## Stramps

## TO NIBBLE

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

## ENTRÉE <br> Goats Cheese

- fresh fig -rocket -walnuts -honey balsamic

Smoked Paroo Kangaroo

- beetroot -capers -radish -shallot

Aburi Ocean Trout
-pickled veg -ponzu -wasabi mayo*\$4 surcharge

## Seafood 3 Ways

- Tiger Prawn - Scallop - Fish Belly
- black beans -avocado -charred com -tomato -chipotle*\$4 surcharge


## Chermoula Lamb Shoulder

- hummus - haloumi -cherry tomato

MAIN COURSE
Market Fish

- staff to advise


## 5 Spice Duck Leg

- roasted plum - fennel - black rice- bean shoots- cashews


## Venison Loin

- heirloom carrot- black garlic croquette - spinach -horseradish crème*\$4 surcharge

Pork Belly

- pineapple - green papaya - peanut sambal


## Beef Fillet \& Cheek

- bacon -mushroom - parmesan -seeded mustard jus *\$6 surcharge


## sides

crispy salt 'n' vinegar potatoes -12.50
market vegetables -12.90
chef's salad - 12.90

## Sthanps

DESSERT<br>Lemon Cheesecake Mousse<br>- black currant semifreddo<br>- caramelised white chocolate \& pistachio crumble

Dark Chocolate Brownie<br>-hazelnut meringue - espresso ice 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

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

NO INDIVIDUAL ACCOUNTS

