



Seasonal and sustainable –

The organic royal mail kitchen garden fuels the menus here in Parker St Project and our fine dining, 2 hatted restaurant, Wickens at Royal Mail Hotel. Meat served is ethically and sustainably harvested.

Lamb and beef from local farms; native game from the highest-grade standard or regulated farms.

Seafood origin: A – all seafood served is of Australian origin and we prioritise locally sourced Victorian seafood where seasonal availability allows.

small

royal mail marinated olives 9

herb and garlic parker loaf, aged cheddar, vegemite butter 16

croquette of pigs head, orleans reinette apple, apple marigold (3 pieces) 18+extra croquette 6

heritage pumpkin gnocchi, stinging nettle, smoked hens yolk 30

smoked king trout, preserved fushimi chilli, kumquat,
heritage beetroot, desert lime bone broth 33

braised wallaby 'party pie', wattle seed, last season tomato sauce 31

large

barbequed lions mane, hen of the woods & pine mushroom, chive risotto,
pickled shimeji, fresh black truffle 61

poached murray cod, braised leeks, pickled pig face, geraldton wax & seaweed sauce 62

wood grilled lamb shoulder, charred cauliflower, curried tomato,
warrigal greens & royal blue potato bake 59

paroo kangaroo loin, kohlrabi, macadamia cream, fermented strawberry, saltbush 58

30-day dry aged wagyu bavette steak, roscoff onion,
bone marrow, green manure chimichurri 66

garden sides

hand-cut chips, chicken salt, café de paris 16

roasted jerusalem artichoke, goat cheese, crispy autumn leaves 15

roasted brussel sprouts, chestnut, lardo 14

desserts

lemon verbena & soft serve, rhubarb sauce, campfire marshmallow 22

quince & apple tarte tatin, brandy ice cream 21

spiced pumpkin soufflé, prickly mores stout ice cream, caramelised white chocolate 24

selection of cheese served with caraway lavosh, green tomato compote 30

seasonal sharing menu available for the whole table: 120 pp

2 wine flight: 28 pp

(choose from us by the glass section, excluding champagne and coravin)

2 wine flight champagne and coravin: 55 pp

(champagne and coravin)

no alterations to the menu- 15% surcharge on Sunday and public holiday-

WIFI: User name: Parker_St – Password: RoyalMail94!



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tap beer

carlton draught	4.6%	12/16
noodledoof		
australian pale ale	4.5%	12/16
noodledoof		
royal mail lager	3.5%	12/16
red duck 'is this just fantasy?'		
hazy pale ale	5.4%	12/16
great northern	3.5%	11/15
prickly moses		
'otway stout'	5.0%	12/16

sparkling

n.v.	alpino	
	prosecco	15/60
n.v.	rob dollan 'blanc de blanc'	
	chardonnay	17/70
n.v.	a. bergere 'origine'	
	chardonnay blend	31/150

white wine

2024	wickhams road	
	chardonnay	16/65
2024	crawford river 'strata'	
	riesling	17/75
2025	xavier goodridge 'pa pa'	
	pinot gris	16/65
2024	'ELM bomba' white	
	pinot blanc blend	15/60
2025	bannockburn	
	sauvignon blanc	16/70
2022	nevermind 'white blend'	
	friulano blend	14/55
2023	jean defaix 'petit chablis'	
	chardonnay	21/105

▼ CORAVIN

2019	hoddles creek syberia	
	chardonnay	29/n.a.
2022	maison lou dumont	
	bourgogne blanc	
	chardonnay	36/165
2022	bonnigal bodet 'le buisson'	
	chenin blanc	39/195
2021	bass phillip	
	nebbiolo	39/n.a.
2021	alain jeanniard	
	'côte de nuits-villages v.v'	
	pinot noir	45/195
2009	château phelan-segur	
	cabernet blend	39/n.a.

cocktails

royal mail gin & tonic 20

royal mail gin, tonic water

garden margarita 25

our twist on a margarita with garden ingredients

lavender verbena sour 25

gin, lavender, lemon verbena, citrus

royal mail negroni 25

negroni infused with orange peel & garden sage

rose

2025	bannockburn '13/14'	
	field blend	16/65
2025	famille perrin 'arc du soleil'	
	field blend	15/60

red wine

2025	best's	
	pinot noir	15/60
2021	voyager estate	
	shiraz	14/55
2024	crawford river	
	cabernets blend	17/75
2023	'ELM bomba' red	
	shiraz / nebbiolo	15/60
2025	meredith 'new tricks'	
	grenache	16/65
2024	dhillon 'accidental red'	
	merlot blend	17/70
2023	picaresco 'langhe nebbiolo'	
	nebbiolo	18/80
2018	château les hauts de gadet	
	merlot, cabernet sauvignon	15/60

sweet wine

n.v.	best's 'fine old muscat'	
	muscat	16/n.a
2023	yalumba 'FSW botrytis'	
	viognier	16/65
2018	rockford 'pw mayflower'	
	semillon	18/80
2022	domaine des bernardines	
	muscat	22/100
2013	chateau doysi daene	
	semillon blend	36/n.a

full circle spirits (30 ml) 18

fernet, green walnuts, wild herbs, red amaro

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