

Stamps

TO NIBBLE

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

ENTRÉE

Goats Cheese Filled Mushroom -24
- roasted beetroots – quinoa – walnuts – gremolata

'2 Gulfs' Blue Swimmer Crab Slider -26
- cucumber pickle – curry mayo - crisps

Vietnamese Tiger Prawns -27
- avocado - iceberg – peanuts - lime

Crispy Thyme Polenta & Buffalo Milk Blue Cheese -25
- prosciutto - pickled grapes - radicchio – rocket - fig dressing

Korean BBQ Pork Ribs -27
- kimchi - cashew nuts

MAIN COURSE

Stamps Pie -35
baked in our house made pastry

Market Fish -44
- staff to advise

Slow Cooked Duck Leg -40
- duck fat kiplers – slow cooked fennel – watercress - orange

Venison Loin -46
- celeriac – apple & red currant jelly - cauliflower- jus

Lamb Rump -44
- baba ganoush - pepperonata - white beans – tapenade - pinenuts

Szechuan Beef Fillet -48
– brisket dumpling - mushroom – miso green beans

sides

crispy Moroccan potatoes -12.50
market vegetables -12.90
chef's salad – 12.90

LUNCH #90

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

