

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

ENTRÉE

S&P Eggplant - 23

- peanut sambal - coconut - papaya salad

Sesame Prawn Cake - 27

- XO sauce - pickled cucumber -red cabbage slaw

Seafood Bouillabaisse - 27

- leek -saffron potato - rouille

Chicken Yakitori – 24

- sushi rice - pickled daikon - fried shallots - togarashi

Pressed 12hr Lamb Shoulder - 26

- smoked onion - feta - tomato -quinoa -pita chips

MAIN COURSE

Stamps Pie -34

baked in our house made pastry

Market Fish - 43

- staff to advise

Thai Green Curry Duck Leg - 39

- sweet & sour pineapple salad - cashews - jasmine rice

Venison Loin - 46

- parsnip hash brown - roasted brussels - walnuts - quince

Roasted Pork Belly - 40

- apple - radicchio - hazelnuts - celeriac purée

Beef Fillet - 49

- pea purée -roasted onion -mushrooms -black garlic butter

sides

crispy potatoes – fennel & rosemary salt -11.00 market vegetables -11.90 chef's salad - 11.90

LUNCH #83

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