

Stamps

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

to nibble

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

entrée

Braised Beef Cheek

w. soft parmesan polenta, gremolata and pangrattato

Black Olive Pissaladiere

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

Kingfish Croquettes

w. green pea hummus, spicy sweet corn salsa

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

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 Meals
Additional bread rolls and bread rolls w. entrée only - \$1.00 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.
Thank you

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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

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