



snacks

- royal mail marinated olives 9
- herb and garlic parker loaf, aged cheddar, vegemite butter 13
- lemon thyme churros, whipped cod roe, white anchovy 16
- potted ora king salmon, horseradish crème fraiche, pickled cracker 16
- chicken liver parfait, pickles, 'gnocco fritto' 15

small plates

- garden asparagus, society garlic, sauce gribiche, fried hens egg 28
- salt & pepper squid, fermented chilli, burnt onion sauce 30
- BBQ pork neck, date & medlar ketchup, brulé apple & garden artichokes 28
- great ocean road duck leg, black vinegar caramel, tatsoi, citrus Nam Jim 30

mains

- grilled broccoli, chickpea fritter, chickpea miso, pickled fennel 39
- whole stuffed garfish, baby leeks, asparagus, hot sauce & caper beurre Blanc 48
- kangaroo rump schnitzel, morel mushroom, 'Diane' sauce, beetroot ketchup 42
- royal mail lamb, broad beans, peas, caramelised yoghurt, burnt lemon 48

grill

- royal mail eye fillet, grass fed 180g 60
- wagyu skirt, grass fed 220g 58
- 65 days dry age scotch fillet, barley fed 300g 69
- all steaks served with pommes anna, bone marrow & shallot gravy*

sides

- hand-cut chips, chicken salt, café de Paris 14
- grilled Pak choy, chestnut, koji oil 14
- curried cauliflower, sultana, pinenuts 14
- PSP 'Caesar salad', cos, pancetta, anchovy, cured egg & yesterday's bread 16

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 ale	4.5%	12/16
noodledoof		
royal mail lager	3.5%	11/15
coopers dry	3.5%	12/16
great northern	3.5%	11/15
red duck, golden ale	4.4%	12/16

sparkling

n.v. pizzini		
prosecco		14/60
2007 mt.moriac		
chardonnay		17/70
n.v louis roederer		
chardonnay blend		39/190

rose

2022 mitchell harris		
meunier,sangiovese		15/60
2022 montara 'jimmy'		
pinot noir blend		15/60

white wine

2023 blue pyrenees		
sauvignon blanc		15/60
2023 mt. moriac		
pinot gris		15/60
2023 pizzini		
riesling		15/60
2022 best's		
chardonnay		15/60
2021 humis vineyard		
marsanne		16/65
2021 quealy 'post modern clarity'		
friulano		17/70
2022 la chablisienne petit Chablis		
'pas si petit'		
chardonnay		21/105

cocktails

25 each

lavender sour
rum, lavender, citrus
dunkeld paloma
tequila, grapefruit juice, soda
quince old fashioned
whisky, quince, rosemary, bitters
rmh negroni
campari, 'Noveis' vermouth, gin

red wine

2023 mt. moriac		
pinot noir		15/60
2020 bests 'bin noi'		
shiraz		16/65
2023 indigo vineyard		
sangiovese		16/65
2022 juniper		
tempranillo		16/65
2022 giulia negri 'barbera d'alba'		
barbera		21/95
2018 chateau 'la font-neuve'		
merlot/ cabernet sauvignon		19/75
2019 ventisquero 'reserve'		
merlot		15/60

coravin ✓CORAVIN

2022 eastern peake 'intrinsic'		
chardonnay		42/185
2018 domaine faiveley		
'clos rochette monopole'		
chardonnay		35/150
2018 trimbach 'frederic emile'		
riesling		65/300
2021 alain jeanniard		
'cote de nuits village v.v'		
pinot noir		42/180
2017 chateau gloria		
cabernetblend		40/175
2016 pertaringa 'over the top'		
shiraz		38/n.a.

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