

# Stamps

## 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

## MAIN COURSE

### 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

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

## sides

crispy potatoes – rosemary & fennel salt -12.50

market vegetables -12.90

chef's salad – 12.90

Gluten Free Rolls \$1.50 ea

Stamps make every effort to meet informed allergy and dietary requirements, however, cannot be guaranteed.

No responsibility is accepted if any adverse reactions occur.

Gluten is not included in these dishes;, however we **do not** have separate equipment for preparation or service.

Thank you

**GLUTEN FREE**

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## DESSERT

Passionfruit Brulée  
- pistachio

Coconut Panna Cotta  
- mango

Flourless Chocolate Torte  
- strawberries – caramelized white chocolate - cream

Affogato  
- house made vanilla ice cream - espresso  
- add liqueur + 9.50

Sorbet and Ice Cream  
- 'house made'  
- 3 flavours

Individual Farm House Cheese  
- quince paste – pear - crackers

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NO INDIVIDUAL ACCOUNTS

**GLUTEN FREE**