



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
tomato on toast, prosciutto di parma, candied yolk 16
beer battered zucchini flower, nduja', sweet basil, ricotta salata 26
garden tomato carpaccio, pickled watermelon, dunkeld olives, baby basil 30
poached murray cod, crayfish xo sauce, heirloom beetroot, saffron bone broth 38
great ocean duck leg, heirloom carrot kimchi, plum sauce 31

large

miso roasted eggplant, garden pickles, chickpea miso, chickpea fritter 42
roasted blue eye trevalla, tomato risotto, agretti, basil emulsion 61
wattle-seed crusted saddle of lamb, caponata, green tomato 58
paroo kangaroo loin, kohlrabi, macadamia cream, boysenberry, saltbush 57
55-day dry aged wagyu scotch fillet, grain fed, 350g, choron sauce 79

garden sides

hand-cut chips, chicken salt, café de paris 16
grilled sweet corn, nori & miso butter 15
garden salad, golden linseed dressing 12
baby leeks, buttermilk, society garlic 14

seasonal sharing menu available for the whole table: 120 .- pp

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 'is this just fantasy?'		
hazy pale ale	5.4%	12/16
great northern	3.5%	11/15
coopers 'xpa'	5.2%	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
2019	nomads garden	
	sauvignon blanc	14/55
2022	nevermind 'white blend'	
	friulano blend	15/60
2023	granit hill 'knight'	
	grüner veltliner	17/70
2023	christophe et fils 'petit chablis'	
	chardonnay	19/95

▼CORAVIN'

2023	southern light vineyards	
	'ghostgum'	
	chardonnay	25/n.a.
2022	maison lou dumont	
	bourgogne blanc	
	chardonnay	30/165
2022	domaine belargus	
	'gaudrets' savennieres	
	chenin blanc	55/245

cocktails

royal mail gin & tonic 20

royal mail gin, tonic water

blackberry sour 25

our twist on a sour with blackberry

marigold fizz 25

vodka, white rum, elderflower, marigold syrup

royal mail negroni 25

negroni infused with orange peel & garden sage

rose

2025	best's	
	field blend	15/60
2024	famille perrin 'arc du soleil'	
	grenache blend	15/60

red wine

2024	best's	
	pinot noir	15/60
2018	byrne 'trawalla'	
	shiraz	15/60
2024	crawford river 'cabernets'	
	cabernet blend	17/75
2021	clarendon hill 'old vine'	
	grenache	16/65
2022	nevermind	
	red field blend	15/60
2023	indigo	
	sangiovese	16/65
2023	picaresco 'langhe nebbiolo'	
	nebbiolo	18/80
2022	château darmagnac	
	merlot blend	15/60

▼CORAVIN'

2018	yalumba 'the menzies'	
	cabernet sauvignon	
	from a magnum	24/n.a.
2021	alain jeanniard	
	'côte de nuits-villages v.v'	
	pinot noir	45/180
2017	château 'nenin'	
	merlot blend	58/325

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