



snacks

- royal mail marinated olives 9
herb and garlic parker loaf, aged cheddar, vegemite butter 13
buttermilk fried beef brisket, mojo verde 16
grilled flatbread, romesco, white anchovies, bottarga 17

small plates

- treacle glazed pumpkin, fresh black truffle, stinging nettle 38
salt & pepper squid, fermented chilli, honey egg yolk 30
jerusalem artichokes, bbq pork cheek, acorn cream 28
teriyaki quail, kholarabi, warrigal greens 30

mains

- miso grilled broccoli, freekeh, caperberry, fennel 39
herb crusted red snapper, salsify, hispi cabbage, cod roe sauce 48
wild mushroom and chicken pie, potato puree, mountain pepper gravy 42
royal mail lamb, baby carrots, herb yoghurt, tuscan kale 48

grill

- royal mail eye fillet grass fed 180g 60
royal mail skirt grass fed 220g 58
all steaks served with brussels sprouts, green manure sauce

sides

- hand-cut chips, parker street seasoning, black garlic aioli 14
roasted garden beetroots, confit hazelnut, horseradish 14
curried cauliflower, sultana, pinenuts 14
new season garden potatoes, lardo, autumn leaves 14

desserts

- warm chocolate and beetroot brownie, coffee ice cream, chocolate tuille 22
quince and pear tarte tatin, brown butter ice cream, sweet woodruff 19
selection of fruit sorbets 16
selection of cheeses, kumquat compote, carraway lavosh 28

seasonal sharing menu 110 pp

available for the whole table only

Our food seasonal and sustainable -the royal mail kitchen garden, 2 acres lovingly nurtured using organic principles, fuels the menu here and at Wickens at the royal mail hotel. Lamb and beef are sourced from the royal mail farms around town, processed on farm to the highest welfare standards. Join a kitchen garden tour to learn more about our holistic approach to food production and caring for the environment -10 am Thursday to Saturday-\$20pp-

no alterations to the menu- 15% surcharge on Sunday and public holiday-
WIFI:RMH-royalmail



tap beer

carlton draught	4.6%	11/16
noodledoof		
australian pale ala	4.8%	12/16
noodledoof		
royal mail lager	3.5%	11/15
coopers dry	3.5%	12/16
great northern	3.5%	11/15
goat pale ale	4.4%	12/16

sparkling

n.v.	pizzini	
	<i>prosecco</i>	14/60
n.v.	chandon 'blanc de blanc'	
	<i>chardonnay</i>	17/75
n.v.	louis roederer	
	<i>chardonnay blend</i>	39/190

red wine

2018	montara	
	<i>pinot noir</i>	15/60
2021	mitchell harris	
	<i>cabernet sauvignon</i>	15/65
2019	mt. moriac	
	<i>shiraz</i>	15/60
2022	fratin brothers	
	<i>tempranillo</i>	16/65
2022	ippolito 'calabrese'	
	<i>calabrese</i>	16/65
2015	domaine des accolles 'rendez vous'	
	<i>grenache</i>	15/65
2015	chateau 'la chapelle des landes'	
	<i>merlot/ cabernet franc</i>	19/75

cocktails

25 each

aperol fizz
<i>aperol, pith, soda</i>
rhubarb margarita
<i>tequila, rhubarb, orange liqueur, citrus juice</i>
strawberry caipirinha
<i>garden plums, cachaca, citrus</i>

white wine

2023	blue pyrenees	
	<i>sauvignon blanc</i>	15/60
2022	mount langi 'billi billi'	
	<i>pinot gris</i>	15/60
2023	pizzini	
	<i>riesling</i>	16/75
2023	hoddles creek	
	<i>chardonnay</i>	15/60
2023	ravensworth 'hilltop'	
	<i>fiano</i>	17/75
2022	remy lefevre 'bourgogne'	
	<i>chardonnay</i>	24/95

sweet wine

2019	pierrepont lacey	
	<i>pinot gris</i>	16/80
2021	hahndorf hill 'green angel'	
	<i>gruner veltliner</i>	17/85
2023	yalumba 'fsw botrytis'	
	<i>viognier</i>	16/65
2018	rockford	
	<i>white frontignac</i>	15/70
n.v.	chambers 'rosewood vineyards'	
	<i>muscat</i>	15/65
2022	domaine des bernardines	
	'beaumes de venise'	
	<i>muscat</i>	22/100
2014	chateau doysi daene	
	<i>semillon blend</i>	36/180

View more wines by the glass available from our
wine list CORAVIN

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