

Snacks

house cured olives	4
spiced beer nuts	4
house pickles	6
fried spicy chicken wings with ranch sauce	8.5
freshly shucked oysters with verbena vinaigrette (each)	4.5
duck fat fried chips	8
sticky baby pork ribs	6.5
dunkeld old bakery sourdough cob loaf, vegemite butter	8
vegetable chips and dip	6
eggplant and mozzarella croquette (each)	6

Charcuterie

duck rillettes	12
salt kitchen wagyu bresaola	12
great ocean duck prosciutto	10
chicken liver parfait	12
joselito jamon 20g serve	22

From the garden

radicchio and pear salad, sweet and sour dressing	14
garden leaf salad, herbs and flowers, bergamot dressing	12
potato pancake, squash, sour cream and chives	16
roast butternut pumpkin, toasted pepitas and almond	16
smoked beetroots, herbed goats cheese	18
wild rice, roasted cauliflower and kale salad	20
braised farro, carrots and parsley oil	22

From the water

whole fried snapper, romesco sauce	28
escabeche of octopus and mussel	22
bbq flathead, 'scraps', lemon butter sauce	24

From the land

rabbit welsh rarebit	16
36 hr pork neck, green lentils, caramelised onion, garlic chives	24
sirloin, watercress puree, bone marrow	30
veal cutlet, herb and parmesan crust, white bean puree	32
royal mail lamb, charred broccoli, sumac, Anchovy	29
spatchcock poussin, stuffing and gravy	28

FEED ME MENU

chefs daily selection of plates to please the whole table. just let your waiter know any dietary requirements

55 per person, minimum 2

Cheese (per 20g)

pyengana cheddar	Tasmania	7
mountain man wash rind	Victoria	8
tarwin river blue	Victoria	7
triple cream brie	Victoria	8
gruyere	Switzerland	8

cheeses are accompanied by shiraz gel, seasonal fruit, crackers and muscatels

BEER OF THE MONTH

Hargraves Hill ESB, Yarra Valley, Vic 10

Using new world hops juxtaposed with sweet malt character, this Extra Special Bitter is a classic example of the delicate balance between flavour, aroma and bitterness.

ABV 5.2%

WINE OF THE MONTH

2017 Best's Chardonnay, Great Western, Vic 13

Aroma; honeycomb, struck match, grapefruit, white peaches

Palate; great purity and finesse, with the white peach and savoury characters being pulled forward by the fresh minerality that carries it to a long finish

ABV 12%

one bill per table

credit card payments incur a 1% surcharge

10% surcharge applies on public holidays

Designed to share.



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