



**MORTIMER'S**

# Make The ‘M’ Moment Count

In the 1880’s visionary American railroad developer, George Mortimer Pullman, revolutionised rail travel through innovative design and exceptional comfort. Around this time the Wagon-lits company, created the Orient Express – which was synonymous with luxury travel – they called their luxe carriages “Pullman” carriages. The name Pullman equated to luxury and to pioneering. People wanted to travel to see new sights, and to become invigorated by new experiences, they could go where they wish and they could explore the world in the luxury, comfort and safety in the Pullman train carriages.

It was a mindset that drove them to discover new things, new challenges, and new things in the world. The colours of the cities, the clothes, the food and the spices, the vitality of the markets. It was the centre of the world, it was exotic, they were exposed to new foods, new herbs, spices and aromas, and they could meet people from all over the world. They were pioneers, and it was an example of the mindset of travel : I want to see and experience the world.

Nothing has really changed – our motivation for travelling and seeing the world is the same. Over a century later, this vision remains at the heart of the Pullman brand.

Mortimer’s, inspired by George Mortimer Pullman, will be known for its relaxed atmosphere and gin cocktails. A modern take on a gin bar with a nod to the glamour and service of old school hotels, Mortimer’s is a welcoming space designed for relaxing with a great drink in hand.

Our bespoke Mortimer’s Gin, made in partnership with Tiny Bear Distillery and the Pullman Albert Park. The aim is to make the moments count at Mortimer’s. The refined yet unpretentious bar situated alongside the hotel’s impressive Atrium Lobby, invites guests to stop for a moment, or a whole evening.

# Mortimer's Bar Bites

Available from 12:00 - 22:00 Weekdays, Weekends & Public Holidays

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## **STEAKHOUSE CHIPS** **\$12**

Made from Tassie Spuds, served with Rosemary-Thyme Salt & Garlic Aioli

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## **SALT & PEPPER SQUID** **\$18**

Wild Caught Salt & Pepper Squid, served with Tandoori Aioli

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## **TERIYAKI PORK BELLY** **\$18**

Tender High-Country Pork Belly Skewers, with Teriyaki Glaze, Chive & Sesame

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## **CAMPOS MUSHROOMS ON TOAST** **\$18**

Golden Button Mushrooms, Cooked Low & Slow with Campos Espresso & Cream — Served on Toasted Sourdough Bread

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## **ALOO BONDA** **\$20**

Crisp Spiced Potato Fritters with Cooling Saffron Yoghurt & Fresh Mint Chutney

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## **LOADED HUMMUS** **\$22**

Australian Grown Chickpeas, Seasonal Heirloom Tomatoes, Olives & Purple Maize Crisp

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## **CHARCUTERIE BOARD** **\$32**

Featuring A Mix of Victorian & Australian Smallgoods — served with Davidson Plum Chutney Mustard & Toasted Sourdough Bread from Noisette Bakery

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## **THAT'S AMORE CHEESE PLATTER** **\$36**

Three Italian Cheeses, Lavosh, Fruit Paste & Fresh Grapes

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# Mortimer's Bar Dining

Available from 12:00 - 22:00 Weekdays, Weekends & Public Holidays

## WAGYU BEEF BURGER

Wagyu Beef Pattie, Bacon, Cos Lettuce, Mustard, Aioli, Tomato & Onion Relish, Dill Pickles & Cheese. **\$34**  
Served with Steakhouse Chips

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## UNBEATABLE BETROOT & BUCKWHEAT BURGER

Plant Based Pattie, Cos Lettuce, Vegan Aioli, Tomato & Onion Relish & Dill Pickles. **\$34**  
Served with Steakhouse Chips

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## PORTLAND BEER BATTERED FISH & CHIPS

Portland Beer Battered Blue Grenadier Fillets, Garden Salad, Steakhouse Chips, Tartare Sauce & Fresh Lemon **\$32**

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## MOROCCAN VEGETABLE TAGINE

Moroccan Style Mixed Vegetable & Chickpea Tagine, Served With Preserved Lemon & Coriander Pearl Couscous, Cumin Labneh & Charred Pita Bread **\$28**

