



breakfast 7:30am - 11:30

house made muesli and schulz organic milk	8
sourdough toast and preserves	8
organic mixed grain porridge; oats, quinoa and millet, served with seasonal fruit and local honey	12
full cooked breakfast; 'our eggs' served fried, poached or scrambled with house made beef sausage, bacon, black pudding, pickled mushroom, tomato and baked beans on sourdough toast	26
french toast; seasonal fruit, bacon and maple	18
eggs benedict; poached egg, hollandaise sauce on toasted english muffin with your choice of smoked ham hock or house smoked salmon	22

lunch 12 noon to 3.00pm

dinner 5.30pm to late

snacks

house cured olives	4
spiced beer nuts	4
croquette of l'artisan wash rind cheese	4.5ea
black pudding croquette, hp sauce	4.5ea
rabbit scotch egg, parsley salad cream	6ea
pickled radish, nori powder, sweet mayo	6
greenvale farms prosciutto, piccalilli	10
salt kitchen wagyu pastrami, piccalilli	10
great ocean duck, pickled onion	10
salt kitchen wagyu breasola, shiraz gel	12
cured rainbow trout, oat cracker, pickle roe	12

medium

tart of ham, spiced rhubarb, goats cheese	16
carrots in whey, lovage, cured egg yolk	15
crispy duck egg, duck rillettes, dandelion	18
grilled squid, watercress, wild rice, lemon	18
salt baked beetroots, sheeps milk yoghurt, stout vinegar	16
slow cooked pork belly, roast pumpkin purée, treacle glazed carrots	20

large

coal roasted royal mail sirloin, black garlic butter	26
humpy creek chicken glazed with malt, braised white beans	half/whole 26/46
whole roasted john dory, oyster cream, baby fennel	24
36hr smoked royal mail brisket, salsa verde	24
slow cooked lamb shoulder, potato, lemon, parsley	26
wild rice pilaf, wood roasted garlic, garlic chives	22

sides

duck fat fried chips	8
mashed potato, garden herbs	8
ice berg, orange segments, red onion, herb oil	8
cauliflower cheese	10
cured and grilled kale	8
local sourdough cob loaf, vegemite butter	8

sweet

ice cream sundae	10
soft chocolate, rhubarb, angelica	12
jerusalem artichoke panna cotta, muscat soaked raisins	10
lemon balm savarin, butterscotch ice cream	12
selection of local cheese, shiraz gel, crackers	14

FEED ME MENU \$50

Leave it to us, we will design a combination of six plates to please the whole table. Just let us know any dislikes or dietary requirements

Group menus & beverage packages available

Kids menus available

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