

snacks

old dunkeld bakery cob loaf, vegemite butter	8
salt fish brandade, sorrel, rye crumb	9
popcorn chicken, buttermilk ranch sauce	12
fried school prawns, paprika aioli	14
beef tongue, smoked yoghurt, confit chilli, ryvita	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, pepita seed	18
broccoli, brassica crumble, almond	18
winter brussel sprouts, bacon, hazelnut butter	18
confit jerusalem artichoke, chips & roasted artichoke sauce	22
smoked beetroot, sunflower seed puree, rhubarb dressing	22
baked cauliflower, roasted purée, gnocchi, parmesan	29
lamb belly, lamb sweetbreads, baby lettuce, mustard	22
24 hour slow cooked brisket, charred eschalot, onion puree	30
pork belly, charred apple & braised brassica greens	30
humpy creek chicken, hispi cabbage, radicchio	34
flathead, autumn vegetable, rice pilaf, herb broth, shellfish	36
braised royal mail lamb, parsnip, yoghurt	36

one bill per table

10% surcharge applies on public holidays

cheese (per 30g)

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

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

dessert

flan, sorrel ice cream, pomegranate molasses	14
sticky quince pudding, malt ice cream	14
warm chocolate mousse, orange, brownie bites	14

dessert wines

n.v. bests muscadelle	8
2016 royal tokaji company furmint blend	14
2016 pierrepont 'lacey' pinot gris	16

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

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