



### snacks

- royal mail marinated olives 6
- smoked almonds 6
- pork scratching 6
- garden pickles 8
- onion, garlic and thyme milk bread, vegemite butter 10
- spanish onions croquettes 14

### small plates

- wild rabbit terrine, prune, radicchio, tea dressing 24
- mt sturgeon kangaroo, beetroot, macadamia cream 24
- potato gnocchi, green manure sauce, peas, broad beans, pine nuts, lovage oil 26
- steak tartare, nasturtium cream, cured egg yolk, potato crisps 28
- yellow fin tuna, sesame, tokyo turnips, broad beans 28

### mains

- tofu miso stuffed zucchini flowers, sautéed zucchinis, blackend purée 36
- pearl barley risotto, black garlic, sour cream 36
- blue eye, cauliflower purée, rainbow chard, pickled mussels 44
- pork neck, fermented cabbage, plum, pickled berries 44
- royal mail lamb, carrot purée, smoked tomatoes 44

### grill

- royal mail eye fillet 180g 58
- royal mail sirloin 220g 55
- royal mail rib eye 900g (to share) 155

*all steaks served with horseradish cream, straw potatoes, café de paris butter*

*sides of chips and leaf salad with the rib eye*

### sides

- hand-cut chips, rosemary salt, smoked aioli 12
- garden mixed leaf salad, honey mustard dressing 9
- potato gratin, sour cream, kaiserfleisch 12
- grilled zucchinis, romesco sauce, sumac 12
- green beans, white anchovies, toasted almonds 12

### desserts

- fromage frais and strawberry tart, strawberry sorbet, pickled berry gel 16
- pistachio dacquoise, zucchini mousse, meadowsweet ice cream 16
- rose eton mess, caramelized white chocolate crèmeux, berries, geranium ice cream 16
- doughnuts, cinnamon sugar, elderflower gel 14
- selection of cheeses, carrot jam, quince paste caraway lavosh 28

### *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.



### tap beer

carlton draught	9/13
great northern	9/13
moon dog lager	10/14
asahi	10/14
two birds pale ale	10/14
prickly mooses spotted ale	10/14

### bottled beer 10 each

prickly mooses otway pale ale
cricketers arms session ale
mornington brown ale
mornington xpa
zyweic lager

### cocktails 23 each

lavender citrus
<i>lavender vodka, grand marnier, fresh citrus, lavender infused syrup, lavender flower</i>
royal mail rosso
<i>shiraz gin, vermouth, mandarin infused syrup, freshly squeezed lime, ginger beer, mandarin wedge</i>
fresh orange rosemary sour
<i>bourbon, Cointreau, freshly squeezed orange, rosemary infused syrup, egg white, orange peel</i>
espresso martini
<i>vodka, coffee liqueur, double espresso, simple syrup, fresh coffee beans</i>

### sparkling

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

### rosé

n.v. pitchfork,	
<i>moscato</i>	10/48
2022 bests	
rosé	13/55

### white wine

2022 reed 'white heart'	
<i>riesling</i>	14/84
2021 mount langi	
<i>pinot gris</i>	12/52
2022 blue pyrenees	
<i>sauvignon blanc</i>	13/55
2018 mountainside	
viogner	14/68
2021 pierrepoint	
<i>chardonnay</i>	14/62
2016 tyrrells 'stevens',	
<i>semillon</i>	15/75
2019 crawford river 'apis'	
<i>sauvignon blanc/semillon</i>	15/75

### red wine

2020 bests	
<i>pinot noir</i>	14/65
2021 nomads garden	
<i>pinot meunier</i>	15/72
2019 turkey flat	
grenache blend	14/65
2019 montara	
<i>shiraz</i>	15/65
2021 izway 'mates'	
<i>mataro</i>	16/70
2021 fratin brothers	
sangiovese	14/65
2018 kimbarra	
<i>cabernet sauvignon</i>	14/65
2020 tenuta dell'ornellaia 'le volte'	
<i>merlot blend</i>	35/155

### sweet wine

2019 pierrepoint lacey	
<i>pinot gris</i>	16/80
2017 chateau raymond-lafon	
<i>semillon blend</i>	25/210
2015 rockford 'cane cut'	
<i>semillon</i>	24/120

*View more wines by the glass available from*

▼ CORAVIN<sup>®</sup> via our wine list

### 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.

no alterations to the menu

15% surcharge on public holiday

wifi: RMH – royalmail