

Stamps

TUESDAY & WEDNESDAY DINNER
CHOOSE ANY 2 COURSES FOR \$49PP
3 COURSES FOR \$59PP

Crispy White Bait w. Tartare 11.90
Warm Coriolo Olives 9.90
Crispy School Prawns w. Chipotle mayo 11.90

Entrée

Confit Duck Leg

purple bliss potato, caramelized onion, orange, frisee,
walnuts, apple balsamic

Grilled SA Squid

w. sweetcorn fritters, chorizo, salsa, avocado
and smoked chilli salt

Smoked Venison Loin and Pâté

w. cauliflower & cornichon pickle, quince paste, rye toast

MAIN COURSE

Stamps Pie

Baked in our house made pastry

Tasmanian Salmon

w. Asian slaw, miso, salt & pepper school prawns

Free Range Chicken

Roasted breast and filo leg parcel
w. cavolo nero, soft polenta, roast peppers, capers, and pinenuts

SIDES

Crispy Potatoes w. Balsamic Salt & Spring Onions 10.90

Market Vegetables 10.90

Sautéed Asian Greens 10.90

Chef's Salad 11.90

NO INDIVIDUAL ACCOUNTS

Bread roll included w. all Main Meals
Additional bread rolls and bread rolls w. entrée only - \$1.00 each

Please note: A surcharge of 3% will apply to AMEX & Diners Club transactions

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DESSERT

Chocolate 3 Ways

tart, cannoli, ice cream

Yoghurt & Tonka Bean Pannacotta

w. rosewater jelly, date, fig & pistachio biscotti
and sweet pumpkin sauce

Spiced Apple Friand

w. white cheese mousse, apple & butter scotch schnapps

Stamps Sorbet and Ice Cream

'house made'

3 flavours, w. almond crisp

Individual Farm House Cheese

w. quince paste, pear, lavosh

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