

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.

Meet The **Mortimer's** Gins

MORTIMER'S

The house pour is one of multiple options on the Mortimer's Lounge gin menu. Mortimer's will become a firm favourite, Hand Crafted with floral notes from citrus and light fragrant. Best served with sweet citrus garnish like Orange and Apple, whether you choose Tonic or Soda to mix with.

DOCTOR GIN

A herbaceous gin, with strong notes from fresh Basil, Vietnamese mint, Sage and Dill. A subtle juniper sweetness blends it all together. Best served with a sweet garnish like apple, to bring out the floral notes in a Gin and Tonic.

FOUR PILLARS- RARE DRY GIN

Represent the idea of Contemporary Australia: classic, approachable, spiced to perfection and lifted with great citrus. Above all dangerously delicious, and made to enjoy in the world's best gin drinks, always kicking off with perfect G&T.

FOUR PILLARS- BLOODY SHIRAZ GIN

Gin combined with Shiraz grapes? BLOODY BRILLIANT. This crazy experiment using our original Rare Dry Gin steeped with local cool climate Shiraz grapes has become a cult - favourite, the perfect balance of sweet fruit and ginny goodness.

ARCHIE ROSE

Featuring blood lime, ethically sourced river mint, fresh lemon myrtle and hand-foraged Dorrigo pepperleaf, this versatile spirit balances local and traditional botanicals to create a quintessentially Australian dry gin that can be enjoyed in your favourite serve, savoured in good company.

HENDRICKS

Smooth and superbly balanced botanicals. Clean and dry out without being in any way astringent. The complexity of the nose comes through in the taste, citrus and juniper with a subtle lingering finish of cool refreshing cucumber and rose.

TANQUERAY

The gin is a juniper - forward gin with distinctive flavours of piney juniper and feint lemon zest. It is these perfectly balanced botanicals of juniper, coriander, angelica and liquorice which create a classic base for every gin cocktail without overpowering it.

TANQUERAY 10

Tanqueray No. 10 gin features only eight botanicals (not ten!). It adds four new ones to the Tanqueray formula. Juniper, coriander, licorice and angelica root remain. It adds chamomile flowers and three kinds of fresh, whole citrus.

GORDON GIN

Gordon's London Dry Gin is made only with only the finest botanicals, all carefully distilled to create its distinctively refreshing taste. Bold, juniper-led, with zesty notes of citrus and super smooth texture. It is no wonder the world's best-selling gin is also a multiple gold-award winning gin.

BOMBAY SAPPHIRE

A truly iconic gin with a creative spirit. Combining the expertise of the master of botanicals and master distiller and produced from an original 1761 recipe, this is a gin with fresh, bright citrus notes, a lively juniper character and an elegant, light spicy finish.

Mortimer's Bar Bites

Available from 12:00 - 21:30 Weekdays, Weekends & Public Holidays

BEER BATTERED STEAKHOUSE \$12

CHIPS (DF, VGO, V)

Rosemary Salt & Aioli

SEASONED POTATO WEDGES \$12

(NF, DFO, VGO, V)

Sour cream & sweet chilli sauce

HOUSE MARINATED MIXED \$15

OLIVES (VGN, GFO) (L)

Mount Zero mixed olives, served warm with chargrilled sourdough

CHARCUTERIE BOARD (GFO) (L) \$28

Serrano ham, Gippsland bresaola, Ballarat capocollo, truffle salami, lardo di colonnata, mixed olives, house pickles & toasted ciabatta

ITALIAN STYLE MEAT BALLS \$25

(GFO)

Free range minced pork shoulder Italian style meat balls, shaved parmesan & grilled ciabatta

SAGANAKI CHEESE (GFO) \$15

Pan roasted kefalograviera, chargrilled pita & fresh lemon

STICKY PORK RIBS (GF) \$25

House smoked Goulburn Valley pork ribs, braised in maple, fennel, rosemary, garlic & chipotle

CAULIFLOWER BITES \$22

(V, GF, VGNO)

Chermoula dipping sauce with cumin & garlic yoghurt

CHARCOAL & FETA ARANCINI \$27

(V, GF)

Risotto balls, activated charcoal & feta, basil infused warm tomato salsa & saffron aioli

HOUSE SMOKED AMERICAN \$23

FRIED CHICKEN WINGS

(GFO, NF, DFO)

With your choice of sauce (Buffalo or House BBQ), served with garlic sauce

PULLMAN CLASSIC CAESAR \$25

SALAD (VO, DFO, GFO)

