# Stamps 

## TO NIBBLE

penfield mixed olives - dukkah - 11

crispy white bait - tartare - 13

ENTRÉE
Crispy Tiger Prawn Rolls

- slaw - sweet chilli - peanuts *\$4 surcharge
S.A. Blue Swimmer Crab Chowder
- crab - leek - sweetcom*\$2 surcharge


## Rice Paper Pork Dumplings

- XO sauce - fried shallots - Bok choy


## Roasted Mushrooms \& Gruyere Cheese

-celeriac

## MAIN COURSE <br> Market Fish <br> - staff to advise

Slow Cooked Moroccan Duck Leg

- roasted cauliflower - preserved lemon - apricot - almonds


## Venison Loin

- parsnip - maple roasted brussels - smoked carrot *\$4 surcharge


## 12hr Lamb Shoulder

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

Beef Fillet

- thyme mushrooms - porcini \& roasted shallot butter *\$6 surcharge


## sides

crispy Rosemary potatoes -13.00
market vegetables -13.00
chef's salad - 13.00

## DESSERT

Chocolate, Almond \& Cinnamon Torte<br>- white chocolate \& rum mousse - quince

## Saffron Poached Pear

- date ice cream - pistachio


## Burnt Basque Cheesecake

- rhubarb - lemon syrup - double cream

Affogato

- house made vanilla ice cream - espresso
- add liqueur + 9.50

Sorbet and Ice Cream

- 'house made'
- 3 flavours

Individual Farm House Cheese

- quince paste - pear - crackers

Stamps make every effort to meet informed allergy and dietary requirements, however, cannot be guaranteed. No responsibility is accepted if any adverse reactions occur.
Gluten is not included in these dishes, however we do not have separate equipment for preparation or service.
Thank you

NO INDIVIDUAL ACCOUNTS

