



snacks

marinated olives 6
smoked almonds 6
crudites and white bean dip 8
zucchini and jalapeno pickles 8
spiced sweet and salty popcorn 6
puffed potato cracker, freeze-dried balsamic, lovage 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, toasted brioche 23
tempura zucchini flowers, cottage cheese and pickled radish 20
grilled asparagus and confit chicken oysters, hay hollandaise 22
garden broad beans, 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

white onion risotto, golden shallots, chive, hard goats cheese 36
grilled snapper, baked late season broad beans, garden tomatoes 40
roast chicken, broad beans and peas, bread sauce, jus gras 40
royal mail lamb, carrot and hemp purée, mint oil 44
pot-roasted cauliflower, masala glaze, french lentils, garlic chives 36

grill

served with green manure sauce, horseradish cream and straw potatoes

angus sirloin steak 200g 44
dry aged rump 300g 48
free range pork chop 42

sides

hand-cut chips 9
potato and black garlic gems, cheese sauce 9
leaf salad, rose dressing and flowers 9
grilled green squash, dried goats cheese, romesco, basil 10

dessert

frozen yoghurt with garden berries 16
dark chocolate mousse, passionfruit sorbet 16
strawberry and clotted cream shortcake 16
vanilla ice cream with rhubarb jelly 14
local cheeses, carrot jam, carraway lavosh 22



tap beer

carlton draught	7/11
great northern	7/11
moon dog lager	8/12
prickly mooses summer ale	8/12
two birds pale ale	8/12
noodledoof pilsner	8/12

bottled beer

	9.5 each
prickly mooses otway pale ale	
cricketers arms lager	
mornington brown ale	
mornington xpa	
moon dog pale ale	
zyweic porter	

cocktails

	22 each
passionfruit marigold <i>gin, elderflower</i>	
lavender citrus <i>vodka, chartreuse</i>	
royal negroni <i>gin, royal mail vermouth, red okar</i>	
sansho margarita <i>tequila, ginger liquor</i>	
strawberry <i>vodka, pimm's, strawberry, woodruff</i>	

sparkling & champagne

n.v.	pizzini, <i>prosecco</i>	12/48
2019	blue pyrenees, <i>chardonnay/pinot</i>	13/60

rosé

2021	best's, <i>pinot noir</i>	10/48
n.v.	pitchfork, <i>moscato</i>	10/48
2020	aix en provence <i>grenache blend</i>	18/na

white wine

2019	bannockburn, <i>riesling</i>	14/70
2016	reno, <i>riesling</i>	15/na
2021	atr chockstone <i>pinot gris</i>	12/54
2021	summerfield, <i>sauvignon blanc</i>	11/52
2018	mountainside, <i>viognier</i>	14/68
2019	tyrell's, <i>gewurztraminer</i>	14/70
2021	hahndorf hill, <i>gruner veltiner</i>	14/65
2019	best's, <i>chardonnay</i>	10/49

red wine

2021	pierrepoint, <i>pinot noir</i>	14/60
2016	fromm lastrada <i>pinot noir</i>	25/na
2018	turkey flat <i>grenache blend</i>	13/65
2020	fratin brothers, <i>tempranillo</i>	11/48
2016	valentino, <i>sangiovese</i>	14/70
2015	...ish <i>dolcetto</i>	14/68
2018	protero gumeracha, <i>nebbiolo</i>	18/115
2018	crawford river <i>cabernet franc</i>	20/99
2019	atr chockstone <i>shiraz</i>	12/55
2002	bannockburn <i>shiraz</i>	40/na

sweet wine

2019	pierrepoint lacey, <i>pinot gris</i>	16/80
2017	chateau raymon-lafon semillon blend	25/210
2016	crawford river nectar riesling	28/120