Cos lettuce, anchovies, bacon, parmesan, croutons, hard boiled egg & Caesar dressing

Add Chicken - \$6.00

BLAT (GFO, VO, DF) \$22

Double smoked bacon, cos lettuce, roma tomato & avocado on Sourdough served with steakhouse chips

AMERICAN STYLE WAGYU

BEEF BURGER (NF, DFO) \$32

Brioche bun, 180g wagyu beef pattie, cos lettuce, bacon, mustard aioli, tomato & onion relish, dill pickles, American cheese, onion rings & steakhouse chips

PLANT BASED OPTION \$34

(GFO, DF, VGN, V)

Gluten free bun, 180g plant based pattie, cos lettuce, vegan aioli, tomato & onion relish, dill pickles, dairy free cheese, onion rings & steakhouse chips

PORTLAND BEER BATTERED \$32

FILLETS AND CHIPS (NF) (L)

Portland beer battered blue grenadier fillets, steakhouse chips, tartare sauce & fresh lemon

VEGETABLE TAGINE \$22

(V, VGNO, GFO)

Moroccan style mixed vegetable & chickpea tagine, served with preserved lemon & coriander couscous, cumin labneh & charred pita bread

CHICKEN PARMIGIANA ON \$31

TURKISH BREAD (NF, DFO)

Turkish bread, crumbed chicken breast, napoli sauce, double smoked ham, mozzarella, lettuce, aioli & steakhouse chips

Beverages

Sparkling Wine

MOËT & CHANDON BRUT \$28/\$260
IMPERIAL
Champagne, France

CHANDON BRUT \$18/\$280
Yarra Valley, Victoria

TAITTINGER CUVÉE PRESTIGE \$210
Champagne, France

AZAHARA NV BRUT \$14/\$55
Murray Darling, New South Wales

FIRST CREEK BOTANICA \$14/\$60
Hunter Valley, New South Wales

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

DAL ZOTTO PUCINO \$18/\$75
PROSECCO (L)
King Valley, Victoria

Rose Wine

CHATEAU D ESCLANS \$20/\$150
WHISPERING ANGEL
COTES DE PROVENCE ROSE
Champagne, France

ATE ROSE \$13/\$50
South Eastern Australia

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

White Wine

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

COCKFIGHTERS PINOT GRIS \$15/\$60
Adelaide Hills, South Australia

AUDREY WILKINSON \$16/\$60
SEMILLON SAUVIGNON BLANC
Hunter Valley, New South Wales

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

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

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

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

Red Wine

AUDREY WILKINSON \$16/\$60
PINOT NOIR
Hunter Valley, New South Wales

TAR & ROSES \$16/\$70
TEMPRANILLO (L)
Heathcote, Central Victoria

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

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

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

ROBERT OATLEY SHIRAZ \$16/\$65
SIGNATURE SERIES
McLaren Vale, South Australia

Classic Cocktails

MARGARITA \$23
Olmeca Tequila, Triple Sec,
Lime Juice, Sugar Syrup, Salt

NEGRONI \$23
Mortimer's Gin, Campari,
Rosso Vermouth

ESPRESSO MARTINI \$23
Ketel One Vodka, Kahlua, Espresso

OLD FASHIONED \$23
Maker's Mark, Aromatic Bitter, Orange,
Sugar

TOM COLLINS \$23
Tanqueray Gin, Lemon Juice, Sugar
Syrup, Soda Water

IRISH CLASSIC \$22
Jameson Whiskey, Espresso Coffee,
Whipped Cream

Signature Cocktails

NOIX DE COCO SOUR \$25
Jack Daniel's, Malibu, Coconut Palm
Sugar, Apple Juice, Lemon Juice.

MORTIMER'S DELIGHT \$25
Rose and French Vanilla Mortimer's
Gin, Cointreau, Citrus

THE ROSÉ SPRITZ \$25
Brut, Lychee Paraiso, Kettle One
Vodka, Lemon Juice, Raspberry
Cordial, Pineapple Juice

PULLMAN STRAWBERRY GUM \$23
Bacardi Rum, Strawberry Gum Honey
Syrup, Apple & Lemon Juice

PEACHY PASSION \$23
Spiced Rum, Peach Liquor, Passionfruit
Puree, Pineapple & Lemon Juice

BLOOD ORANGE SPRITZ \$24
Blood Orange infused Gin, Cinnamon
Sugar, Dilmah's Blood Orange Iced Tea

