

Stamps

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

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

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

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 Bavaois
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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