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## CLUB SANDWICH

Grilled Chicken, Fried Egg, Double Smoked Bacon, Cos Lettuce, Roma Tomato, Mayonnaise, On 9 Grain Bread **\$26**  
Served with Steakhouse Chips

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## CLASSIC CAESAR SALAD

Cos Lettuce, Anchovies, Bacon, Parmesan, Croutons, Soft Boiled Egg & Caesar Dressing **\$25**  
Add Grilled Chicken - \$8.00

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## MARGHERITA PIZZA

Napoli Sauce, Cherry Tomato, Mozzarella Cheese & Basil **\$25**

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## FRAGRANT YELLOW FISH CURRY

Blue Grenadier Fish, served with Basmati Rice, Green Peas, Crispy Shallot & Chilli Strands **\$32**

# Mortimer's Dessert

Available from 12:00 - 22:00 Weekdays, Weekends & Public Holidays

## **DARK SPREERE**

Vegan Coconut Mousse Insert with Passionfruit & Mango Pale' Served with Rosemary Infused Strawberry Coulis & Dark Chocolate Crumble **\$22**

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## **PICKLED BERRY CLOUD CAKE**

Vanilla Chiffon Strawberry Mousse Cake, Vanilla Bean Mascarpone, Pickled Strawberry, Lychee Popping Pearls, Quandong Ice Cream & Salted Macadamia Crumble **\$23**

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## **BLUE MOON PLUM**

Creamy Blueberry Mousse Dome, Davidson Plum Curd Insert, Blueberry-Lavender Coulis, Sesame Tuile & Lemon Myrtle Cream **\$24**

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## **THAT'S AMORE CHEESE PLATTER**

Three Italian Cheeses, Lavosh, Fruit Paste & Fresh Grapes **\$36**

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## Seasonal Dessert

### **SPRING KISS**

Blood Orange Mousse, Milk Chocolate Ganache, Cherry Jelly, Vanilla Chantilly, Yuzu & White Chocolate Espuma, Mandarin-Mint Gel, Finger Lime & Hazelnut Praline Soil **\$22**

# Cocktails - The Signatures

Discover our carefully curated cocktail creations served here at Mortimer's. Crafted with Passion, Perfected with Precision & Served with Elegance.

## **FULL THROTTLE MARTINI - \$23**

Spiced Rum, Coffee, Pineapple Juice, Almond

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## **PIT LANE SPRITZ - \$22**

Silver Tequila, Mango Tea, Eucalyptus, Grapefruit, Sparkling Wine, Soda

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## **AZZURO APEX SOUR - \$22**

Gin, Vermouth Bianco, Blue Curacao, Fresh Lemon, Aquafaba

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## **VICTORY LAP NEGRONI - \$23**

Gin, Italian Bitter, Sweet Vermouth, Jasmine Tea

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## **SALTED CARAMEL ESPRESSO MARTINI - \$25**

Ketel One Vodka, Kahlua, Caramel Syrup, Espresso, Sea Salt, Honeycomb

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## **PILGRIM MARGARITA - \$26**

Sierra Tequila, Ginger Syrup, Ginger Liqueur, Lime Juice, Triple Sec

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## **POLAR ROSE - \$25**

Smirnoff Vodka, Triple Sec, Grapefruit Juice, Cranberry Juice

# Cocktails - The Classics

## **MARGARITA - \$23**

Olmecca Tequila, Triple Sec, Lime Juice, Sugar Syrup, Salt

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## **DAIQUIRI - \$23**

Bacardi, Lime Juice, Sugar Syrup

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## **ESPRESSO MARTINI - \$23**

Ketel One Vodka, Kahlua, Espresso

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## **MARTINI - \$24**

Served Dirty or Dry

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## **TOM COLLINS - \$23**

Tanqueray Gin, Lemon Juice, Sugar Syrup, Soda Water

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## **NEGRONI - \$23**

Mortimer's Gin, Campari, Rosso Vermouth

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## **OLD FASHIONED - \$23**

Maker's Mark, Aromatic Bitter, Orange, Sugar

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## **IRISH COFFEE - \$22**

Jameson Whiskey, Espresso, Whipped Cream

# Mocktails

## **BERRY KISS - \$13**

Cranberry juice, Lime Juice, Dilmah Elixir Black Tea extract with Passion fruit & Honey Suckle Flavour

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## **RUBY PASSION - \$12**

Pineapple Juice, Passionfruit Puree, Raspberry Cordial, Lime Juice

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## **VIRGIN MARTINI - \$14**

Four Pillar Dry Non-Alcoholic Gin, Elder Flower Syrup.

