PARKER ST
PROJECT

Seasonal and sustainable –

The organic royal mail kitchen garden fuels the menus here in parker St project and our 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

wild boar donut, lilly pilly jam 9

asparagus & globe artichoke salad, aged parmesan, yesterday's bread *28*

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

braised wallaby 'party pie', wattle seed, rhubarb ketchup 31

large

asparagus agnolotti, watercress sauce, white asparagus, yellow grapefruit 48

barbecued wild caught flathead, fermented young garlic, salsify, apple guava 58

wood grilled lamb shoulder, swiss chard, fresh turmeric, warrigal greens & royal blue potato bake 59

wagyu sirloin steak, 250 g, lemon myrtle béarnaise 73

garden sides

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

garden leaves, golden linseed 13

grilled asparagus, dill, fried hens egg 15

desserts

dunkeld banana soft serve, chocolate ganache, olive oil crumb 22

meyer lemon tart, apple marigold ice cream 22

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

seasonal sharing menu available for the whole table: 120 pp

2 wine flight: 32 pp

(a curated selection by our sommeliers)

no alterations to the menu- we do not accept split bills
- 15%surcharge on sunday/ public holidays-
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	5.0%	12/16
sailors grave brewing		
drowned man ipa	4.8%	12/16
great northern	3.5%	11/15
sailors grave brewing		
'sou' east skipper mid'	3.5%	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

2025	fallen giants 'serra range' *riesling*	16/65
2025	best's *chardonnay*	*16*/65
2025	cantine d'italia *pinot grigio*	15/55
2025	hoddles creek *sauvignon blanc*	*16*/65
2024	'ELM bomba' white *pinot blanc blend*	*15/60*
2025	hahndorfhill 'gru' *gruner veltliner*	15/60
2024	seguinot-bordet 'petit chablis' *chardonnay*	*23/105*

CORAVIN

2022	castagna *beechworth, chenin blanc*	36/n.a.
2021	domaine feuillat -juillot montagny 'cuvèe camille' *burgundy chardonnay*	32/n.a.
2022	domaine trimbach *alsace, riesling*	28/n.a.
2021	bass phillip *gippsland, gamay*	32/n.a.
2021	alain jeanniard 'côte de nuits-villages v.v' *pinot* noir	45/165
2017	château labegorge *margaux, cabernet blend*	39/125

cocktails

royal mail gin & tonic 20
royal mail gin, tonic water

garden margarita 25
our twist on a margarita with garden ingredients

orange marmalade sour 25
house made orange marmalade, gin, citrus

royal mail negroni 25
negroni infused with orange peel & garden sage

rose

2025	triennes 'rosé' *grenache blend*	17/70
2025	dhillon 'col mountain' *grenache*	17/70

red wine

2025	hoddles creek *pinot noir*	15/60
2021	best's 'bin 1' shiraz	16/65
2023	'ELM bomba' red *shiraz / nebbiolo*	*15/60*
2025	dhillon 'accidental red' *merlot blend*	*16*/65
2024	indigo *sangiovese*	16/70
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
n.v.	rockford 'p.s marion' *old barossa tawny*	*24*/n.a.
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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