

Stamps

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

to nibble

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

entrée

Goats Cheese Soufflé

w. beetroot hummus, smoked almonds

Eggplant & Smoked Mozzarella Parmigiana

w. tomato & basil sugo, tapenade

Sticky Chipotle Beef Brisket

w. red bean mash, charred corn salsa, sour cream

main course

Stamps Pie

baked in our house made pastry

Salmon

w. sushi rice, wasabi mayo,
pickled carrot salad, crispy shallots

Free Range Chicken

w. puy lentils, mushroom, peas,
shaved fennel, parsley

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

Caramelized Lime and Coconut Tart
w. yoghurt sorbet

Warm Apricot Friand
w. honey & pistachio parfait

Couverture Chocolate Mousse
w. hazelnut meringues and milk jelly

Sorbet and Ice Cream
'house made'
3 flavours, w. almond crisp

Individual Farm House Cheese
w. quince paste, pear, lavosh

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