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## **AMBER BLOSSOM - \$13**

Rose & Vanilla Tea Batch, Rose Syrup, Aquafaba

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## **CLOUD NO.9 - \$14**

Dilmah Elixir Black Tea extract With Rose & Vanilla Flavour, Oat Milk, Aquafaba

# Beverages

## Sparkling Wine

**ATE BRUT** \$13/ \$50  
South Eastern Australia

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**CHANDON BRUT** \$18/ \$90  
Yarra Valley, Victoria

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**AUDREY WILKINSON BRUT RESERVE** \$16/ \$60  
Hunter Valley, New South Wales

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**DAL ZOTTO PUCINO PROSECCO** \$18/ \$75  
King Valley, Victoria

## Rosé Wine

**ATE ROSÉ** \$13/ \$50  
South Eastern Australia

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**AUDREY WILKINSON ROSÉ** \$16/ \$60  
Hunter Valley,  
New South Wales

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**TAR & ROSES ROSÉ** \$16/ \$70  
Heathcote, Central Victoria

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## White Wine

**ATE PINOT GRIGIO** \$13/ \$50  
South Eastern Australia

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**ATE SAUVIGNON  
BLANC** \$13/ \$50  
South Eastern Australia

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**CATALINA SOUNDS** \$17/ \$70  
**SAUVIGNON BLANC**  
Marlborough, New Zealand

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**ATE CHARDONNAY** \$13/ \$50  
South Eastern Australia

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**LA BOHEME PINOT  
GRIS** \$17/ \$70  
Yarra Valley, Victoria

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**ROCKBARE RIESLING** \$16/ \$65  
Clare Valley,  
South Australia

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**KISMET MOSCATO** \$12/ \$60  
Victoria, Australia

## Red Wine

**TAR & ROSES** \$16/ \$70  
**TEMPRANILLO**  
Heathcote, Central Victoria

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**TAR & ROSES** \$16/ \$70  
**SANGIOVESE**  
Heathcote, Central Victoria

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**CREDARO FIVE TALES** \$14/ \$55  
**CABERNET MERLOT**  
Margaret River,  
Western Australia

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**CREDARO FIVE TALES** \$14/ \$55  
**MERLOT**  
Margaret River,  
Western Australia

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**ATE CABERNET** \$13/ \$50  
**SAUVIGNON**  
South Eastern Australia

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**ATE SHIRAZ** \$13/ \$50  
South Eastern Australia

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**AUDREY WILKINSON** \$16/ \$60  
**SHIRAZ**  
Hunter Valley, New South  
Wales

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**ROBERT OATLEY** \$16/ \$70  
**SHIRAZ SIGNATURE SERIES**  
Mclaren Vale, South Australia

