

Dinner Monday, Wednesday & Thursday CHOOSE ANY 2 COURSES FOR \$65PP 3 COURSES FOR \$75PP

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

Fried Mushrooms

- paneer stuffed - 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

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 \$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 - 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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