

Dinner Friday & Saturday CHOOSE ANY 2 COURSES FOR \$70PP 3 COURSES FOR \$85PP

TO NIBBLE

penfield mixed olives - dukkah - 11 crispy white bait - tartare - 13

ENTRÉE

Goats Cheese Soufflé

- roasted beetroot - pickled zucchini - walnuts

Crispy Tiger Prawn Rolls

- slaw - sweet chilli - peanuts *\$2 surcharge

S.A. Blue Swimmer Crab Chowder

- crab - leek - sweetcom

Mushroom & Gruyere Cheese Tart

- celeriac - truffle

Pork Dumplings

- XO sauce - fried shallots - Bok choy

MAIN COURSE

Stamps Pie

baked in our house made pastry

Market Fish

- staff to advise

Slow Cooked Moroccan Duck Leg

- roasted cauliflower - couscous - preserved lemon - apricot - almonds

Venison Loin

- parsnip - maple roasted brussels - smoked carrot *\$3 surcharge

12hr Lamb Shoulder

- filo baked

- tomato - cucumber - olives - minty yoghurt - fetta - pine nuts

Beef Fillet

-pork hock pearl barley – thyme mushrooms - porcini & roasted shallot butter *\$5 surcharge

sides

crispy Moroccan potatoes -13 market vegetables -13 chef's salad - 13

NO INDIVIDUAL ACCOUNTS

Bread roll included w. all Main Meals Gluten Free Rolls \$1.50 ea (not included w. main) Additional bread rolls \$1.50 each

Stamps make every effort to meet informed allergy and dietary requirements, however, cannot be guaranteed.

No responsibility is accepted if any adverse reactions occur.

Please ask for our Vegetarian or Gluten Free menu. Please note, we **do not** have separate equipment for preparation or service.

Thank you



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DESSERT

Chocolate, Almond & Cinnamon Torte

- white chocolate & rum mousse - quince

Saffron Poached Pear

- date ice cream - honey kataifi - pistachio

Burnt Basque Cheesecake

- rhubarb – lemon syrup - double cream

Affogato

house made vanilla ice cream - espressoadd liqueur + \$5

Sorbet and Ice Cream

- 'house made'
- 3 flavours almond crisp

Individual Farm House Cheese (one piece)

- quince paste – pear - lavosh

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