

Stamps

TO NIBBLE

- coriole 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 22.90

Spiced Chickpea & Herb Fritters

w. muhammara, haloumi, pickled onions, roast pumpkin 21.90

Grilled Asparagus

w. goats cheese, sweetcorn, prosciutto, sweet red peppers, walnuts, croutons 21.90

Sambal Prawns

w. pickled carrot, coconut, cashews, cucumber salad 24.90

Ricotta & Truffle Gnocchi

w. peas & mushroom, parmesan crisps 23.90

MAIN COURSE

Stamps Pie

baked in our house made pastry 33.50

Butterfish

w. smoked mussel, tomato, dill, olive, skordalia, baby spinach 37.90

Slow Roasted Duck Leg

w. beetroot, grapes, walnuts, baby leaves, raspberry vinaigrette 37.90

Murray Valley Pork Porterhouse

w. cauliflower, apple, radicchio, hazelnuts 37.90

Onkaparinga Venison Loin

w. red onion tarte tatin, carrot purée, mushroom 43.90

Beef Fillet

w. pepperonata, eggplant, salsa verde 43.90

sides

- crispy potatoes w. spring onions and 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 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