**snacks**

royal mail marinated olives 9

garden zucchini ‘frickles’, tallow ranch sauce 9

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**

heirloom tomato carpaccio, pickled melon, finger lime, dunkeld olives 28

grilled calamari, sourdough crumpet, anchovy, nduja 30

spatchcock quail, xo sauce, beetroot ketchup 30

braised pigs cheek, tatsoi, carrot kimchi, plum sauce 29

**mains**

wood grilled broccoli, macadamia ‘ajo blanco’, royal mail garden chimichurri 39

herb crusted red snapper, baby peppers, fennel, red pepper beurre Blanc 48

royal mail ‘chicken Parma’, potato croquette, pickle relish 42

royal mail lamb rump, ‘peperonata’, green tomato 48

**grill**

65 days dry aged sirloin, grass fed 250g 62

wagyu skirt, grass fed 220g 58

scotch fillet ‘mbs 4+’, grain fed 350 g 74

*all steaks served with roasted tomato, choron sauce*

**sides**

hand-cut chips, chicken salt, café de Paris 14

fried corn ribs, smoked chilli 14

aniseed poached carrots, horseradish, dukkha 14

torched cos lettuce, ‘chablis shallots’, buttermilk, puntarelle, yesterday’s bread 15

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

**110 - pp**

**tap beer**

carlton draught 4.6% 11/15

noodledoof

*australian pale ale* 4.5% 12/16

noodledoof

*royal mail lager* 3.5% 11/15

red duck ‘eighteen fifty’

golden ale 4.7% 12/16

great northern 3.5% 11/15

coopers dry 3.5% 11/15

**sparkling**

n.v.    dunes & greene

*prosecco*                               15/60

n.v.    chandon ‘blanc de blancs’

*chardonnay blend* 18/75

n.v        delamotte ‘brut’

*chardonnay               39*/195

**rose**

2024     bests

*field blend*              16/65

2022     hoddles creek

*field blend*                    15/60

**white wine**

2024    blue pyrenees

*sauvignon blanc*               15/60

2024    fratin brothers

*pinot grigio* 15/60

2024   kimbarra

*riesling                                  15*/60

2024 lambert ‘crudo’

                chardonnay*16*/65

2021    mount macleod

*gruner veltliner* *15*/60

2023    vinea marson ‘elm’

*malvasia blend*                *16/65*

2022    la chablisienne petit Chablis

‘pas si petit’

*chardonnay*                *21/105*

**cocktails** 25 each

rhubarb margarita

*tequila, rhubarb syrup, citrus*

*blackberry mojito*

*blackberry, mint, rum, soda*

*royal mail negroni*

*cherry and rosemary bitter, vermouth, gin*

**red wine**

2019      byrne ‘coghills creek’

*pinot noir*                 16/65

*2021* bests ‘bin 1’

shiraz   16/65

2019      mountainside

*nebbiolo*            16/65

2024     dhillon ‘accidental red’

*merlot 17*/70

2023     cirillo’the vincent’

*grenache* 15/60

2022     giulia negri ‘nebbiolo d’alba’

*nebbiolo            22*/95

2018     chateau ‘la font-neuve’

*merlot/ cabernet sauvignon* 19/75

**coravin** *The Coravin Lifestyle At Home | Wine Enthusiast*

2023     cobaw ridge

*chardonnay* 55/215

2022     alain jeanniard Bourgogne

‘hautes-cotes de nuits’

*chardonnay* 39/180

2007     weingut bründlmayer

‘zobinger heiligenstein’

*riesling* 38/180

2020     maison lou dumont

‘morey saint denis’

*pinot noir* 65/250

2017    château ‘nenin’

*merlot blend* 58/355

2019     yangarra ‘high sands’

*grenache* 48/320