

Stamps

Coriole kalamata olives w. dukkah 10
crispy white bait w. tartare 12
crispy whole school prawns w. sriracha mayo 12

ENTRÉE

Sesame Prawn Toasts

- avocado – kimchi slaw – cashews - 24

Grilled Octopus & Haloumi

- quinoa - tangelo – rocket - radish - mint - currants - 25

Battered Zucchini Flower- filled with goats cheese & black garlic

- caponata – roast pumpkin - 23

Panfried Pork Dumplings

- Asian mushrooms – crispy shallots - stamps XO sauce - 23

Ox-Tail Minestrone

- pearl barley – celeriac - tomato - sour dough croutons - 22

MAIN COURSE

Stamps Pie

baked in our house made pastry - 34

Salt Water Barramundi

- leek- fennel - spinach - sweetcorn - chorizo crumb - 39

Red Curry Duck Leg

- eggplant - pineapple - fresh coconut - lime - baked rice - 38

Lamb Shoulder

- ratatouille - ricotta gnocchi – tomato sugo - 42

Venison Loin

- cauliflower frittata - roasted beetroot - red onion & port relish - 44

Beef Tourmedos

- duck fat kipflers – brussels & bacon – carrot purée - 44

sides

crispy potatoes w. bombay salt & spring onions 10.90

market vegetables 11.90

chef's salad 11.90

LUNCH #79

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