



IN-ROOM DINING

Breakfast Menu

Available from 06:30 - 10:30 Weekdays, Weekends & Public Holidays

CONTINENTAL BREAKFAST \$26

Seasonal Pastry, Seasonal Fruit, Yoghurt, Toast,
Selection Of 1 Juice & 1 Tea Or Coffee

MORNING STARTER COMBO \$28

Select A Main Meal Below, With Your Choice Of 1
Tea/Coffee And 1 Juice

TOAST \$9

With A Choice Of Spreads & Butter

GREEK YOGHURT PANNA COTTA \$22

House made Pullman Granola, Peaches, Lemon Balm
& Strawberries

EGGS YOUR WAY

Free Range Eggs: Omelette Or Scrambled

EGGS BENEDICT \$16

Free Range Poached Eggs, Pesto Hollandaise,
Smoked Ham, Spinach

SMASHED AVOCADO \$22

Free Range Fried Eggs, Spiced Avocado, Danish Feta,
Hash Brown, Tomato Jam

CHILLI SCRAMBLED EGGS \$26

Free Range Eggs, Crest Salad, Hash Brown, Lime

AUSTRALIAN BREAKFAST \$26

Free Range Eggs Your Way, Bacon, Chipolata
Sausage, House Baked Beans, Sautéed Mushroom,
Roasted Tomato, Hash Brown

BUTTERMILK PANCAKES \$16

Banana, Caramel & Vanilla Crème

CREAMY PORRIDGE \$14

Maple Pear And Rhubarb, Organic Oat Granola

Breakfast Add-ons

Add On \$4:

Hollandaise, Hash Brown, Bacon, Avocado,
Chipolata Sausage, Roasted Tomato, Egg,
Sourdough

Add On \$6.50:

Grilled Field Mushroom

Add On \$8:

Tasmanian Smoked Salmon

All Hot Breakfast Items Have A Choice Of Bread:
Sourdough, Wholemeal, Raisin Toast, Multigrain,
Rye Or English Muffin

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

All-Day Dining Menu

Available from 11:00 - 22:00 Weekdays, Weekends & Public Holidays

Snacks

BEER BATTERED STEAKHOUSE CHIPS \$12

Rosemary Salt & Aioli

CHARCUTERIE BOARD \$28

Serrano Ham, Gippsland Bresaola, Ballarat Capocollo, Truffle Salami, Lardo Di Colonnata, House Pickles & Toasted Sourdough

CHARCOAL & FETA ARANCINI \$27

Warm Tomato Salsa & Aioli

Pullman Classics

AMERICAN STYLE WAGYU BEEF BURGER \$34

Wagyu Beef Pattie, Cos Lettuce, Bacon, Mustard Aioli, Tomato & Onion Relish, Dill Pickles, Cheese & Steakhouse Chips

PLANT BASED OPTION \$34

Plant Based Pattie, Cos Lettuce, Vegan Aioli, Tomato & Onion Relish, Dill Pickles, Dairy Free Cheese & Steakhouse Chips

BLAT \$25

Double Smoked Bacon, Cos Lettuce, Roma Tomato & Avocado on Sourdough Served with Steakhouse Chips

PULLMAN CLASSIC CAESAR SALAD \$25

Cos Lettuce, Anchovies, Bacon, Parmesan, Croutons, Hard Boiled Egg & Caesar Dressing
Add Chicken - \$8.00

PORTLAND BEER BATTERED FISH & CHIPS \$32

Portland Beer Battered Blue Grenadier Fillets, Steakhouse Chips, Tartare Sauce & Fresh Lemon

VEGETABLE TAGINE \$27

Moroccan Style Mixed Vegetable & Chickpea Tagine, Served With Preserved Lemon & Coriander Couscous, Cumin Labneh & Charred Pita Bread

SOUP OF THE DAY \$15

Served with Toasted Sourdough

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All-Day Dining Menu

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Desserts

BAKED SPANISH CHEESECAKE **\$18**

Rosemary Salt & Aioli

RICH STICKY DATE PUDDING **\$18**

Cream Cheese Stuffed Warm Rich Date Pudding
Served With Toffee Sauce Accompanied With
Vanilla Ice Cream, Brandy Snap & Salty Cashew
Nougatine

