

### TO NIBBLE

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

### ENTRÉE

**Miso Roasted Eggplant** -25

- pickled octopus & soba noodle salad – crispy shallots

**Panfried Prawns** -27

- white bean – fennel - pickled zucchini – smoked mussels - tapenade

**Beetroot Tart** - 26

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

**Herb Falafel** – 25

- pumpkin hummus – yoghurt– parsley salad

**Lemongrass Pork Belly** - 26

-Vietnamese slaw – peanut sambal

### MAIN COURSE

**Stamps Pie** -36

baked in our house made pastry

**Market Fish** -44

- staff to advise

**Five Spiced Duck Leg** - 42

– pickled cucumber – jasmine rice – ginger plum

**Venison Loin** - 47

- potato pavé – parsnip – red currant jelly

**S.A. Blue Swimmer Crab Spaghetti** - 44

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

**Beef Fillet** – 49

-smokey eggplant – fried polenta – mushroom - chimichurri

### sides

crispy Moroccan potatoes -13.90

market vegetables -13.90

chef's salad – 13.90

## LUNCH #93

### 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