

Stamps

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

ENTRÉE

Filo Baked Goats Cheese - 23
- roasted shallots - hazelnuts – pear- sherry vinaigrette

Mushroom & Spinach Pithivier - 24
- smokey cauliflower & leek purée

W.A. Scallops and Barra Belly - 26
- sushi rice – mushrooms - XO sauce

S.A. Squid - 26
- ink pasta – sugo – capers – basil – pangrattato

Glazed Korean Pork Ribs - 25
- kimchi – cashews - buckwheat noodles

MAIN COURSE

Stamps Pie -34
baked in our house made pastry

Market Fish - 40
- staff to advise

5 Spice Duck Leg - 38
- tempura eggplant – pak choy – honey & cashew nut sambal

Venison Loin - 44
- fondant potato – red cabbage – walnuts - quince relish

Lamb Rump - 40
- muhammara –falafel - fattoush salad – tahini yoghurt

12 hr. Rendang Beef Cheek - 40
- coconut rice – roti - lime & pineapple pickle

sides

crispy potatoes – Sumac salt -11.00
market vegetables -11.90
chef's salad - 11.90

LUNCH #82

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