



snacks

marinated olives 6
prawn crackers 8
buttermilk and chive popcorn 8
beer pickled onions 6
sourdough and vegemite 10
onion bhajis, carrot jam 10

small plates

confit jerusalem artichokes, goats cheese,
malt soil, chervil oil 21
salad of duck liver parfait, duck prosciutto,
crisp hens egg 22
salt fish and potato cakes, yuzu purée,
smoked salmon roe 20
stinging nettle gnocchi, enoki mushrooms,
black garlic purée 20
terrines of pork burnt ends, apple and
kohlrabi slaw, plum ketchup 21

our food – seasonal and sustainable

the royal mail kitchen garden, 2 acres of garden lovingly nurtured using organic principals fuels the menus here and at wickens at royal mail hotel. royal mail farms provide our exceptional quality lamb and beef, processed on-farm to the highest welfare standards. take a chef-led tour of the kitchen garden to learn more about our holistic approach to food production and caring for the environment – 10 am thursday to saturday - \$15 pp.

mains

pork chop, brawn croquette, mustard
greens, burnt apple purée 42
royal mail lamb, carrot and hemp purée,
carrot top oil 42
pan roasted hāpuka, curried mount zero
lentils, spinach leaves 40
root vegetable bubble and squeak, fried
salsify, stinging nettle sauce 38
vol au vent of roasted cauliflower and
king oyster mushroom, acorn purée 38

sides

hand cut chips 9
creamed maris piper potatoes, coal oil,
chives 10
garden leaf salad, radish, cured egg yolk
dressing 8
black cabbage, lemon and garlic butter,
fried capers 10

dessert

apple tarte tatin, black treacle ice cream
(allow 20 mins) 16
frozen lemon parfait, frozen yoghurt,
puffed quinoa 15
poached rhubarb, white chocolate mousse,
funnel cake 15
vanilla ice cream with winter fruit jelly 12
local cheeses, plum chutney, carraway
lavosh 16

one bill per table

• 10% surcharge applies on public holidays • wifi: RMH—royalmail



tap beer

carlton draught	7/11
great northern	7/11
moon dog lager	8/12
prickly moses spotted ale	8/12
sow & piglets kölsch	8/12
noodledoof xpa	8/12

bottled beer

	9 each
cricketers arms pale ale	
prickly moses red ale	
white rabbit dark ale	
coldstream hills pilsner	
moon dog lager	
two birds ipa	
bonamy's apple cider	

cocktails

	22 each
passionfruit marigold <i>gin, elderflower, lemon</i>	
lavender citrus <i>vodka, chartreuse</i>	
grapefruit <i>tequila, cointreau</i>	
royal negroni <i>gin, royal mail vermouth, red okar</i>	

sparkling & champagne

n.v. pizzini, <i>prosecco</i>	12/48
n.v. louis roederer, <i>chardonnay/pinot</i>	28/145
2017 blue pyrenees <i>chardonnay/pinot</i>	13/60

rosé

2020 best's, <i>pinot noir</i>	10/48
n.v. pitchfork, <i>moscato</i>	10/48

white wine

2020 basalt, <i>riesling</i>	12/68
2020 mt. langi 'billi billi' <i>pinot gris</i>	10/49
2020 blue pyrenees estate, <i>sauvignon blanc</i>	10/49
2018 mountainside, <i>viognier</i>	12/68
2018 valentino, <i>fiano</i>	13/60
2019 best's, <i>chardonnay</i>	10/49
2018 pierrepont, <i>chardonnay</i>	13/62

red wine

2019 montara, <i>pinot noir</i>	13/58
2019 dogrock, <i>grenache</i>	13/60
2014 brondien, <i>mondeuse</i>	10/49
2017 crawford river, <i>cabernets</i>	11/50
2019 matriarch and rogue, <i>nero d'avola</i>	13/58
2020 fratin brothers, <i>sangiovese</i>	11/48
2014 domaine des accoles 'chapelle' <i>grenache blend</i>	11/49
2019 mitchell harris <i>cabernet sauvignon</i>	12/55
2018 best's 'bin 1' <i>shiraz</i>	11/49

sweet wine

2019 pierrepont lacey, <i>dessert pinot gris</i>	16/80
2015 yalumba, <i>viognier</i>	16/80
n.v. wynns, <i>pedro ximenez</i>	22/110

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