

Stamps

Early 5.30 – 7.15 Dinner Friday & Saturday

CHOOSE 2 COURSES FOR \$55PP

(to assist with time restrictions please choose the same two courses on your table – thank you)

TO NIBBLE

penfield mixed olives - dukkah - 10
crispy white bait – tartare - 12
crispy whole school prawns - sriracha mayo - 12

ENTRÉE

Thai Tom Yum Prawns

- coconut milk – noodle salad – peanuts *\$4extra

Spiced Chicken Curry Puffs

- mint yoghurt – sweet corn & carrot salad

Crispy Barramundi Belly

-blue swimmer crab omelette – edamame -wakame salad – kewpie

Goats Cheese Soufflé

- apple – celery - leaves – hazelnuts – sherry dressing

Lamb Shoulder in Filo

- dukkah – labneh - mint – tomato – pinenuts

MAIN COURSE

Stamps Pie

baked in our house made pastry

Tasmanian Ocean Trout

- red cabbage slaw – asparagus - potato – egg – caper - dill crème fraîche

Slow Cooked Duck Leg

- beetroot & sweet potato bake - lentils - orange

Sticky Caramel Pork Belly

- capsicum - basil – pineapple - cashews – rice

Venison Loin

- mushroom pie – parsnip - truffle peas *\$5extra

Beef Tournedos

- baba ganoush – roasted vegetables – baked ricotta *\$5extra

sides

crispy potatoes - rosemary - 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 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

Black Forest

- chocolate mousse – chocolate sponge – cherry - almonds

Ricotta Donuts

- apricot – spiced honey - yoghurt- pistachios

Coconut Panna Cotta

- mango – lychee granita – sesame crisp

Sorbet and Ice Cream

- 'house made'

- 3 flavours - almond crisp

Individual Farm House Cheese

- quince paste – pear - lavosh

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