

Stamps

TO NIBBLE

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

ENTRÉE

Crispy Zucchini Flower -24

- goats cheese – hummus – dukkah – peas - mint

Panfried Prawns -27

- white bean – fennel - pickled zucchini – smoked mussels - tapenade

W.A. Octopus Terrine -26

- capers – preserved lemon - orange – pomegranate

Grilled Asparagus -25

- crumbed egg – rosti - parmesan – truffle dressing

Pork Belly Bao -25

- XO sauce – sesame - cucumber - pickled daikon

MAIN COURSE

Stamps Pie -36

baked in our house made pastry

Market Fish -44

- staff to advise

Slow Cooked Duck Leg -41

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

Venison Loin -44

- beetroot – baked polenta - horseradish labneh - jus

S.A. Blue Swimmer Crab Spaghetti -44

- semi roasted tomato – fennel – basil - spicy tomato sugo

Beef Fillet -49

-smokey eggplant – roasted carrots – mushroom - chimichurri

sides

crispy Moroccan potatoes -13

market vegetables -13

chef's salad – 13

LUNCH #92

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 - \$1.50 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