

# Stamps

Early 5.30 – 7.15 Dinner Friday & Saturday

CHOOSE 2 COURSES FOR \$59PP

(to assist with time restrictions please choose the same two courses on your table e.g. entrée and main  
OR main and dessert – thank you)

## TO NIBBLE

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

## ENTRÉE

### Filo Baked Goats Cheese

- roasted shallots - hazelnuts – pear- sherry vinaigrette

### Mushroom & Spinach Pithivier

- smokey cauliflower & leek purée

### W.A. Scallops and Barra Belly

- sushi rice – mushrooms - XO sauce

### S.A. Squid

- ink pasta – sugo – capers – basil – pangrattato

### Glazed Korean Pork Ribs

- kimchi – cashews - buckwheat noodles

## MAIN COURSE

### Stamps Pie

baked in our house made pastry

### Market Fish

– staff to advise

### 5 Spice Duck Leg

- tempura eggplant – pak choy – honey & cashew nut sambal

### Venison Loin

- fondant potato – red cabbage – walnuts - quince relish

### Lamb Rump

- muhammara –falafel - fattoush salad – tahini yoghurt

### 12 hr. Rendang Beef Cheek

- coconut rice – roti - lime & pineapple pickle

## sides

crispy potatoes – Sumac salt -11.00

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

Warm Poached Pear

- maple pecan crumb – buttermilk icecream - gingersnap

Ricotta Donuts

– cumquat - white chocolate cardamom cream - pistachio

Dark Chocolate Fondant

- roasted quince – honeycomb - double cream

Sorbet and Ice Cream

- 'house made'

- 3 flavours - almond crisp

Individual Farm House Cheese

- quince paste – pear - lavosh

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