

Stamps

coriole kalamata olives 9.90
crispy white bait w. tartare 11.90
crispy whole school prawns w. sriracha mayo 11.90

ENTRÉE

Slow Cooked Lamb

w. grilled eggplant, haloumi, romesco 24.90

Potato, Pea & Paneer Samosa

w. raita, coriander & mint chutney 21.90

Leek & Goats Cheese Tart

w. walnuts and rocket 21.90

Baked Spanish Prawns

w. chorizo, peppers, saffron rice 24.90

Quail

semi boned

w. mushroom, tarragon, pearl barley risotto 23.90

MAIN COURSE

Stamps Pie

baked in our house made pastry 33.50

Salmon

w. potato rosti, dill, peas, beetroot, horseradish crème fraiche 37.90

Duck Leg

w. Tuscan lentil & cavolo nero,
and fennel, orange & parsley salad 37.90

Slow Roasted Pork Belly

w. red curry, beans, pineapple relish, crispy shallots 37.90

Onkaparinga Venison Loin

w. parsnip mash, brussels, balsamic, thyme & onions 43.90

Beef 2 Ways

fillet, medium rare, & braised cheek
w. soft truffle polenta, shallot & mushroom ragout 43.90

sides

crispy potatoes w. spring onions and spiced bbq salt 10.90

market vegetables 11.90

sautéed asian greens 11.90

chef's salad 11.90

LUNCH #75

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

