

Stamps

Early 5.30 – 7.15 Dinner Friday & Saturday

CHOOSE 2 COURSES FOR \$55PP

(please choose same 2 courses on table due to time restrictions – thank you)

TO NIBBLE

coriolo kalamata olives 9.90

crispy white bait w. tartare 11.90

crispy whole school prawns w. sriracha mayo 11.90

ENTRÉE

Chicken & Lemongrass Spring Rolls

w. green pawpaw and peanut salad, nuoc cham sauce

Spiced Chickpea & Herb Fritters

w. muhammara, haloumi, pickled onions, roast pumpkin

Grilled Asparagus

w. goats cheese, sweetcorn, prosciutto, sweet red peppers, walnuts, croutons

Ricotta & Truffle Gnocchi

w. peas & mushroom, parmesan crisps

Sambal Prawns

w. pickled carrot, coconut, cashews, cucumber salad *\$4 extra

MAIN COURSE

Stamps Pie

baked in our house made pastry

Butterfish

w. smoked mussel, tomato, dill, olive, skordalia, baby spinach

Slow Roasted Duck Leg

w. beetroot, grapes, walnuts, baby leaves, raspberry vinaigrette

Murray Valley Pork Porterhouse

w. cauliflower, apple, radicchio, hazelnuts

Onkaparinga Venison Loin

w. red onion tarte tatin, carrot purée, mushroom *\$5 extra

Beef Fillet

w. pepperonata, eggplant, salsa verde *\$5 extra

sides

crispy potatoes w. spring onions & spiced BBQ salt 10.90

market vegetables 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 \$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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CHOOSE ANY 2 COURSES FOR \$55PP

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DESSERT

Lemon Pannacotta

w. tuille, strawberry mint sorbet

Chocolate Delice

w. salted caramel espuma, peanuts

Poached Pear

w. rhubarb jelly, white cheese ice cream,
coconut oat crumble

Sorbet and Ice Cream

'house made'

3 flavours, w. almond crisp

Individual Farm House Cheese

w. quince paste, pear, lavosh

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