

TO NIBBLE

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

ENTRÉE

Panfried Prawns

- white bean – fennel - pickled zucchini
– smoked mussels – tapenade ***\$4 surcharge**

Herb Falafel

- pumpkin hummus – yoghurt– parsley salad

Lemongrass Pork Belly

-Vietnamese slaw – peanut sambal

MAIN COURSE

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**

Beef Fillet

-smokey eggplant – fried polenta – mushroom – chimichurri ***\$6 surcharge**

sides

crispy Moroccan potatoes -13.90

market vegetables -13.90

chef's salad – 13.90

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

GLUTEN FREE

DESSERT

Basque Cheesecake

- fresh berries - 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

GLUTEN FREE