

TO NIBBLE

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

ENTRÉE

Goats cheese Filled Mushroom

- roasted beetroots - quinoa - walnuts - gremolata

Vietnamese Tiger Prawns

- avocado - iceberg - peanuts - lime *\$4 surcharge

Crispy Thyme Polenta & Buffalo Milk Blue Cheese

- prosciutto - pickled grapes - radicchio - rocket - fig dressing

Korean BBQ Pork Ribs

*N.B. does contain soy

- kimchi - cashew nuts

MAIN COURSE

Market Fish

- staff to advise

Slow Cooked Duck Leg

- duck fat kipflers - slow cooked fennel - watercress - orange

Venison Loin

- celeriac – apple & red currant jelly - cauliflower- jus *\$4 surcharge

Lamb Rump

- baba ganoush - pepperonata - white beans - tapenade - pinenuts

Szechuan Beef Fillet

-- mushroom - miso green beans *\$6 surcharge

sides

crispy Moroccan potatoes -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



DESSERT

Chocolate Delice

Local Fig & Honey Crème Brulée

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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