

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

MAIN COURSE

Salt Water Barramundi

- leek- fennel - spinach - sweetcorn - 38

Red Curry Duck Leg

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

Lamb Shoulder

- ratatouille - tomato sugo - 42

Venison Loin

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

Beef Tournedos

- 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

NO INDIVIDUAL ACCOUNTS

Gluten Free Rolls \$1.50 ea

Stamps make every effort to meet informed allergy and dietary requirements, however, cannot be guaranteed.

No responsibility is accepted if any adverse reactions occur.

Gluten is not included in these dishes,, however we **do not** have separate equipment for preparation or service.

Thank you

gluten free

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DESSERT

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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