



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

small

royal mail marinated olives 9
herb and garlic parker loaf, aged cheddar, vegemite butter 16
lemon thyme churros, whipped cod roe, white anchovy 18
crumbed king george whiting tail, burnt mt. sturgeon lime, pickle ketchup 21
spring garden tart, roquefort blue cheese, confit oats 30
rainbow trout, beetroot, preserved fushimi chilli, bone broth 32
braised duck leg, brussel sprout kimchi, orange sauce 31
skewered lamb neck, anchovy, eucalyptus yoghurt, potato damper 32

large

wood grilled hispi cabbage, macadamia 'ajo blanco', green manure, bush dukkha 42
spiced ling, cauliflower, raisin, pine nut, 'moilee' sauce 54
wattle-seed crusted lamb rump, skordalia, broad beans, old fashioned mint sauce 58
wagyu flank steak, bone marrow, onions, chimichurri 65
wood grilled whole chicken, harissa, mountain pepper (*for two*) 92
55-day dry aged sirloin, grain fed 250g, prickly moses stout mustard 75

sides

hand-cut chips, chicken salt, café de Paris 16
baby leeks, buttermilk, society garlic 14
caesar salad, anchovy, cured egg, yesterday's bread 16
garden salad, linseed dressing 12

desserts

our olive oil crème brûlée, cointreau & orange jam, rosemary shortbread 22
almond milk pannacotta, confit almond, seasonal sorbet 19
selection of cheeses, lavosh, seasonal compote 28

no alterations to the menu- 15% surcharge on Sunday and public holiday-
WIFI:RMH-royalmail



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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
prickly moses		
'otway stout'	5.0%	11/15

sparkling

n.v.	alpino	
	prosecco	15/60
n.v.	rob dollan 'blanc de blanc'	
	chardonnay	17/70
2016	moet & chandon 'grand vintage'	
	chardonnay blend	35/155

white wine

2024	hoddles creek	
	chardonnay	16/65
2024	crawford river 'strata'	
	riesling	17/75
2025	mount moriac	
	pinot gris	15/60
2024	blue pyrenees	
	sauvignon blanc	15/60
2022	nevermind 'white blend'	
	friulano blend	16/65
2024	hahndorf hill	
	grüner veltliner	16/65
2023	domaine laroche 'reserve'	
	chardonnay	18/80

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2019	mac forbes 'villages'	
	chardonnay	25/n.a.
2022	alain jeanniard Bourgogne	
	'hautes-cotes de nuits'	
	chardonnay	39/180
2022	domaine belargus	
	'gaudrets' savennieres	
	chenin blanc	55/245

cocktails

royal mail gin & tonic 20

royal mail gin, tonic water

garden margarita 25

our twist on margarita with garden ingredients

grapefruit sour 25

vodka, grapefruit, angostura bitter

royal mail negroni 25

negroni infused with orange peel & garden rosemary

rose

2024	best's	
	shiraz blend	15/60
2023	triennes	
	cinsault blend	15/60

red wine

2024	hoddles creek	
	pinot noir	15/60
2021	best's 'bin 1'	
	shiraz	16/65
2021	clarendon hill 'old vine'	
	grenache	16/65
2021	nomads garden	
	saperavi	15/60
2022	wangolina 'a series'	
	mencia	16/65
2020	mountainside	
	nebbiolo	15/60
2021	camparo 'adesso'	
	dolcetto blend	18/80
2022	château darmagnac	
	merlot blend	15/60

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2016	rockford 'home block'	
	cabernet sauvignon	
	from a magnum	35/n.a.
2020	maison lou dumont	
	'gevrety chambertin'	
	pinot noir	60/250
2017	château 'nenin'	
	merlot blend	58/325

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