

Stamps

Dinner Monday, Wednesday & Thursday

2 COURSES FOR \$65pp

(entrée + main OR main + dessert)

3 COURSES FOR \$75PP

(entrée + main + dessert)

TO NIBBLE

penfield mixed olives - dukkah - 13

crispy white bait – tartare - 13

ENTRÉE

Mole Pork Ribs

- rice 'n' beans - sweet corn - pineapple salsa

Harissa Spiced Quail

-semi boned

- hummus – crispy chickpeas - pickled grapes – buffalo fetta ***\$4 surcharge**

Pt Lincoln Blue Fin Tuna Sashimi

- nashi pear- pickled chilli – peanut – coconut – lime ***\$4 surcharge**

Tempura Omelette & Crab Nori Roll

-S.A. Blue swimmer crab

- Japanese pickles - sushi rice - wasabi kewpie ***\$3 surcharge**

Mushrooms & Crispy Polenta

- smokey eggplant - chèvre - pinenut pesto

MAIN COURSE

Stamps Pie

baked in our house made pastry

Market Fish

- staff to advise

Slow Cooked Duck Leg

-roasted quince – pearl barley - shallots – labneh - pomegranate

Venison Loin

- roasted beetroot – ricotta gnocchi ***\$4 surcharge**

Rolled Pork Belly

- cabbage – redlove apple relish - honey walnuts

Beef Fillet

- brussels - bacon- puy lentils - carrot purée - porcini crust ***\$6 surcharge**

sides

crispy rosemary & smoked salt potatoes -13.90

market vegetables -13.90

chef's salad – 13.90

NO INDIVIDUAL ACCOUNTS

Bread roll included w. all Main Meals

Gluten Free Rolls \$1.50 ea (not included w. main)

Additional bread rolls \$1.50 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

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DESSERT

Chocolate Cherry Ripe
- coconut espuma

Burnt Honey & Rosewater Crème Caramel
- pistachio nuts- apricot- honeycomb

Twice-Baked Lemon & Ricotta Soufflé
almonds - lemon curd cream - yoghurt sorbet

Affogato
- house made vanilla ice cream - espresso
- add liqueur + \$9.50

Sorbet and Ice Cream
- 'house made'
- 3 flavours - almond crisp

Individual Farm House Cheese
(one piece)
- quince paste – pear - lavosh

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