Stamps

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

<u>to nibble</u>

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

<u>ENTRÉE</u>

Pork Belly

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

Pumpkin & Sage Arancini w. goats curd, black garlic vinaigrette

Slow Roasted Lamb Shoulder w. haloumi and panzanella salad

MAIN COURSE

Stamps Pie

baked in our house made pastry

Salmon

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

Chicken

breast, free-range w. pesto, pumpkin, feta, baby spinach, pepitas

<u>sides</u>

crispy potatoes w. spring onions, rosemary & fennel 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 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

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DESSERT

Rocky Road Cheese Cake

Lime Crème Brûlée w. almond biscotti

Blueberry Friand

w. mango, frozen passionfruit yoghurt

Sorbet and Ice Cream

'house made' 3 flavours, w. almond crisp

Individual Farm House Cheese

w. quince paste, pear, lavosh

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