

# Stamps

**Dinner Friday & Saturday**  
**CHOOSE ANY 2 COURSES FOR \$65PP**  
**3 COURSES FOR \$79PP**

## 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

### **Spiced Lamb Loin**

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

## MAIN COURSE

### **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

#### **Beef Fillet**

w. Argentinian potatoes and green chimichurri

## 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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## 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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