



snacks

royal mail marinated olives 9
fried pigs head, burnt apple 16
herb and garlic parker loaf, aged cheddar, vegemite butter 16
lemon thyme churros, whipped cod roe, white anchovy 18
torched mushroom parfait, pickled artichoke, 'fried dough' 16

small plates

heirloom pumpkin, truffle, honey, seeds 31
murray river cod, gooseberry, spaghetti squash, bone broth 32
Jerusalem artichoke flat bread, bone marrow, onions, chimichurri 30
braised pigs cheek, Brussel sprout kimchi, plum sauce 30

mains

wood grilled broccoli, macadamia 'ajo blanco', green manure, kohlrabi 42
herb crusted red snapper, baby peppers, fennel, red pepper beurre Blanc 54
wallaby and beetroot pie, muntries, wattle seed, pomme puree 48
royal mail lamb shoulder & loin, caramelised yoghurt,
cauliflower, cultured grains, sauce verte 56

grill

whole chicken, corn fed (minimum 2 people) 89
wagyu beef neck, barley fed 200g 59
65 days dry aged sirloin, grass fed 250g 64
wagyu skirt, grass fed 220g 62
all items served with field mushroom, mushroom hollandaise

sides

hand-cut chips, chicken salt, café de Paris 16
roasted Jerusalem artichoke, autumn leaves, fresh cheese 16
aniseed poached carrots, horseradish, dukkha 16
'Psp' Caesar salad, 'pancetta', anchovy, candied egg 16

seasonal sharing menu available for the whole table: 110 – pp (120 pp from July 1, 2025)

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.	fowles 'are you game?'	
	chardonnay blend	17/70
n.v.	delamotte 'brut'	
	chardonnay	39/195

rose

2023	subrosa	
	shiraz	16/65
2023	triennes	
	cinsault blend	15/60

white wine

2023	crittenden estate 'geppetto'	
	chardonnay	16/65
2024	fratin brothers	
	pinot grigio	15/60
2023	grampians estate 'st.ethels'	
	riesling	16/65
2023	voyager estate	
	sauvignon / semillon	14/55
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

sancho margarita

our twist on margarita with sancho pepper

basil green tea highball

house made basil liquor & green tea

royal mail negroni

negroni infused with orange peel & garden rosemary

red wine

2023	mt. moriac	
	pinot noir	15/60
2024	bannockburn '13/14'	
	shiraz	15/60
2024	meredith	
	grenache	16/65
2022	laughing jack 'jacks'	
	Gsm blend	16/65
2019	mountainside	
	nebbiolo	15/60
2022	giulia negri 'nebbiolo d'alba'	
	nebbiolo	22/95
2018	chateau 'la font-neuve'	
	merlot/ cabernet sauvignon	19/75

coravin ▼CORAVIN

2022	bass phillip 'estate'	
	chardonnay	45/195
2022	alain jeanniard Bourgogne	
	'hautes-cotes de nuits'	
	chardonnay	39/180
2022	domaine belargus	
	'gaudrets' savennieres	
	chenin blanc	65/245
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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