

five cellar

canapés

*pumpkin, parmesan, pork
wattleseed onion bhaji
fig leaf jelly and goats cheese
sweetcorn mille-feuille
tarragon and hemp seed macaron with burnt apple*

ham and carrots

*smoked tomato, gazpacho and sheeps milk
2016 dr loosen, riesling, mosel, germany*

*john dory, velvet crab and spaghetti squash
2016 ladairo, godello blanco, monterri, spain*

*great ocean duck, hispi cabbage and roasted crab apple
2014 muhr-van der niepoort, blaufrankisch, carnuntum, austria*

*royal mail lamb, kohlrabi, sunflower and late summer vegetables
2008 puriri hills, merlot blend, clevedon, new zealand*

pear and tête de moine

*apple and rosemary custard tart, caramalised milk sorbet
2016 royal tokaji co. late harvest, furmint blend, tokaj, hungary*

jelly baby vegetables

Wichens

ROYAL MAIL HOTEL

five australian

canapés

*pumpkin, parmesan, pork
wattleseed onion bhaji
fig leaf jelly and goats cheese
sweetcorn mille-feuille
tarragon and hemp seed macaron with burnt apple*

ham and carrots

*smoked tomato, gazpacho and sheeps milk
2016 mewstone, riesling, flowerpot, tasmania*

*john dory, velvet crab and spaghetti squash
2003 dalwhinnie, chardonnay, pyrenees, victoria*

*great ocean duck, hispi cabbage and roasted crab apple
2015 heirloom vineyards, pinot noir, adelaide hills, south australia*

*royal mail lamb, kohlrabi, sunflower and late summer vegetables
2013 a.t. richardson, durif, great western, victoria*

pear and tête de moine

*apple and rosemary custard tart, caramalised milk sorbet
2017 mount horrocks 'cordon cut' riesling, clare valley, south australia*

jelly baby vegetables

Wichens _____

ROYAL MAIL HOTEL

five french

canapés

*pumpkin, parmesan, pork
wattleseed onion bhaji
fig leaf jelly and goats cheese
sweetcorn mille-feuille
tarragon and hemp seed macaron with burnt apple*

ham and carrots

*smoked tomato, gazpacho and sheeps milk
2016 meyer-fonné 'reserve' riesling, alsace, france*

*john dory, velvet crab and spaghetti squash
2010 benjamin leroux, chardonnay, chassagne-montrachet, france*

*great ocean duck, hispi cabbage and roasted crab apple
2000 laurent, pinot noir, pommard, france*

*royal mail lamb, kohlrabi, sunflower and late summer vegetables
1996 château rauzan-ségla, cabernet blend, margaux, france*

pear and tête de moine

*apple and rosemary custard tart, caramalised milk sorbet
2001 château d'yquem, semillon blend, sauternes, france*

jelly baby vegetables

Wichens _____

ROYAL MAIL HOTEL

eight french

canapés

*pumpkin, parmesan, pork
wattleseed onion bhaji
fig leaf jelly and goats cheese
sweetcorn mille-feuille*

tarragon and hemp seed macaron with burnt apple

cucumber sandwich with pimms

*cylindra beetroot, marrow, horseradish, wasabi rocket
2013 marcel deiss, berckem, alsace, france*

*rabbit, roast pumpkin parmesan purée, rabbit liver parfait
n.v. verget, marsanne blend, vaucluse, france*

*crayfish and tomatoes with basil salad cream
2013 antoine jobard, chardonnay, meursault, france*

*flathead, zucchini, flower gel and dill
2016 hervé souhaut, gamay, ardèche, france*

*humpy creek chicken, sweetcorn custard and burnt onion
2005 tardieu-laurent, grenache blend, southern rhône, france*

*dry aged sirloin, turnips and potatoes
2000 chateau trotanoy, merlot blend, pomerol, france*

melon nougat glace

*strawberries and meadowsweet
2014 pichot moëlleux 'le marigny' chenin blanc, vouvray, france*

*sour grapes, poached meringue, verjuice custard
2001 château d'yquem, semillon blend, sauternes, france*

jelly baby vegetables

Wichens

ROYAL MAIL HOTEL

eight australian

canapés

*pumpkin, parmesan, pork
wattleseed onion bhaji
fig leaf jelly and goats cheese
sweetcorn mille-feuille*

tarragon and hemp seed macaron with burnt apple

cucumber sandwich with pimms

*cylindra beetroot, marrow, horseradish, wasabi rocket
2016 best's 'foudre ferment', riesling, great western, victoria*

*rabbit, roast pumpkin parmesan purée, rabbit liver parfait
2017 laissez faire, fiano, frankland river, western australia*

*crayfish and tomatoes with basil salad cream
2016 story, marsanne blend, grampians, victoria*

*flathead, zucchini, flower gel and dill
2015 yalumba, vine vale grenache, barossa valley, south australia*

*humpy creek chicken, sweetcorn custard and burnt onion
2016 tolpuddle, pinot noir, coal river, tasmania*

*dry aged sirloin, turnips and potatoes
2014 ben haines, syrah, yarra valley, victoria*

melon nougat glace

*strawberries and meadowsweet
2016 pierrepont laceys dessert wine, tarrington, victoria*