CHEESE PLATTER **\$21**

Choice of 1 cheese with Quince Jam, Poached
Pear, Fresh Fruit & Crackers
Add on cheese - \$10
Yarra Valley Brie or Maffra Cheddar or
Gippsland Blue

FRUIT PLATTER

\$21

Selection of Season Fresh Fruits
with Greek Yoghurt

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Dinner Menu

Available from 17:00 - 22:00 Weekdays, Weekends & Public Holidays

Mains

PUMPKIN RISOTTO \$28

Roast Pumpkin, Goat's Cheese, Sage Beurre
Noisette & Sage Crisps

AUSTRALIAN TIGER PRAWN LINGUINE \$38

Bisque, Cherry Tomato, Chilli, Asparagus

TASMANIAN SALMON FILLET \$38

White Bean Ragout, Pickled Fennel

WEST VICTORIAN LAMB RACK \$48

Confit Pomme Purée, Mint Pea, Olive Tapenade &
Mint Jus

HAZELDINE CHICKEN BREAST \$38

Squash Purée, Pressed Potato, Vine Ripened
Tomatoes, Orange & Ginger White Sauce

Grilled Steaks

ANGUS PORTERHOUSE 250GM \$48

ANGUS EYE FILLET 250GM \$55

ANGUS RIB EYE 300GM \$55

Grilled Steak is served with Water Cress Salad and your choice of Sauce.

All steaks are grass fed from Gippsland Angus cattle aged for up to 5-6 weeks.

SELECTION OF HOUSE MADE SAUCES

Red Wine Jus

Peppercorn

Mushroom

Garlic Butter

Mustard

Horseradish

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Accompaniments

Available from 17:00 - 22:00 Weekdays, Weekends & Public Holidays

GRILLED CIABATTA \$7

Sea Salt, Olive Oil, Balsamic

STEAMED VEGETABLES \$14

STEAK HOUSE CHIPS & AIOLI \$12

HOUSE GARDEN SALAD \$12

MASH POTATO \$14

Desserts

BAKED SPANISH CHEESECAKE \$18

Burnt Baked Spanish Cheesecake Accompanied with Passionfruit Curd, Yuzu Soil & Sour Cherry Pearls

RICH STICKY DATE PUDDING \$18

Cream Cheese Stuffed Warm Rich Date Pudding Served with Toffee Sauce Accompanied with Vanilla Ice Cream, Brandy Snap & Salty Cashew Nougatine

DARK SPHERE \$18

Vegan Coconut Mousse Insert with Passionfruit & Mango Pale Served with Rosemary Infused Strawberry Coulis & Dark Chocolate Crumble

MIKADO CHOCOLATE TART \$22

Hazelnut Praline & Crunchy Feuilletine Flakes Milk Chocolate Ganache Tart & Dark Chocolate Raspberry Mousse Served with Mint Greek Frozen Yogurt, Fresh Raspberry & Freeze-Dried Powder

CHEESE PLATTER \$21

Choice of 1 cheese with Quince Jam, Poached Pear, Fresh Fruit & Crackers
Add on cheese - \$10
Yarra Valley Brie or Maffra Cheddar or Gippsland Blue

