

Stamps

TO NIBBLE

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

ENTRÉE

Mole Pork ribs -26

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

Harissa Spiced Quail -27

-semi boned

- hummus – crispy chickpeas - pickled grapes – buffalo fetta

Pt Lincoln Blue Fin Tuna Sashimi - 27

- nashi pear- pickled chilli – peanut – coconut - lime

Tempura Omelette & Crab Nori Roll – 27

-S.A. Blue swimmer crab

- Japanese pickles - sushi rice - wasabi kewpie

Mushrooms & Crispy Polenta - 26

- smokey eggplant - chèvre - pinenut pesto

MAIN COURSE

Stamps Pie -36

baked in our house made pastry

Market Fish -44

- staff to advise

Slow Cooked Duck Leg - 42

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

Venison Loin - 47

- beetroots – ricotta gnocchi – spinach cream

Rolled Pork Belly - 44

- cabbage – redlove apple relish - honey walnuts

Beef Fillet – 49

- brussels - bacon- puy lentils - carrot purée - porcini crust

sides

crispy rosemary & smoked salt potatoes -13.90

market vegetables -13.90

chef's salad – 13.90

LUNCH #94

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