



snacks

royal mail marinated olives 9
smoked almonds 9
lamb nuggets, mint and eucalyptus yoghurt 16
onion, garlic and thyme milk bread,
vegemite butter 13
smoked leek croquette, society garlic emulsion 15
grilled flatbread, charred eggplant dip 17

small plates

garden beetroot “tartare”, lovage emulsion, crème
fraiche, Ryvita cracker 28
seasonal vegetable tart, taleggio, whey dressing,
red onion jam 28
great ocean duck terrine, foie gras, pickled
summer berries 28
kingfish ceviche, tomatoes, buttermilk, and burnt
cucumber 30

mains

grilled broccoli, macadamia gazpacho, herb dressing,
sprouting broccoli 39
miso roasted eggplant, garden plums, white peas,
wasabi rocket, green manure sauce 39
grilled dory, garden zucchini, zucchini & herb sauce,
crispy zucchini flower, crab mayo 48
barbequed quail, smoked beetroots, fermented chili
and warrigal greens 48
roasted porchetta, agretti, turnips, pearl barley, burnt
apple sauce 48
royal mail lamb, carrot and hemp puree, yuzu juice,
broad beans 48

grill

royal mail eye fillet grass fed 180g	60
royal mail sirloin grass fed 220g	58
royal mail rib-eye grain fed 400g	68

*all steaks served with café de paris butter,
caramelised shallot, horseradish cream,
yorkshire pudding*

sides

hand-cut chips, beach road saffron aioli 14
green salad, garden linseed dressing, toasted
linseed 10
lyonnaise kipfler potatoes, mushroom powder 14
royal mail heirloom tomato salad, feta, tarragon 14
charred zucchini, buttermilk and lemon thyme
dressing, mustard leaf 14

desserts

vanilla pannacotta with rhubarb jelly 17
royal mail honey tart, lemon thyme ice cream 17
mixed berry soufflé, toasted brioche ice cream,
lemon verbena anglaise 22
frozen strawberry parfait, strawberry salad,
nasturtium ice cream 17
selection of fruit sorbets 16
selection of cheeses, green apple compote
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 - \$20 pp.