FRUIT PLATTER \$21

Selection of Season Fresh Fruits with Greek Yoghurt

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Children's Menu

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Mains

LEGENDARY BEEF BURGER **\$15**

Brioche Bun, Wagyu Beef, Cheese & Tomato Sauce with Chips

AMAZING BATTERED FISH **\$15**

Battered Portland Blue Grenadier with Chips, Garden Salad & Tomato Sauce

AWESOME CRUMBED CHICKEN TENDERS **\$15**

Served With Chips, Garden Salad & Tomato Sauce

MAGNIFICENT CHEESE RAVIOLI PASTA **\$15**

Ravioli In Napoli Sauce With Grated Parmesan

Mortimer's Children's Desserts

STUPENDOUS WARM FUDGE BROWNIE **\$14**

Fudge Brownie with New Zealand Chocolate Ice Cream & Chocolate Sauce

SUBLIME SUNDAE **\$14**

New Zealand Natural Chocolate, Vanilla, Strawberry Ice Cream with Sprinkles

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Late Night Menu

Available from 23:00 - 06:00 Weekdays, Weekends & Public Holidays

VEGETABLE RED CURRY Tofu, Sweet Potato, Capsicum & Green Vegetable Served with Steamed Rice	\$22
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HAM & CHEESE TOASTIE Double Smoked Ham, Gruyere	\$20
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SANDWICH CAPRESE Buffalo Mozzarella, Tomato, Basil, Pine Nut Pesto	\$22
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CHARCUTERIE BOARD Serrano Ham, Gippsland Bresaola, Ballarat Capocollo, Truffle Salami, Lardo Di Colonnata, House Pickles & Toasted Ciabatta	\$28
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CHEESE PLATTER Trio of Cheeses, Quince Jam, Dry & Fresh Fruit, Wafer Crackers	\$21
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FRUIT PLATTER Selection of Sliced Seasonal Fresh Fruit	\$21
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SOUP OF THE DAY Served with Toasted Sourdough	\$15

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Beverages

Sparkling Wine

AZAHARA NV BRUT \$14/\$60

Murray Darling, New South Wales

FIRST CREEK BOTANICA \$14/\$60

Hunter Valley, New South Wales

TAITTINGER CUVÉE PRESTIGE \$210

France

DAL ZOTTO PUCINO PROSECCO \$72

King Valley, Victoria

White Wine

CATALINA SOUNDS SAUV BLANC \$16/\$70

Marlborough, New Zealand

LA BOHEME PINOT GRIS \$15/\$65

Yarra Valley, Victoria

ROCKBARE RIESLING \$15/\$65

Clare Valley, Victoria

ATE PINOT GRIGIO \$13/\$50

South Eastern Australia

ATE CHARDONNAY \$13/\$50

South Eastern Australia

ALLINDA CHARDONNAY \$14/\$60

Yarra Valley, Victoria

DEAKIN ESTATE MOSCATO \$14/\$55

Murray River, Victoria

Rose Wine

ATE ROSE \$13/\$50

South Eastern Australia

RAMEAU D'OR PETIT AMOUR \$75

Côtes de Provence, France

Red Wine

AUDREY WILKINSON PINOT NOIR \$16/\$73

Mornington Peninsula, Victoria

ROBERT OATLEY \$16/\$70

GRENACHE SHIRAZ SIGNATURE SERIES

Mclaren Vale, South Australia

ALLINDA SHIRAZ \$14/\$60

Heathcote, Victoria

ATE CABERNET SAUVIGNON \$13/\$50

South Eastern Australia

TAR & ROSES TEMPRANILLO \$16/\$70

Heathcote, Central Victoria

**CREDO FIVE TALES CABERNET
MERLOT** \$13/\$55

Margaret River, Western Australia

Classic Cocktails

MARGARITA **\$23**

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

NEGRONI **\$23**

Mortimer's Gin, Campari, Rosso Vermouth

ESPRESSO MARTINI

Ketel One Vodka, Kahlua, Espresso **\$23**

OLD FASHIONED **\$23**

Makers Mark, Aromatic Bitter, Orange, Sugar

TOM COLLINS **\$23**

Tanqueray Gin, Lemon Juice, Sugar Syrup, Soda Water

Signature Cocktails

NOIX DE COCO SOUR **\$25**

Jacks Daniel, Malibu, Coconut Palm Sugar, Apple Juice, Lemon Juice, Star Anise

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

STRAWBERRY SHORTCAKE **\$25**

Baileys, Tequila, Strawberry Liqueur, Raspberry Syrup, Sugar Syrup

Redbull Cocktail

RED BULL & VODKA

Served in a tall glass with ice, vodka, lime and a full cold can of Red Bull Energy Drink

REDBULL SUGARFREE SPRITZ

Served in a wine glass with ice, Aperol, orange and a full cold can of Red Bull Sugarfree

REDBULL TROPICAL GIN

Served in a wine glass with ice, gin, lime and a full cold can of The Tropical Edition from Red Bull

REDBULL DRAGONFRUIT MARGARITA

Served in a tall glass with ice, tequila, Cointreau, lime and a full cold can of The Green Edition from Red Bull

Dilmah Cocktail

PEACH ICED TEA \$22

Dilmah Elixir Black Tea with Peach, Mortimer's Gin, Peach Liqueur

ROSE WITH VANILLA ICED TEA \$22

Dilmah Elixir Black Tea with Rose & Vanilla, Mortimer's Gin, Triple Sec, Rose Syrup

JASMINE GREEN TEA ICED TEA \$22

Dilmah Elixir Green Tea with Jasmine, Mortimer's Gin, Drambuie.

