

snacks

oysters, garden sancho, apple vinaigrette	3.5 ea
old dunkeld bakery cob loaf, vegemite butter	8
salt & vinegar potato crisp	8
fried green tomato, ranch sauce	10
popcorn chicken, pickled cucumber, mustard dip	12
beef tongue, smoked yoghurt, confit chilli	14
fried school prawns, paprika aioli	14

feed me menu

chefs daily selection of plates

65 per person, minimum 2 (whole table participation only)

add in taste of four grampians wines for 35 per person

shared plates menu

duck fat fried chips	8
pumpkin, goats cheese, parsley, macadamia, pepitas	17
broccoli, brassica crumble, almond	18
fried tofu, spaghetti squash, garden greens, sesame	18
spaghetti squash, puffed barley, scallops	22
confit jerusalem artichoke, chips & artichoke sauce	22
smoked beetroot, sunflower seed puree, rhubarb dressing	22
baked cauliflower, roasted purée, gnocchi, parmesan	29
24 hour slow cooked brisket, charred eschalot, onion puree	30
pork belly, charred apple & braised kale	30
humpy creek chicken, hispy cabbage, radicchio	34
dory, autumn vegetable, rice pilaf, bisque, shellfish	36
spiced royal mail lamb, parsnip, yoghurt	36

one bill per table

10% surcharge applies on public holidays

cheese (per 30g)

mountain man	victoria	7
pyengana cheddar	tasmania	8
tarwin blue	victoria	8

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

dessert

sticky fig pudding, malt ice cream	14
apple tarte tatin, caramel ice cream	14
lemon balm panna cotta, plums, shortcake	14

dessert wines

n.v. bests	muscadelle	8
2016 royal tokaji company	furmint blend	14
2016 pierrepont 'lacey'	pinot gris	16
2010 rockford 'cane cut'	semillon	24

digestives

averna amaro siciliano	ITA	10
hennessy v.s.o.p	FRA	11
campbells classic muscat	AUS	12
galway pipe tawny port	AUS	14
braulio amaro alpino	ITA	14
lagavulin 16yr	SCT	16
calvados le père jules	FRA	18
sassicaia grappa	ITA	19

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