIN

PERUVIAN SPICED CHICKEN GF 35

whole chicken thigh basted in warm spices, served with a south american style chopped salsa, golden handcut potatoes, finished with aji verde

HERB CRUSTED SALMON GF 38

served with mashed potatoes, seasonal greens, oven roasted cherry tomatoes & lemon dill cream sauce

PEACHY PORK LOIN MEDALLION GF&DF 35

with mashed potatoes, seasonal greens and balsamic lamb jus

GREEK MARINATED LAMB SHOULDER GF 38

grilled lamb shoulder served with garlic lemon potatoes, mediterranean style salad, yoghurt sauce and red currant jus

PEARL COUSCOUS SALAD VG & DF 29

pearl couscous tossed with baked butternut pumpkin, garlic lemon potatoes, blistered cherry tomatoes, spanish onions, capers, kalamata olives, grilled capsicum, sweet cranberries and chopped baby cos lettuce, drizzled with a lime coconut yoghurt dressing
GF Option available

CHILDREN'S MEALS

FISH & CHIPS 15

served with tomato sauce

NUGGETS & CHIPS 15

served with tomato sauce

DESSERT

SCORCHED LEMON TART 18

french lemon cream, biscoff crumble, vanilla bean ice cream, raspberry gel

RASPBERRY CHOCOLATE PUDDING VG 18

chocolate glazed raspberry and date sponge, buckwheat crumble, biscoff crumble & toasted coconut gelato

CAKE OF THE DAY 14

served with creme fraiche & berries

GF = Gluten Free / DF = Dairy Free / VG = Vegan