Dilmah Mocktail

PEACH ICED TEA \$15

Dilmah Elixir Black Tea with Peach, Sugar Syrup, Lemon, Soda

ROSE WITH VANILLA ICED TEA \$15

Dilmah Elixir Black Tea with Rose & Vanilla, Rose Syrup, Sugar Syrup, Lemon, Sprite

JASMINE GREEN TEA ICED TEA \$15

Dilmah Elixir Green Tea with Jasmine, Sugar Syrup, Lift

Tap Beer

Available in your choice of Schooner or Pint

HEINEKEN	\$14/\$18
FURPHY	\$12/\$16
HAHN SUPER DRY	\$12/\$16
STONE AND WOOD	\$12/\$16
XXXX GOLD - MID STRENGTH	\$11/\$15

Bottled Beer & Cider

JAMES BOAGS PREMIUM LIGHT	\$11
JAMES BOAGS PREMIUM	\$12
HEINEKEN	\$13
CORONA	\$12
FURPHY	\$12
LITTLE CREATURES PALE ALE	\$12
WHITE RABBIT DARK ALE	\$12
PIPSQUEAK APPLE CIDER	\$12

Non-Alcoholic Drink

COCA COLA	\$5
COCA COLA NO SUGAR	\$5
COCA COLA DIET	\$5
SPRITE	\$5
300ML YARU SPARKLING WATER	\$6
300ML YARU STILL WATER	\$6
RED BULL	\$5
JUICE: ORANGE, PINEAPPLE, CRANBERRY, APPLE	\$5

Aperitif & Digestive

APEROL	\$11
CAMPARI	\$11
PIMMS	\$12
PERNOD	\$12

Port & Sherry

GALWAY PIPE	\$14
PENFOLDS GRANDFATHER	\$22
GRAND TOKAY	\$12

Hot Drinks

THE NIGHTCAP	\$23
Bailey's, Frangelico, Kalua, Hot Mocha, Whipped Cream	
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IRISH CLASSIC	\$22
Jameson Whiskey, Espresso Coffee, Whipped Cream	
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COFFEE	\$5/\$6
Espresso (\$4), Cappuccino, Latte, Flat White, Mocha, Macchiato, Hot Chocolate Soy, almond, lactose free milk, honey, extra shot, flavours + \$0.50	

Spirits

Rum

BACARDI	\$12
BUNDABERG	\$12
CAPTAIN MORGAN SPICED	\$13
SAILOR JERRY SPICED	\$15
THE BARON SAMEDI SPICED	\$13
RON ZACAPA	\$20
APPLESTON ESTATE	\$13
HAVANA CLUB 3	\$13
HAVANA CLUB 7	\$15
MALIBU	\$11

Vodka

SMIRNOFF	\$12
KETEL ONE	\$13
BELVERDE	\$15
GREY GOOSE	\$17
CIROC	\$14

Gin

MORTIMER'S GIN	\$14
GORDON	\$12
BOMBAY SAPPHIRE	\$14
TANQUERAY	\$12
TANQUERAY 10YR	\$18
HENDRICKS	\$17
FOUR PILLARS	\$15
FOUR PILLARS SHIRAZ	\$18
TINY BEAR GIN	\$16

Tequila

OLMECA	\$12
DON JULIO	\$15
SIERRA	\$14

Bourbon

JIM BEAN	\$12
JACKS DANIEL	\$13
WILD TURKEY	\$14
MAKER'S MARK	\$14
BOOKERS	\$20

Whisky

JHONNIE WALKER RED	\$12
JHONNIE WALKER BLACK - 8YR	\$14
CHIVAS REGAL - 12YR	\$16
CANADIAN CLUB	\$11
JAMESON	\$13

Single Malt Scotch

GLENLIVET - 12YR	\$17
GLENFIDDICH - 12YR	\$18
GLENMORANGIE - 12YR	\$20

Brandy & Cognac

COURVOISIER	\$18
REMY MARTIN VSOP	\$17
HENNESSY VSOP	\$15
HENNESSY XO	\$40

Liqueur

DISARONNO AMARETTO	\$11
BAILEY'S	\$11
KAHLUA	\$11
FRANGELICO	\$15
CHAMBORD	\$12
COINTREAU	\$12
GRAND MARNIER	\$15
SOUTHERN COMFORT	\$11
ST-GERMAIN	\$12