

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 - sweetcorn*\$2 surcharge

Rice Paper Pork Dumplings

- XO sauce - fried shallots - Bok choy

Roasted Mushrooms & Gruyere Cheese

-celeriac

MAIN COURSE

Market Fish

- 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

Gluten Free Rolls \$1.50 ea

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



DESSERT

Chocolate, Almond & Cinnamon Torte

- 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

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NO INDIVIDUAL ACCOUNTS