



### snacks

marinated olives 6  
spiced nuts 6  
crudites and white bean dip 8  
zucchini and jalapeno pickles 8  
spiced sweet and salty popcorn 6  
puffed potato cracker, freeze-dried balsamic 6  
onion, garlic and thyme milk bread, vegemite butter 10

### small plates

poached hapuka, carrot escabeche, dill emulsion 23  
ham hock terrine with garden piccalilli 23  
salt-baked beetroots, whipped ricotta, apple and pickled black walnuts 20  
grilled asparagus and confit chicken oysters, hay hollandaise 22  
garden peas and shoots, almond milk blancmange, herb oil 22

### *our food – seasonal and sustainable*

the royal mail kitchen garden, 2 acres of garden lovingly nurtured using organic principles, 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

broccoli risotto, poached quail eggs, parmesan crisp 36  
grilled dory, leek and potato sauce, baby leeks 40  
roast chicken, broad bean and peas, bread sauce, jus gras 40  
royal mail lamb, carrot and hemp purée, carrot top oil 44  
pot-roasted cauliflower, masala glaze, french lentils, garlic chives 36

### grill

*served with rocket butter, glazed beetroots and wasabi*  
sirloin steak 200g 44  
rib eye 350g 52  
pork neck 42

### sides

hand-cut chips 9  
potato and black garlic gems, cheese sauce 9  
leaf salad, rose dressing and flowers 9  
grilled broccoli, white miso dressing 10

### dessert

doughnut filled with lemon curd and sweet woodruff ice cream 16  
dark chocolate mousse, passionfruit sorbet 16  
strawberry and clotted cream shortcake 16  
vanilla ice cream with rhubarb jelly 14  
local cheeses, carrot jam, caraway lavosh 22



### 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

	9.5 each
cricketers arms pale ale	
cricketers arms lager	
prickly moses red ale	
prickly moses pilsner	
moon dog lager	
zyweic lager	
zyweic porter	

### cocktails

	22 each
passionfruit marigold <i>gin, elderflower</i>	
lavender citrus <i>vodka, chartreuse</i>	
quince old fashioned <i>whiskey, montenegro</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

2019 fallen giants, <i>shiraz</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
2015 glenlofty, <i>marsanne roussanne</i>	13/62
2019 best's, <i>chardonnay</i>	10/49

### red wine

2019 montara, <i>pinot noir</i>	13/58
2019 dogrock, <i>grenache</i>	13/60
2014 brondien, <i>mondeuse</i>	10/49
2020 brackenwood, <i>gamay/pinot noir</i>	14/60
2019 matriarch and rogue, <i>nero d'avola</i>	13/58
2020 fratin brothers, <i>sangiovese</i>	11/48
2015 domaine des accolles 'le rendez-vous' <i>grenache</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 pierrepoint lacey, <i>dessert pinot gris</i>	16/80
2015 yalumba, <i>viognier</i>	16/80
n.v. wynns, <i>pedro ximenez</i>	22/110