## Tap Beer

Available in your choice of Schooner or Pint

**HEINEKEN** \$14/ \$18

Amsterdam, Netherlands

**FURPHY REFRESHING ALE** \$12/ \$16

Geelong, Victoria

**STONE & WOOD** \$12/ \$16

Byron Bay, New South Wales

**KIRIN ICHIBAN LAGER** \$14/ \$18

Yokohama, Japan

**KIRIN HYOKETSU - LEMON** \$14/ \$18

Japan

**XXXX GOLD** \$14/ \$18

Queensland, Australia

**GUINNESS** \$18

Dublin, Ireland

## Bottled Beer & Cider

**JAMES BOAGS** \$11

**PREMIUM LIGHT**

Launceston, Tasmania

**JAMES BOAGS** \$13

**PREMIUM**

Launceston, Tasmania

**HEINEKEN** \$13

Amsterdam Netherlands

**CORONA** \$13

Mexico City, Mexico

**FURPHY REFRESHING** \$13

**ALE**

Geelong, Victoria

**LITTLE CREATURES** \$13

**PALE ALE**

Geelong, Victoria

**JAMES SQUIRE ORCHARD** \$12

**CRUSH APPLE CIDER**

Australia

**XXXX GOLD** \$13

Queensland, Australia

**JAMES SQUIRE ZERO** \$10

Australia

# Spirits

## Rum

Bacardi	\$14
Bundaberg	\$14
Captain Morgan Spiced	\$15
Sailor Jerry Spiced	\$14
The Baron Samedi Spiced	\$16
Ron Zacapa	\$24
Appleton Estate	\$15
Havana Club 3	\$14
Havana Club 7	\$18
Malibu	\$14
Diplomatico Exclusiva	\$24
Reserva	
Kraken Spiced	\$18

## Vodka

Smirnoff	\$14
Ketel One	\$16
Belvedere	\$18
Grey Goose	\$19
Ciroc	\$18

## Gin

Mortimer's Gin	\$16
Gordon's	\$14
Bombay Sapphire	\$14
Tanqueray	\$16
Tanqueray No. Ten	\$22
Hendrick's	\$20
Four Pillars	\$19
Four Pillars Shiraz	\$22
Archie Rose	\$16
Roku	\$16
Monkey 47 - Sloe Gin	\$22

## Tequila

Olmecca	\$14
Sierra	\$14
1800 Tequila Anejo	\$22
Don Julio Anejo	\$22

## Bourbon

Jim Beam	\$14
Jack Daniel's	\$15
Wild Turkey	\$18
Maker's Mark	\$18

## Whisky

Johnnie Walker Red	\$15
Johnnie Walker Black - 8yr	\$16
Chivas Regal - 12yr	\$19
Canadian Club	\$15
Jameson	\$16
Nikka Yochi	\$18

## Single Malt Scotch

Glenlivet - 12yr	\$20
Glenfiddich - 12yr	\$23
Glenmorangie - 12yr	\$23
Macallan - 12yr	\$28
Kornog	\$18

## Brandy & Cognac

Courvoisier VSOP	\$24
Remy Martin VSOP	\$19
Hennessy VSOP	\$28
Hennessy VS	\$26
Hennessy XO	\$36
St Agnes VS	\$15
Chateau Chantelle	\$15

## Liqueur

Disaronno Amaretto	\$15
Baileys	\$14
Kahlua	\$14
Frangelico	\$14
Chambord	\$16
Cointreau	\$15
Grand Marnier	\$19
Southern Comfort	\$15
St-Germain	\$15
Ouzo	\$15
Opal Nera	\$15

## Aperitif & Digestive

Aperol	\$14
Campari	\$14
Pimms	\$14
Pernod	\$15

## Non-Alcoholic Drinks

Coke 330ml	\$6
Coke No Sugar 330ml	\$6
Diet Coke 330ml	\$6
Sprite 330ml	\$6
Yaru Still Water 300ml	\$6
Yaru Sparkling Water 300ml	\$6
Juice (Apple, Orange, Pineapple)	\$6
Red Bull 250ml	\$5
Red Bull Sugar Free 250ml	\$5

## Alcoholic Hot Drinks

<b>THE NIGHTCAP</b>	<b>\$23</b>
Bailey's, Frangelico, Kahlua, Hot Mocha, Whipped Cream	
<b>IRISH COFFEE</b>	<b>\$22</b>
Jameson Whiskey, Espresso Coffee, Whipped Cream	

## Port & Tawny

Penfolds Club	\$14
Galway Pipe	\$16

## Non Alcoholic Hot Drinks

### COFFEE \$6/ \$7

Espresso (\$4), Cappuccino,  
Latte, Flat White, Mocha,  
Macchiato, Long Black,  
Decaffeinated, Hot Chocolate

Soy, Almond, Lactose Free,  
Oat, Honey, Extra Shot or  
Flavours + \$0.50

### TEA \$6/ \$7

Dilmah t-Series Range  
Brilliant English Breakfast,  
The Original Earl Grey,  
Green Tea with Jasmine Flowers,  
Pure Peppermint Leaves,  
Pure Chamomile Flowers,  
Rose with French Vanilla  
Soy, Almond, Lactose Free,  
Oat, Honey or Flavours +  
\$0.50























