



snacks

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

small plates

- tomato salad, buffalo mozzarella, tomato sorbet, basil 26
- zucchetti, zucchini pasta, green manure, toasted pinenuts 26
- mt sturgeon kangaroo, vol-au-vent, warrigal greens, xo sauce 28
- steak tartare, sorrel cream, egg yolk sauce, potato crisps 28
- yellow fin tuna, buckwheat, tokyo turnips, cucumbers 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.

mains

- confit eggplant, burnt onion purée, puffed rice, olives, quinoa 38
- sweet corn risotto, fried green tomatoes, sour cream 36
- flathead, smoked mussels, corn broth, rainbow chards 44
- cockerel ballotine, beetroot purée, bitter leaf, rose 44
- royal mail lamb, fermented 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 salad with the rib eye

sides

- hand-cut chips, rosemary salt, smoked aioli 12
- green salad, honey mustard dressing 9
- roasted carrots, caraway seeds, goat cheese 12
- grilled zucchinis, romesco sauce, sumac 12
- new season potatoes, chimichurri 12

desserts

- excess plums 16
- pistachio dacquoise, zucchini mousse, meadowsweet ice cream 16
- peaches, white chocolate crémeux, italian meringue, frozen yogurt, almond sponge 16
- custard tart, strawberry sorbet, almond crumble 16
- selection of cheeses, carrot jam, apple chutney, caraway lavosh 28



tap beer

| | |
|---------------------------|-------|
| carlton draught | 9/13 |
| great northern | 9/13 |
| prickly moses spotted ale | 10/14 |
| noodledoof galaxy xpa | 10/14 |
| coopers premium lager | 10/14 |
| two birds pale ale | 10/14 |

bottled beer

10 each

| |
|------------------------------|
| prickly moses otway pale ale |
| mornington pale ale |
| mornington brown ale |
| mornington xpa |

cocktails

23 each

| |
|---|
| royal mail negroni |
| <i>royal mail gin, okar bitter, sweet vermouth</i> |
| plum rosemary sour |
| <i>bourbon, amaro, rosemary syrup, garden plum</i> |
| passionfruit marigold |
| <i>edelflower liqueur, dry gin, passionfruit syrup, fresh lemon juice, passionfruit marigold leaf</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 |
| 2021 crawford river | |
| <i>rosé</i> | 13/55 |

white wine

| | |
|-------------------------|-------|
| 2022 skillogalee | |
| <i>riesling</i> | 16/75 |
| 2021 mount langi | |
| <i>pinot gris</i> | 12/52 |
| 2016 tyrrells 'stevens' | |
| <i>semillon</i> | 15/75 |
| 2022 crawford river | |
| <i>sauvignon blanc</i> | 13/55 |
| 2016 ashbrook | |
| <i>verdelho</i> | 10/52 |
| 2022 hahndorf hill | |
| <i>gruner veltiner</i> | 14/65 |
| 2021 pierrepoint | |
| <i>chardonnay</i> | 14/62 |

red wine

| | |
|-----------------------------------|-------|
| 2020 best's | |
| <i>pinot noir</i> | 14/65 |
| 2018 subrosa | |
| <i>nebbiolo</i> | 18/89 |
| 2019 turkey flat 'butchers block' | |
| <i>grenache blend</i> | 14/65 |
| 2021 izway 'mates' | |
| <i>mataro</i> | 16/80 |
| 2018 kimbarra | |
| <i>cabernet sauvignon</i> | 14/65 |
| 2019 weathercraft | |
| <i>shiraz</i> | 15/70 |

sweet wine

| | |
|------------------------------|--------|
| 2019 pierrepoint lacey | |
| <i>pinot gris</i> | 16/80 |
| 2017 rockford 'cane cut' | |
| <i>semillon</i> | 24/95 |
| 2017 crawford river 'nektar' | |
| <i>riesling</i> | 29/120 |
| 2016 chateau raymond-lafon | |
| <i>semillon blend</i> | 32/195 |

View more wines by the glass available

from ▼CORAVIN via our wine list

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no alterations to the menu

15% surcharge on public holiday

wifi: RMH – royalmail