



### **snacks**

- royal mail marinated olives 9
- broad bean tempura, horseradish 8
- herb and garlic parker loaf, aged cheddar, vegemite butter 13
- lemon thyme churros, whipped cod roe, white anchovy 16
- chicken liver parfait, pickles, 'fried dough' 15

### **small plates**

- garden vegetable stuffed zucchini flower, green manure sauce 28
- salt & pepper squid, fermented chilli, date ketchup 30
- royal mail lamb loin crudo, anchovy, fermented kohlrabi, sorrel and potato gaufrettes 29
- great ocean road duck leg, black vinegar caramel, black berry 30

### **mains**

- miso grilled eggplant, chickpea fritter, chickpea miso, garden peppers & fennel 39
- herb crusted red snapper, zucchini, 'sauce verte', lemon verbena, agretti 48
- royal mail 'chicken Parma', potato croquette, pickle relish 42
- royal mail lamb, broad beans, caramelised yoghurt, burnt lemon 48

### **grill**

- 60 days dry aged sirloin, grass fed 250g 65
- wagyu skirt, grass fed 220g 58
- 65 days dry age scotch fillet, barley fed 350g 75
- all steaks served with charred pencil leeks, royal mail garden chimichurri*

### **Sides**

- hand-cut chips, chicken salt, café de Paris 14
- green bean salad, walnut & lovage pesto, pickled turnip, honey oat granola 14
- fried corn ribs, chipotle pepper sauce 14
- PSP 'Caesar salad', cos, pancetta, anchovy, cured egg & yesterday's bread 16

### **seasonal sharing menu available for the whole table**

**110.- p.p**

*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%	11/15
noodledoof		
australian pale ale	4.5%	12/16
noodledoof		
royal mail lager	3.5%	11/15
coopers		
australian lager	4.2%	12/16
great northern	3.5%	11/15
coopers dry	3.5%	11/15

## sparkling

2024	nomads garden	
	prosecco	14/60
n.v.	chandon 'blanc de blancs'	
	chardonnay blend	18/75
n.v	louis roederer	
	chardonnay blend	39/190

## rose

2024	lobethal road.	
	pinot noir	16/65
2024	wilimee	
	sangiovese	18/75

## white wine

2024	reschke 'bull trader'	
	sauvignon blanc	15/60
2023	mt. moriac	
	pinot gris	16/65
2020	kimbarra	
	riesling	16/65
2020	mt. moriac	
	chardonnay	16/65
2021	fowles 'are you game?'	
	arneis	15/60
2023	vinea marson 'elm'	
	malvasia blend	16/65
2022	la chablisienne petit Chablis	
	'pas si petit'	
	chardonnay	21/105
2021	domaine rigal 'vin orange'	
	gros manseng	18/75

## cocktails

25 each

lavender sour	
vodka, lavender, citrus	
rhubarb margarita	
tequila, rhubarb syrup, citrus	
blackberry mojito	
blackberry, mint, rum, soda	
royal mail negroni	
cherry and rosemary bitter, vermouth, gin	

## red wine

2023	bests	
	pinot noir	15/60
2019	mt. moriac	
	shiraz	16/65
2023	indigo	
	sangiovese	16/65
2022	eldorado road 'quasimodo'	
	nero d'avola blend	15/60
2018	rose kentish	
	grenache blend	18/75
2022	giulia negri 'barbera d'alba'	
	barbera	21/95
2018	chateau 'la font-neuve'	
	merlot/ cabernet sauvignon	19/75

## coravin ▼ CORAVIN™

2022	eastern peake 'intrinsic'	
	chardonnay	42/185
2014	bachelet monnot	
	'puligny Montrachet'	
	chardonnay	55/n.a.
2018	trimbach 'frederic emile'	
	riesling	65/300
2019	luzien muzard et fils	
	'santenay v.v'	
	pinot noir	35/155
2012	château 'graud larose'	
	cabernet blend	45/215
2019	yangarra 'high sands'	
	grenache	75/320

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