

Stamps

Dinner Friday & Saturday
CHOOSE ANY 2 COURSES FOR \$70PP
3 COURSES FOR \$85PP

TO NIBBLE

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

ENTRÉE

S&P Eggplant

- peanut sambal - coconut - papaya salad

Sesame Prawn Cake

- XO sauce - pickled cucumber - red cabbage slaw

Seafood Bouillabaisse

- leek - saffron potato - rouille

Chicken Yakitori

- sushi rice - pickled daikon - fried shallots - togarashi

Pressed 12hr Lamb Shoulder

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

MAIN COURSE

Market Fish

- staff to advise

Thai Green Curry Duck Leg

- sweet & sour pineapple salad - cashews - jasmine rice

Venison Loin

- parsnip hash brown - roasted brussels - walnuts - quince

Roasted Pork Belly

- apple - radicchio - hazelnuts - celeriac purée

Beef Fillet

- pea purée - roasted onion - mushrooms - black garlic butter *\$5 surcharge

sides

crispy potatoes - Fennel & Rosemary 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 \$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

Pineapple Turnover

- lime caramel – coconut ice cream – coconut flakes

Apple & Rhubarb Crumble

- crème fraiche & lemon thyme ice cream

Cinnamon Honey Poached Pear

- caramelised white chocolate mousse – almond florentine cookie

Affogato

- house made vanilla ice cream - espresso

- add liqueur + \$5

Sorbet and Ice Cream

- 'house made'

- 3 flavours - almond crisp

Individual Farm House Cheese

- quince paste – pear - lavosh

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