

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

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

Entrée

Roasted Mushroom

w. smoked mozzarella, baked thyme polenta, sweet onion purée

Grilled SA Squid San Choy Bow

w. minced pork, water chestnuts, cos, peanuts and fried shallots

Slow Roasted Lamb Shoulder

w. eggplant, chickpeas, hummus, tomato, salsa verde

MAIN COURSE

Stamps Pie

Baked in our house made pastry

Tasmanian Salmon

w. Asian slaw, miso, salt & pepper belly

Free Range Chicken

Roasted Breast and Crumbed Leg Croquette w. chorizo, sweet corn salsa, romesco

SIDES

Crispy Potatoes w. Herbs & Mountain Pepper 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 Banana Caramel Tart

w. coconut & rum ice cream

Peaches & Cream

w. soft meringue, passion fruit jelly, raspberry parfait

Flourless Orange & Saffron Cake

w. spiced nutty filo, yoghurt sorbet

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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