

Stamps

**MONDAY NIGHT ONLY – CHOOSE ANY 2 COURSES FOR \$55PP*,
3 COURSES FOR \$65PP
COMPLIMENTARY CORKAGE (1 BOTTLE PER PERSON)**

to nibble

kalamata olives w. dukkah 9.90
crispy white bait w. tartare 11.90
crispy whole school prawns w. sriracha mayo 11.90

entrée

Black Olive Pissaladiere

w. haloumi, onion jam, rocket, pinenuts, balsamic

Smoked Venison

w. beetroot, ricotta dumplings, walnuts

Harvey Bay Scallops & Kingfish Croquettes

w. green pea hummus, spicy sweet corn salsa

Braised Beef Cheek

w. soft parmesan polenta, gremolata and pangrattato

Spiced Duck Leg

w. roasted eggplant, dahl, pickled zucchini

main course

Stamps Pie

baked in our house made pastry

S.A. King fish

w. pearl barley & dill risotto, finger lime

Free Range Chicken

w. roasted brussel sprouts, mushrooms, celeriac purée

Slow Roasted Lamb Neck

w. chickpea fritters, roasted peppers, labneh

Grilled Pork Cutlet

w. fennel and orange jam, walnuts, red cabbage

sides

crispy potatoes w. spring onions, smoked fennel & cumin salt 10.90
market vegetables 10.90
sautéed asian greens 11.90
chef's salad 11.90

NO INDIVIDUAL ACCOUNTS

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

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dessert

Chocolate Soufflé

w. Guinness ice cream

Spiced Apple & Buttermilk Fritters

w. rhubarb sauce, double cream

Warm Quince Cake

w. honey yoghurt, rosewater semi freddo, pistachio nuts

Sorbet and Ice Cream

'house made'

3 flavours, w. almond crisp

Individual Farm House Cheese

w. quince paste, pear, lavosh

NO INDIVIDUAL ACCOUNTS

*Minimum spend \$55 pp

Stamps makes every effort to meet informed allergy and dietary requirements, however, cannot be guaranteed.
No responsibility is accepted if any adverse reactions occur. Thank you