

Stamps

Early 5.30 – 7.15 Dinner Friday & Saturday

CHOOSE 2 COURSES FOR \$65PP

(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 - 11
crispy white bait – tartare - 13
crispy whole school prawns - sriracha mayo - 13

ENTRÉE

Seared Scallops

- sushi rice – wakame pickle - furikake – miso dressing *\$4 surcharge

Baked Eggplant

- goats cheese – sugo - white bean salsa - pangrattato

S.A Blue Swimmer Crab & Zucchini Fritters

- crème corn - rocket - roasted cherry tomatoes

Steamed Pork Dumplings

- tom yum - coconut – pak choy

Crumbed Mushrooms

- paneer filled - dahl – sprouts – roasted chickpeas - herby yoghurt

MAIN COURSE

Stamps Pie

baked in our house made pastry

Market Fish

- staff to advise

Crispy Roast Duck Leg

- red cabbage - peach - baked ricotta - pistachios

Venison Loin

- carrot purée – roasted cauliflower – pickled grapes- maple walnuts *\$4 surcharge

Eye Fillet of Beef

- mushroom soubise - baked polenta – asparagus – jus *\$6 surcharge

Slow Cooked Lamb Shoulder in Filo

- muhammara - parsley- fennel - apricot - feta- pinenuts

sides

crispy potatoes – rosemary & fennel salt -12.50

market vegetables -12.90

chef's salad - 12.90

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 Vegetarian or Gluten Free menu. Please note, we **do not** have separate equipment for preparation or service.

Thank you

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DESSERT

Passionfruit Brulée

- pistachio – orange tuille

Coconut Panna Cotta

- cashew, hazelnut crumb - mango

Flourless Chocolate Torte

- strawberries – caramelized white chocolate crumb - cream

Affogato

- house made vanilla ice cream - espresso

- add liqueur + 9.50

Sorbet and Ice Cream

- 'house made'

- 3 flavours - almond crisp

Individual Farm House Cheese

- quince paste – pear - lavosh

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