

Stamps

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 - 25

Spiced Chicken Curry Puffs

- mint yoghurt – sweet corn & carrot salad –23

Crispy Barramundi Belly

-blue swimmer crab omelette – edamame -wakame salad – kewpie – 23

Goats Cheese Soufflé

- apple – celery - leaves – hazelnuts – sherry dressing - 23

Lamb Shoulder in Filo

- dukkah – labneh - mint – tomato – pinenuts - 24

MAIN COURSE

Stamps Pie

baked in our house made pastry -34

Tasmanian Ocean Trout

- red cabbage slaw – asparagus - potato – egg – caper - dill crème fraîche -39

Slow Cooked Duck Leg

- beetroot & sweet potato bake - lentils - orange -38

Sticky Caramel Pork Belly

- capsicum - basil – pineapple - cashews – rice -39

Venison Loin

- mushroom pie – parsnip - truffle peas - 44

Beef Tourmedos

- baba ganoush – roasted vegetables – baked ricotta - 44

sides

crispy potatoes – rosemary- spring onions -10.90

market vegetables -11.90

chef's salad - 11.90

LUNCH #80

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