Stamp

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

<u>entrée</u>

Zucchini & Sweetcorn Fritters

w. fresh goats cheese, beetroot relish, smoked onion & thyme 22.90

Baked Sardine Fillets

w. parmesan herb crumbs, risoni, red capsicum sauce 22.90

Buffalo Mozzarella Panzanella

w. tomato, pesto, capers, pickled onion, olive sour dough 22.90

Spanish Prawns

w. chorizo paella croquettes, tomato salsa, capsicum aioli 24.90

Spiced Lamb Loin

w. hummus, butternut, haloumi, pomegranate, mint, and pita chips 23.90

MAIN COURSE

Stamps Pie baked in our house made pastry 33.50

Barramundi Baked in Red Curry and Coconut Milk

w. noodles, fresh herb, and green pawpaw salad 37.90

Slow Roasted 5 Spice Duck Leg

w. eggplant, baked rice, cashews, and plum sauce 37.90

Jerk Pork Belly

w. roast sweet potato, grilled pineapple, and corn, red bean salsa 37.90

Onkaparinga Venison Loin

w. pearl barley, bacon, red cabbage, walnuts, parsnip & thyme marmalade 43.90

Beef Fillet

w. Argentinian potatoes and green chimichurri 43.90

<u>sides</u>

crispy potatoes w. spring onions & spiced BBQ salt 10.90 market vegetables 11.90 chef's salad 11.90

LUNCH #77

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 makes 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