

# Stamps

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

**Goats Cheese Filled Mushroom**

- roasted beetroots - quinoa - walnuts - gremolata

**'2 Gulfs' Blue Swimmer Crab Slider**

- cucumber pickle - curry mayo - crisps \*\$2 surcharge

**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**

- kimchi - cashew nuts

## MAIN COURSE

**Stamps Pie**

baked in our house made pastry

**Market Fish**

- staff to advise

**Slow Cooked Duck Leg**

- duck fat kiplers - 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**

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

## sides

crispy Moroccan potatoes - 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.

Please ask for our Vegetarian or Gluten Free menu. Please note, we **do not** have separate equipment for preparation or service Thank you

# Stamps

Dinner Monday, Wednesday & Thursday

CHOOSE ANY 2 COURSES FOR \$65PP

3 COURSES FOR \$75PP

## DESSERT

Chocolate Delice

- salted caramel pearls

Local Fig & Honey Crème Brulée

- almond biscotti

Ricotta Donuts

- lemon curd – whipped ricotta - berries

Affogato

- house made vanilla ice cream - espresso

- add liqueur + \$5

Sorbet and Ice Cream

- 'house made'

- 3 flavours - almond crisp

Individual Farm House Cheese

(one piece)

- quince paste – pear - lavosh

**NO INDIVIDUAL ACCOUNTS**

Stamps make 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