

Stamps

TO NIBBLE

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

ENTRÉE

Goats Cheese Baked in Filo -24
- fresh fig –rocket -walnuts -honey balsamic

Smoked Paroo Kangaroo -24
- beetroot –capers –radish -shallot –rye croutons

Aburi Ocean Trout- 26
-pickled veg -ponzu –furikake -wasabi mayo

Seafood 3 Ways – 26
- Tiger Prawn – Scallop - Fish Belly
- black beans -avocado -charred corn –tomato -chipotle

Chermoula Lamb Shoulder - 24
- hummus – haloumi –cherry tomato

MAIN COURSE

Stamps Pie -35
baked in our house made pastry

Market Fish -44
- staff to advise

5 Spice Duck Leg - 40
- roasted plum – fennel - black rice- bean shoots- cashews

Venison Loin - 46
- heirloom carrot – black garlic croquette – spinach -horseradish crème

Pork Belly - 43
– pineapple – green papaya – peanut sambal

Beef Fillet & Cheek - 48
- bacon –mushroom – parmesan -seeded mustard jus

sides

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

LUNCH #89

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

