

Stamps

Dinner Monday, Wednesday & Thursday

CHOOSE ANY 2 COURSES FOR \$55PP

3 COURSES FOR \$65PP

TO NIBBLE

coriole kalamata olives - dukkah - 10
crispy white bait - tartare - 12
crispy whole school prawns - sriracha mayo - 12

ENTRÉE

Sesame Prawn Toasts

- avocado - kimchi slaw - cashews *\$4 extra

Grilled Octopus & Haloumi

- quinoa - tangelo - rocket - radish - mint - currants *\$4 extra

Battered Zucchini Flower- filled with goats cheese & black garlic

- caponata - roast pumpkin

Panfried Pork Dumplings

- Asian mushrooms - crispy shallots - stamps XO sauce

Ox-Tail Minestrone

- pearl barley - celeriac - tomato - sour dough croutons

MAIN COURSE

Stamps Pie

baked in our house made pastry

Salt Water Barramundi

- leek- fennel - spinach - sweetcorn - chorizo crumb

Red Curry Duck Leg

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

Lamb Shoulder

- ratatouille - ricotta gnocchi - tomato sugo *\$5 extra

Venison Loin

- cauliflower frittata - roasted beetroot - red onion & port relish *\$5 extra

Beef Tournedos

- duck fat kipflers - brussels & bacon - carrot purée *\$5 extra

sides

crispy potatoes w. Bombay salt & spring onions 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 \$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

Rhubarb & Walnut Crumble Cake

- apple – rum ice cream

Dark Chocolate Soufflé

- salted caramel ice cream

Lime Cheesecake Mousse

- mango – ginger lemongrass jelly – peanut sesame brittle

Sorbet and Ice Cream

- 'house made'

- 3 flavours - almond crisp

Individual Farm House Cheese

- quince paste – pear - lavosh

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