

Stamps

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

ENTRÉE

Pork Belly

w. black rice, coconut, pickled carrot, crispy shallots, satay sauce 22.90

Jumbo Quail

w. za'atar, hummus, roasted carrot, pomegranate 24.90

Pumpkin & Sage Arancini

w. goats curd, black garlic vinaigrette 21.90

SA Calamari

w. white bean, zucchini, peas, fennel, mint, capers, pangrattato 24.90

Slow Roasted Lamb Shoulder

w. haloumi and panzanella salad 24.90

MAIN COURSE

Stamps Pie

baked in our house made pastry 33.50

Salmon

w. corn & zucchini fritter, egg, avocado,
asparagus, crème fraiche 37.90

Chicken

breast, free-range

w. pesto, pumpkin, feta, baby spinach, pepitas 34.90

Honey Glazed Duck Leg

w. sweet potato, roasted fennel, lemon ricotta, beetroot relish, pistachios 38.90

Onkaparinga Venison Loin

w. cauliflower, quinoa, juniper & rhubarb chutney 43.90

Cape Grim Beef Fillet

medium rare, 200g

w. bacon rosti, mushroom, cornichons, mustard & herb cream cheese 44.00

sides

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

market vegetables 11.90

sautéed asian greens 11.90

chef's salad 11.90

LUNCH #73

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 make 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

