



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

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
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 & green	
	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 ▼ CORAVIN™

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

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