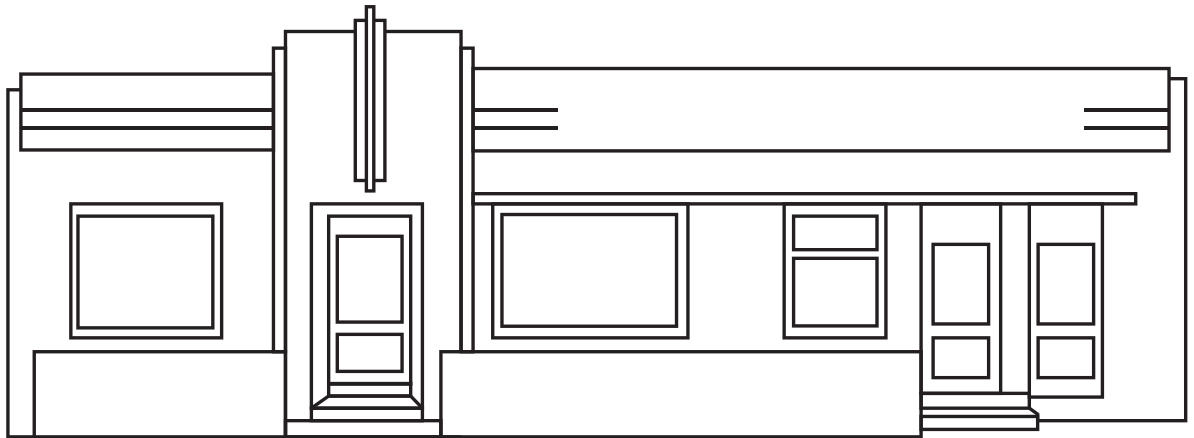


STARTERS, SIDES & SHARE PLATES		
Crusty Irrewarra Ciabatta w/ olive oil + aged balsamic (V, VG, O)		\$18
Crispy Shoestring Fries w/ aioli + tomato sauce (GF, V, VGO, O)		\$16
Avocado + Tomato Guacamole w/ sour cream & corn chips (GF, V)		\$22
Tomato Prosciutto Bruschetta w/ Persian feta + balsamic glaze		\$22
Burrata Caprese w/ tomato, basil, olive oil + crispy ciabatta (V, O)		\$28
3 Cheese Board cheddar, blue & brie w/ fruit, crostini & crackers (V)		\$28
Grilled Broccolini w/ zucchini + green goddess dressing (GF, V, VG, O)		\$18
Roast Chat Potatoes w/ truffle parmesan + mixed herbs (GF, V, O)		\$18
Arancini w/ pumpkin, feta & mozzarella + garlic aioli (GF, V)		\$24
White Anchovies w/ salted ricotta + toasted crostini (O)		\$18
Freshly Shucked Oysters ½ Dozen \$32 Dozen \$48 Natural w/ Mignonette sauce (GF) Japanese w/ pickled ginger + wasabi mayo (GF) Bloody Mary oyster shot, cracked pepper + celery (GF) Gin Cucumber w/ fennel vinaigrette (GF)		
Chef's Oyster Tasting Plate 3 of each flavour (GF)		\$55
Scallops (4) w/ garlic, herb & pomegranate butter + orange, chorizo & basil oil (GF, O)		\$36
Tuna Tartare w/ mango, avocado, lime + toasted crostini		\$32
Beef Carpaccio w/ pickled fennel, fried capers, water cress, burnt garlic mayonnaise + toasted crostini (O)		\$28



ROYAL MAIL HOTEL

BIRREGURRA

SALADS

Smoked Chicken Caesar cos, white anchovies, bacon croutons, parmesan, cold set poached egg, dijon caesar dressing (O)	\$36
Summer Mixed Grain Salad w/ roast pumpkin, sweet potato & beetroot + cranberries, orange, pistachios, Persian feta, pomegranate, citrus yoghurt (V, O)	\$32
Add smoked chicken breast	+\$12

KIDS (UNDER 12)

Battered Whiting w/ shoestring fries, coleslaw + lime mayonnaise (O)	\$16
Chicken Skewers w/ honey soy dressing + shoestring fries (GF, O)	\$17
Pork Schnitzel w/ shoestring fries, coleslaw + lime mayonnaise (O)	\$18
Frog In The Pond	\$8

PUB CLASSICS

Pork Schnitzel w/ citrus coleslaw, crispy fries + lime aioli (O)	\$39
Flash Fried Squid w/ feta & beetroot summer salad + lime aioli (GF)	\$34
Creamy Gnocchi w/ blue cheese, sage & walnut sauce (V, O)	\$38

FROM THE SEA

Fish of the Day refer to specials board	\$44
Royal Marinara local mussels, prawns, scallops, fish, pipis, blue swimmer crab, Balmain bug, garlic, chili, fresh tomato w/ spaghetti + parmesan	\$49
Mussel Stock Pot Portarlington mussels, garlic, chili, house-made sugo + Irrewarra ciabatta	\$34

FROM THE Paddock

Prosciutto Rolled Chicken Breast stuffed with camembert, pistachio & sundried tomato pesto + carrot & pumpkin purée (GF, O)	\$44
Lamb Rack w/ carrot & pumpkin purée, smashed chats, grilled nectarine + chunky salsa verde (GF)	\$48
Dukkah Lemongrass Kangaroo Fillet w/ radicchio, blue cheese, fig, & orange salad + orange mustard vinaigrette (GF)	\$44
Surf & Turf porterhouse steak w/ scallops, king prawn, half blue swimmer crab, pickled calamari + garlic butter & lime aioli (GF, O)	\$52

Steak chargrilled F1 Wagyu 300g rump 5+ marble score cooked medium rare & served carved w/ charred greens, shoestring fries + mustard & beef jus (GF)	\$55
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DESSERT

New York Baked Cheesecake w/ caramel sauce, strawberries + compote (GF)	\$16
House-made Tiramisu w/ coffee cream + strawberries	\$16

PATRICK'S WINE SELECTION

2022 Weaver Sauvignon Blanc subtle, fragrant, tropical & beautifully fresh, magic with a seafood platter, some freshly shucked oysters or just by itself in the sun!	\$12/\$48
2022 Nocturne 'Treeton' Chardonnay this "perfectly judged complex full flavoured but not too much of anything" chardonnay a fantastic pairing for poultry dishes.	\$13/\$52
2020 Brown Magpie Pinot Noir a locally produced pinot perfect for pairing with meat dishes, it features layers of raspberry fruit framed with tannins, finishing with a light grip.	\$12/\$52

GF - Gluten Free | GFO - Gluten Free Option
V - Vegetarian | O - Onion Free | VG - Vegan | VGO - Vegan Option

We love our menu. No changes please.