

# MONDAY NIGHT ONLY - CHOOSE ANY 2 COURSES FOR \$55PP\* OR 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

## Battered Zucchini Flower

filled w. sundried tomato & caper

w. buffalo mozzarella, tomato, basil, black olive

## Seared Salmon Belly & Blue Swimmer Crab

w. crispy sushi rice, edamame beans, fried shallots, wasabi mayo

## Coffin Bay Warm Octopus & Haloumi Salad

w. farro, currants, parsley, pickled onion, rocket

## Slow Roasted Pork Belly

w. pickled cucumber, Asian herbs, peanuts, nam jim

## **Boneless Confit Duck Leg**

w. peach, quinoa, watercress, pistachio

### main course

## Stamps Pie

baked in our house made pastry

## **Coorong Mulloway**

w. saffron potato, spinach, roast tomato & dill vinaigrette

## Free Range Chicken

w. lemon, oregano, pearl barley, roasted cauliflower, pomegranate, labneh

#### Ricotta Gnocchi

w. roasted portabello mushrooms , pumpkin, broccolini, walnuts, basil, parmesan

#### Beef Fillet & Brisket

w. button mushrooms, sweet potato fries, green pepper corn sauce

#### sides

crispy potatoes w. spring onions, za'atar 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 Gluten Free Rolls \$1.50 ea (not included w. main) 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.

Please ask for our Gluten Free menu, however we do not have separate equipment for preparation or service.

Thank you



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## dessert

## Coconut Yoghurt Cheesecake Mousse

w. tropical fruits, pineapple crisps, ginger crumbs

# Raspberry Bavarois

w. poached peaches and pistachio wafer

### Chocolate & Hazelnut Semifreddo

## Sorbet and Ice Cream

'house made' 3 flavours, w. almond crisp

#### Individual Farm House Cheese

w. quince paste, pear, lavosh

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\*Minimum spend \$55 pp

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