

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 w. dukkah 9.90

crispy white bait w. tartare 11.90

crispy whole school prawns w. sriracha mayo 11.90

ENTRÉE

Zucchini & Sweetcorn Fritters

w. fresh goats cheese, beetroot relish, smoked onion & thyme

Baked Sardine Fillets

w. parmesan herb crumbs, risoni, red capsicum sauce

Buffalo Mozzarella Panzanella

w. tomato, pesto, capers, pickled onion, olive sour dough

Spanish Prawns

w. chorizo paella croquettes, tomato salsa, capsicum aioli *\$4 extra

Spiced Lamb Loin

w. hummus, butternut, haloumi, pomegranate, mint, and pita chips

MAIN COURSE

Stamps Pie

baked in our house made pastry

Barramundi

Baked in Red Curry and Coconut Milk

w. noodles, fresh herb, and green pawpaw salad

Slow Roasted 5 Spice Duck Leg

w. eggplant, baked rice, cashews, and plum sauce

Jerk Pork Belly

w. roast sweet potato, grilled pineapple, and corn, red bean salsa

Onkaparinga Venison Loin

w. pearl barley, bacon, red cabbage, walnuts, parsnip & thyme marmalade *\$5 extra

Beef Fillet

w. Argentinian potatoes and green chimichurri *\$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

Summer Peaches

w. raspberry semifreddo, honey kataifi, pistachio

Chocolate Soufflé

w. banana & choc chip ice cream

Cherry Cheesecake Mousse

w. coconut cookies and cherry compote

Sorbet and Ice Cream

'house made'

3 flavours, w. almond crisp

Individual Farm House Cheese

w. quince paste, pear, lavosh

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