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MENU

Open 7 days
Lunch + Dinner
Midday - late

@postofficeclubhotel

MENU

SMALL PARCELS

Toasted Country Rolls, miso brown butter [w, soy, m]	5
House Pickled Vegetables [vg]	10
Bruschetta, ricotta, tomato, pickled apple, salad, basil pesto [v, m, tn, w, e]	16
Beef Tartare, egg yolk gel, horseradish aioli, croutons [w, e]	18

PICK & PACK

Natural Oysters, shallot & chive mignonette, lemon [mo]	6ea
Prawn Toast, spicy aioli [w, e, se, mo]	8ea
Cheeseburger Spring Roll, lettuce, pickle [w, soy, m]	7ea

LARGER PACKAGES

Chargrilled Cauliflower, golden raisin, vadouvan dressing, tamari seed [vg]	26
Barramundi, tahini dressing, herbs, crispy potato, tamari seed [f, se, soy]	38
Chicken schnitty, kohlrabi, onion, apple + herb slaw, jus [w, e, m]	32
Pie of the Week - see Blackboard specials	BP
Pork Belly, baby carrot, pickled kohlrabi, apple & onion puree, jus[m]	36
Postie Beef Burger, cheese, pickles, lettuce, fries [w, m, e]	28

Chargrilled Steaks, fries,

Café de Paris butter [m] or Pepper Jus [m] or Salsa Verde [vg]
extra sauces + 5ea

Southern Ranges MB+2 Grain fed Porterhouse [250gr]	44
Southern Ranges MB+2 Grass fed Eye Fillet [230gr]	52

IDES, SEALED + DELIVERED

Chargrilled Broccolini, romesco, almond [v, e, tn]	15
Heritage Beetroot, cashew puree, sumac & lemon dressing [vg, tn]	16
Fresh Seasonal leaves, sumac & lemon dressing [vg]	14
Fries, rosemary salt, aioli [v]	12

INBOX INDULGENCES

Burnt Basque Cheesecake, pear compote, ginger caramel [v, m, e]	16
Earl Grey Crème Brûlée, orange zest [m]	16
Choco Sundae, chocolate ice cream, banana crumb, cream, cherry [m, e]	15



V = VEGETARIAN | VG = VEGAN | W = CONTAINS WHEAT | E = CONTAINS EGGS | M = CONTAINS MILK PRODUCTS | SOY = CONTAINS SOY | SE = CONTAINS SESAME | P = CONTAINS PEANUTS | TN = CONTAINS TREE NUTS | F = CONTAINS FISH | CR = CONTAINS CRUSTACEAN | MO = CONTAINS MOLLUSCS | LU = CONTAINS LUPIN | SU = CONTAINS SULPHITE

SURCHARGES; 15% ON PUBLIC HOLIDAYS, 10% ON WEEKENDS. 1.7% ON CREDIT CARDS