

Stamps

TO NIBBLE

- penfield mixed olives - dukkah -11
- crispy white bait - tartare -13
- crispy whole school prawns - sriracha mayo - 13

ENTRÉE

Seared Scallops -26

- sushi rice – wakame pickle - furikake – miso dressing

Baked Eggplant -24

- goats cheese – sugo - white bean salsa - pangrattato

S.A Blue Swimmer Crab & Zucchini Fritters -26

- crème corn - rocket - roasted cherry tomatoes

Steamed Pork Dumplings -25

- tom yum - coconut – pak choy

Crumbed Mushrooms -24

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

MAIN COURSE

Stamps Pie -35

- baked in our house made pastry

Market Fish -44

- staff to advise

Crispy Roast Duck Leg -40

- red cabbage - peach - baked ricotta - pistachios

Venison Loin -46

- carrot purée – roasted cauliflower – pickled grapes- maple walnuts

Eye Fillet of Beef -48

- mushroom soubise - baked polenta – asparagus – jus

Slow Cooked Lamb Shoulder in Filo -44

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

sides

- crispy potatoes – rosemary & fennel salt -12.50
- market vegetables -12.90
- chef's salad – 12.90

LUNCH #88

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

Thank you

