

Stamps

TO NIBBLE

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

ENTRÉE

Goats Cheese Soufflé -25
- roasted beetroot – pickled zucchini - walnuts

Crispy Tiger Prawn Rolls -27
- slaw – sweet chilli - peanuts

S.A. Blue Swimmer Crab Chowder - 26
- crab - leek - sweetcorn

Mushroom & Gruyere Cheese Tart – 25
- celeriac - truffle

Pork Dumplings - 26
- XO sauce – fried shallots - Bok choy

MAIN COURSE

Stamps Pie -36
baked in our house made pastry

Market Fish -44
- staff to advise

Slow Cooked Moroccan Duck Leg - 41
– roasted cauliflower - couscous – preserved lemon – apricot - almonds

Venison Loin - 46
- parsnip – maple roasted brussels – smoked carrot

12hr Lamb Shoulder - 44
- filo baked
- tomato – cucumber – olives - minty yoghurt – fetta - pine nuts

Beef Fillet - 49
-pork hock pearl barley – thyme mushrooms - porcini & roasted shallot butter

sides

crispy Rosemary potatoes -13
market vegetables -13
chef's salad – 13

LUNCH #91

NO INDIVIDUAL ACCOUNTS

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

Stamps makes 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