KIWI GLORY \$22
Vodka, Crème de Menthe, Pineapple
Juice, Lemon & Lime

THE NIGHTCAP \$23
Baileys, Frangelico, Kalua, Hot Mocha,
Whipped Cream

Tap Beer

Available in your choice of Schooner or Pint

HEINEKEN Amsterdam, Netherlands	\$14/\$18
FURPHY (L) Geelong, Victoria	\$12/\$16
STONE AND WOOD Byron Bay, Australia	\$12/\$16
KIRIN ICHIBAN LAGER Yokohama, Japan	\$14/\$18

Bottled Beer & Cider

JAMES BOAGS PREMIUM LIGHT Launceston, Tasmania	\$11
JAMES BOAGS PREMIUM Launceston, Tasmania	\$13
HEINEKEN Amsterdam, Netherlands	\$13
CORONA Mexico City, Mexico	\$13
FURPHY PALE ALE (L) Geelong, Victoria	\$13
LITTLE CREATURES PALE ALE (L) Geelong, Victoria	\$13
WHITE RABBIT DARK ALE (L) Geelong, Victoria	\$12
PIPSQUEAK APPLE CIDER (L) Yarra Valley, Victoria	\$12
XXXX GOLD Queensland, Australia	\$13

Spirits

Rum

BACARDI	\$12
BUNDEBERG	\$12
CAPTAIN MORGAN SPICED	\$13
SAILOR JERRY SPICED	\$14
THE BARON SAMEDI SPICED	\$14
RON ZACAPA	\$22
APPLESTON ESTATE	\$12
HAVANA CLUB 3	\$13
HAVANA CLUB 7	\$16
MALIBU	\$12

Vodka

SMIRNOFF	\$12
KETEL ONE	\$13
BELVERDE	\$18
GREY GOOSE	\$19
CIROC	\$16

Gin

MORTIMER'S GIN	\$14
GORDON	\$12
BOMBAY SAPPHIRE	\$14
TANQUERAY	\$13
TANQUERAY 10YR	\$19
HENDRICKS	\$18
FOUR PILLARS	\$17
FOUR PILLARS SHIRAZ	\$20
TINY BEAR GIN	\$14
ARCHIE ROSE	\$12

Tequila

OLMECA	\$14
DON JULIO	\$20
SIERRA	\$12

Bourbon

JIM BEAM	\$12
JACK DANIEL'S	\$13
WILD TURKEY	\$17
MAKER'S MARK	\$14
BOOKERS	\$25

Whisky

JOHNNIE WALKER RED	\$13
JOHNNIE WALKER BLACK - 8YR	\$15
CHIVAS REGAL - 12YR	\$17
CANADIAN CLUB	\$12
JAMESON	\$14

Single Malt Scotch

GLENLIVET - 12YR	\$20
GLENFIDDICH - 12YR	\$21
GLENMORANGIE - 12YR	\$23

Brandy & Cognac

COURVOISIER	\$20
REMY MARTIN VSOP	\$19
HENNESSY VSOP	\$25
HENNESSY XO	\$65
ST AGNES	\$12

Liqueur

DISARONNO AMARETTO	\$13
BAILEYS	\$11
KAHLUA	\$12
FRANGELICO	\$12
CHAMBORD	\$14
COINTREAU	\$15
GRAND MARNIER	\$17
SOUTHERN COMFORT	\$12
ST-GERMAIN	\$13
OUZO	\$12

Aperitif & Digestive

APEROL	\$11
CAMPARI	\$13
PIMMS	\$14
PERNOD	\$14

Port & Sherry

GALWAY PIPE	\$14
PENFOLDS GRANDFATHER	\$25
GRAND TOKAY	\$12

Non-Alcoholic Drink

330ML COKE	\$6
330ML COKE NO SUGAR	\$6
330ML DIET COKE	\$6
330ML SPRITE	\$6
300ML YARU STILL WATER	\$6
300ML YARU SPARKLING WATER	\$6
750ML PUREZZA STILL WATER 	\$5
750ML PUREZZA SPARKLING WATER 	\$6
300ML JUICE (APPLE, ORANGE, PINEAPPLE)	\$6
RED BULL	\$5
RED BULL SUGAR FREE	\$5
RED BULL THE TROPICAL EDITION	\$5


Hot Drinks

COFFEE (L) \$5/\$6

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 \$5/\$6

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