

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

Slow Cooked Lamb Shoulder

w. caponata, radicchio marmalade, pine nuts

Smoked Cod Croquettes

w. creamed leeks and sweetcorn

Grilled Polenta, Goats Cheese

w. eggplant, smoked tomato and balsamic onions

main course

Stamps Pie

baked in our house made pastry

S.A Snook Fillets

w. saffron risoni, olives, chorizo, parsley crumbs,
red pepper sauce

Lemon Grass Chicken

w. baked coconut rice, snake beans
and cashew sambal

sides

crispy potatoes w. spring onions, rosemary & lemon salt 10.90

market vegetables 11.90

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

Baked Walnut & Prune Tart
w. orange and lemon yoghurt

Rhubarb Crumble Cake
w. rum custard, licorice ice cream

Flourless Chocolate Fudge Torte
w. banana nut sundae ice cream

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

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

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