

Stamps

TO NIBBLE

penfield mixed olives - dukkah - 11
crispy white bait – tartare - 13

ENTRÉE

Crispy Zucchini Flower

- goats cheese – hummus – dukkah – peas - mint

Panfried Prawns

- white bean – fennel - pickled zucchini – smoked mussels – tapenade ***\$4 surcharge**

W.A. Octopus Terrine

- capers – preserved lemon - orange – pomegranate ***\$4 surcharge**

Grilled Asparagus

– rosti - parmesan – truffle dressing

MAIN COURSE

Market Fish

- staff to advise

Slow Cooked Duck Leg

– French lentils – peach - swede – walnut & parsley pistou

Venison Loin

- beetroot – baked polenta - horseradish labneh – jus ***\$4 surcharge**

Beef Fillet

-smokey eggplant – roasted carrots – mushroom – chimichurri ***\$6 surcharge**

sides

crispy Moroccan potatoes -13.00

market vegetables -13.00

chef's salad – 13.00

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

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DESSERT

Passionfruit & Coconut Bavarois
– fresh mango & kaffir lime salad

Raspberry Crème Brûlée

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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NO INDIVIDUAL ACCOUNTS

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