

Stamps

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

TO NIBBLE

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

ENTRÉE

Miso Roasted Eggplant

- pickled octopus & soba noodle salad – crispy shallots

Panfried Prawns

- white bean – fennel - pickled zucchini – smoked mussels – tapenade *\$3 surcharge

Beetroot Tart

- goats cheese - hazelnuts – roasted shallots – honey sherry dressing

Herb Falafel

- pumpkin hummus – yoghurt– parsley salad

Lemongrass Pork Belly

-Vietnamese slaw – peanut sambal

MAIN COURSE

Stamps Pie

baked in our house made pastry

Market Fish

- staff to advise

Five Spiced Duck Leg

– pickled cucumber – jasmine rice – ginger plum

Venison Loin

- potato pavé – parsnip – red currant jelly *\$4 surcharge

S.A. Blue Swimmer Crab Spaghetti

- semi roasted tomato – fennel – basil - spicy tomato sugo

Beef Fillet

-smokey eggplant – fried polenta – mushroom – chimichurri *\$5 surcharge

sides

crispy Moroccan potatoes -13.90

market vegetables -13.90

chef's salad – 13.90

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

Limoncello Tiramisu

Basque Cheesecake

- fresh berries - double cream

Ricotta & Cinnamon Donuts

- peach, whipped ricotta, rosewater honey, pistachio nuts

Affogato

- house made vanilla ice cream - espresso

- add 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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