*sour grapes, poached meringue, verjuice custard
2010 pizzini, per gli angeli, king valley, victoria*

jelly baby vegetables

Wichens —

ROYAL MAIL HOTEL

eight cellar

canapés

*pumpkin, parmesan, pork
wattleseed onion bhaji
fig leaf jelly and goats cheese
sweetcorn mille-feuille*

tarragon and hemp seed macaron with burnt apple

cucumber sandwich with pimms

*cylindra beetroot, marrow, horseradish, wasabi rocket
2016 felton road 'bannockburn' riesling, central otago, new zealand*

*rabbit, roast pumpkin parmesan purée, rabbit liver parfait
2017 jim barry, assyrtiko, clare valley, south australia*

*crayfish and tomatoes with basil salad cream
2013, kerovani, rkatsiteli, kakheti, georgian republic*

*flathead, zucchini, flower gel and dill
2016 izway, aglianco, barossa valley, south australia*

*humpy creek chicken, sweetcorn custard and burnt onion
2007 dehesa la granja, tempranillo, castilla y leon, spain*

*dry aged sirloin, turnips and potatoes
2014 boekenhoutskloof, syrah, franschoek, south africa*

melon nougat glace

*strawberries and meadowsweet
2014 joh jos prum wehlener sonnenuhr riesling auslese, mosel, germany*

*sour grapes, poached meringue, verjuice custard
2010 pizzini, per gli angeli, king valley, victoria*

jelly baby vegetables

Wichens

ROYAL MAIL HOTEL

five vegetarian french

canapés

*fig leaf jelly and goats cheese
wattleseed onion bhaji
roast potato and chive
zucchini flower, panzanella
tarragon and hemp seed macaron with burnt apple*

cucumber sandwich with pimms

*smoked tomato, gazpacho and sheeps milk
2016 meyer-fonné 'reserve' riesling, alsace, france*

*zucchini, flower gel, squash
2015 christophe et fils, chablis 1er cru, burgundy, france*

*tofu and daily greens
2014 paul janin 'les vignes du tremblay' gamay, moulin-à-vent, france*

*beetroot in the earth
2005 tardieu-laurent, grenache blend, southern rhône, france*

pear and tête de moine

*apple and rosemary custard tart, caramalised milk sorbet
2001 château d'yquem, semillon blend, sauternes, france*

jelly baby vegetables

Wickens —

ROYAL MAIL HOTEL

eight vegetarian cellar

canapés

fig leaf jelly and goats cheese

wattleseed onion bhaji

roast potato and chive

zucchini flower, panzanella

tarragon and hemp seed macaron with burnt apple

cucumber sandwich with pimms

smoked tomato, gazpacho and sheeps milk

2016 felton road 'bannockburn' riesling, central otago, new zealand

tofu and daily greens

2016 clonakilla, viognier, canberra district, australian capitol

spaghetti and pesto

2016 graci, etna bianco, mount etna, passopisciaro, italy

zucchini, flower gel, squash

2016 izway, aglianco, barossa valley, south australia

grilled potatoes and a duck egg

2015 yangarra, mouvédre, mclaren vale, south australia

beetroot in the earth

2013 a.t. richardson, durif, great western, victoria

melon nougat glace

strawberries and meadowsweet

2016 pierrepont laceys dessert wine, tarrington, victoria

sour grapes, poached meringue, verjuice custard

2011 baumard 'carte d'or' chenin blanc, coteaux du layon, france

jelly baby vegetables

Wichens

ROYAL MAIL HOTEL

five pescetarian cellar

canapés

*fig leaf jelly and goats cheese
wattleseed onion bhaji
roast potato and chive
sweetcorn mille-feuille
tarragon and hemp seed macaron with burnt apple*

ham and carrots

smoked tomato, gazpacho and sheeps milk
2016 dr loosen, riesling, mosel, germany

john dory, velvet crab and spaghetti squash
2016 ladairo, godello blanco, monterri, spain

flathead, zucchini, flower gel and dill
2016 izway, aglianco, barossa valley, south australia

beetroot in the earth
2008 puriri hills, merlot blend, clevedon, new zealand

pear and tête de moine

apple and rosemary custard tart, caramalised milk sorbet
2016 royal tokaji co. late harvest, furmint blend, tokaj, hungary

jelly baby vegetables

*Wichens*_____

ROYAL MAIL HOTEL

eight pescetarian australian

canapés

*zucchini flower, panzanella
wattleseed onion bhaji
roast potato and chive
sweetcorn mille-feuille*

tarragon and hemp seed macaron with burnt apple

cucumber sandwich with pimms

*smoked tomato, gazpacho and sheeps milk
2016 best's 'foudre ferment', riesling, great western, victoria*

*tofu and daily greens
2016 clonakilla, viognier, canberra district, australian capitol*

*crayfish and tomatoes with basil salad cream
2003 dalwhinnie, chardonnay, pyrenees, victoria*

*flathead, zucchini, flower gel and dill
2016 izway, aglianco, barossa valley, south australia*

*grilled potatoes and a duck egg
2012 foster e rocco, sangiovese, heathcote, victoria*

*beetroot in the earth
2013 a.t. richardson, durif, great western, victoria*

melon nougat glace

*strawberries and meadowsweet
2016 pierrepont laceys dessert wine, tarrington, victoria*

*sour grapes, poached meringue, verjuice custard
2009 rockford 'cane cut', semillon, barossa valley, south australia*

jelly baby vegetables

Wichens

ROYAL MAIL HOTEL