

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

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

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

Eye Fillet of Beef

- mushroom soubise - baked polenta - asparagus - jus *\$4 surcharge

Slow Cooked Lamb Shoulder in Filo

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

<u>sides</u>

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 \$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.



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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 - espressoadd liqueur + \$5

Sorbet and Ice Cream

- 'house made'

- 3 flavours - almond crisp

Individual Farm House Cheese

- quince paste – pear - lavosh

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