

ROYAL MAIL
EST HOTEL 1882

FUNCTION PACK



Welcome to The Royal Mail Hotel.
Established in 1882, The Royal Mail Tewantin
blends classic pub spirit with fresh coastal charm
– just a stone’s throw from Noosa’s iconic beaches.

Whether you’re a local looking for your go-to spot or
a visitor chasing easy afternoons by the river, you’ll feel
right at home here. Bright, breezy and full of character, it’s
a modern take on the classic Aussie pub – familiar, but better.

Whether it’s a casual get-together or an all-out celebration,
The Royal Mail is built for good times and great company.
Chat to our friendly team to find the perfect spot for your
next event when we reopen our doors.



BEER GARDEN

Our sprawling beer garden is made for social catch-ups, golden hour drinks and good times. With picnic tables, market umbrellas, undercover areas and river views, there's no better place to share a plate and a spritz (or a few).

SPACE TYPE						
SECTION 1	–	70	N	N	N	N
SECTION 2	–	40	N	N	N	N



THE DECK

An undercover deck area located in our sprawling beer garden is the perfect spot for casual celebrations of all kinds. Located near the bar, soak up the buzzing atmosphere and enjoy refreshing sips and delicious snacks.

SPACE TYPE						
SEMI-PRIVATE	–	50	N	N	N	N

THE CORNER BAR

Tucked inside, the Corner Bar is the beating heart of The Royal Mail – a locals’ favourite where stories are shared over schooners and time slows down just enough. Pull up a stool and enjoy a private space for casual celebrations of any kind.

SPACE TYPE						
SEMI-PRIVATE	–	70	Y	N	Y	N



BISTRO

Bright, breezy and built for good times, the Bistro is where generous plates meet easygoing hospitality. Whether you’re piling in with the family for a birthday celebration or milestone event, The Bistro is the perfect spot.

SPACE TYPE						
SEMI-PRIVATE	–	100	N	N	N	N

PLATTERS

Ocean Platter (LD, LG)

Pacific plate oysters, ocean king prawns, lemon

\$235

Sushi Platter (LDO, LGO, VO, VGO)

Selection of maki, nigiri, makizushi, wasabi, soy

\$170

Pizza Platter (LDO, LGO, VO, VGO)

Wood fired margaretta, carnavore & pollo pesto

\$110

Antipasto Platter (LD, LGO)

A selection of cured meats, marinated vegetables, olives and assorted breads

\$120

Classic Pie Platter

Beef & burgandy Angus beef, spinach and ricotta, tomato sauce

\$110

Seasonal Fruit Platter (LD, LG, V, VG)

Selection of fresh sliced tropical fruit

\$120

LG – LOW GLUTEN | LD – LOW DAIRY | V – VEGETARIAN
VG – VEGAN | LGO – LOW GLUTEN OPTION | LDO – LOW DAIRY
OPTION | VO - VEGETARIAN OPTION | VGO – VEGAN OPTION

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



CANAPÉS

4 Pieces - \$24

6 Pieces - \$33

8 Pieces - \$44

Salmon Nigiri (LD, LG)

Fresh salmon, nigiri, kewpie, wasabi

Oysters (LD, LGO)

Pacific plate oyster, pickled daikon, yuzu

Crostini (LD, V, VGO)

Roast artichoke & mixed olive crostini

Blini

Smoked salmon, lemon, creme fraise, orecchiette caviar

Scallop Spoon (LD, LG)

Scallops, shallot, chilli, cucumber, lime, olive oil, sea salt

Caprese Salad Bites (LG, V)

Basil, bocconcini, cherry tomato, vintage balsamic

Smashed Avo (V, VGO)

Avocado, Persian feta, garlic crostini

Spiked Melon Bites (LD, LG, V, VG)

Compressed watermelon, vodka, mint

Cheese Tarte (V)

Green apple, hazelnut, blue cheese tarte

Coconut Prawn

Coconut king prawns, chilli mango

Betel Leaf Bites (LD, LG)

Chicken, green papaya, roast peanut, chilli, Nam Jim



SET MENU

2 Course Alternate Drop - \$63

3 Course Alternate Drop - \$74

STARTERS (Select two)

Karaage Mushrooms (LD, LG, V, VGO)

Soy, ginger, sweet saki vinegar, kewpie mayo

Burrata (LG, V)

Blistered grapes, cherry tomatoes, parsley, sweet sherry & fennel seed reduction

Oysters (LD, LG)

Australian Pacific Plate oyster, finger lime mignonette

Salt & Pepper Squid (LD, LGO)

Garlic aioli, green leaves, radish

MAINS (Select two)

Barramundi (LG)

Oven baked barramundi, tossed greens, dukkha potatoes, caper beurre blanc

Roast Cauliflower (LD, LG, V, VGO)

Fire roasted cauliflower, garlic, thyme, lemon, portobello mushroom, greens, romesco, mixed seeds

Lemon Chicken (V)

Garlic & lemon marinated ½ chicken, roast kipfler potatoes, olives, pepperonata

Lamb (LG)

Lamb backstrap, herb mash, roast carrots, green pea puree, mint almond butter

DESSERTS (Select two)

Cheesecake (V)

New York baked cheesecake, mango & passionfruit glaze

Coconut Panna Cotta (LD, LG, V, VG)

Pineapple jam, lemon sorbet

Chocolate Tart (V)

Rich chocolate ganache, raspberry gel, whipped cream

Raspberry Choc Pebble (LD, LG, V, VG)

Chocolate glazed, filled with raspberry

Please contact our friendly events team to discuss menu options. Our menus change seasonally, and can be tailored to suit your specific needs.

BEVERAGE PACKAGES

STANDARD

2 HOURS – \$46

3 HOURS – \$59

4 HOURS – \$72

Drink Options

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

XXXX Gold
Toohey's New
Hahn Super Dry
Hahn Super 3.5%

Selection of soft drinks and juice

PREMIUM

2 HOURS – \$57

3 HOURS – \$70

4 HOURS – \$84

Drink Options

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rose
Bertaine et Fils Rose
South Rock Shiraz
Henry & Hunter Shiraz Cabernet

XXXX Gold
Toohey's New
Stone & Wood Pacific Ale
Hahn Super Dry
Hahn Super 3.5%

Selection of soft drinks and juice

DELUXE

2 HOURS – \$68

3 HOURS – \$81

4 HOURS – \$94

Drink Options

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Taltarni 'Dynamic' Brut Cuvee Rose NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Gabbiano Pinot Grigio
Xanadu 'Circa 77' Chardonnay
Hearts Will Play Rose
Bertaine et Fils Rose
Point of Departure Pinot Noir
Palmetto Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

XXXX Gold
Great Northern 3.5%
Stone & Wood Pacific Ale
Toohey's New
Hahn Super Dry
Hahn Super 3.5%

Selection of soft drinks and juice

COCKTAIL ON ARRIVAL \$17 PER COCKTAIL

On arrival cocktails can only be purchased in conjunction with a beverage package.

SPIRITS UPGRADE

\$28pp. Available to add to all beverage packages, minimum of 50 guests.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

Please note, our beverage lists are subject to change with rotating options and seasonality.



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