



# IN-ROOM DINING

# Breakfast Menu

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

## MORNING STARTER COMBO \$28

Select a main meal below, with your choice of 1 tea/coffee and 1 juice  
No discounts applicable.

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## TOAST \$9 (GFO, V)

With a choice of Spreads & Butter

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## EGGS YOUR WAY \$14 (GFO, DFO, V)

Poached, Fried, Boiled or Scrambled

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## THREE EGGS SPINACH OMELETTE \$22 (GFO, DFO)

Gravlax Salmon, Cream Cheese,  
Chives, Cherry Tomatoes

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## CREAMY PORRIDGE \$14 (GFO, DFO, V)

Maple Pear and Rhubarb, Organic Oat  
Granola

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## GREEK YOGHURT PANNA COTTA \$22 (GFO, DFO)

Gravlax Salmon, Cream Cheese,  
Chives, Cherry Tomatoes

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## SMASHED AVOCADO \$22 (GFO, V)

Fried Eggs, Spiced Avocado, Danish,  
Feta, Has Brown, Tomato Jam

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## BUTTERMILK PANCAKES \$16 (V)

Banana, Caramel and Vanilla Crème

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## EGGS BENEDICT \$16 (GFO, V)

Pesto Hollandaise, Smoked Ham, Spinach

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## CHILLI SCRAMBLED EGGS \$26 (GFO, DFO, V)

Crest Salad, Rosti, Lime

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## AUSTRALIAN BREAKFAST \$26 (GFO, DFO, V)

Eggs Your Way, Bacon, Chipolata  
Sausage, House Baked Beans, Grilled  
Mushroom, Roasted Tomato, Hash Brown  
No Changes Applicable

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## Breakfast Add On's

Add On \$4:

Hollandaise, Has Brown, Bacon, Spiced  
Avocado, Chipolata Sausage, Roasted Tomato,  
Egg, Sourdough

Add On \$6.50:

Grilled Field Mushroom

Add On \$8:

Smoked Salmon

All hot breakfast items have a choice of bread:

Sourdough, Wholemeal, Raisin Toast,  
Multigrain, Rye, English Muffin

# All Day Dining Menu

Available from 11:00 - 21:30 Weekdays, Weekends & Public Holidays

## Snacks

**BEER BATTERED STEAKHOUSE CHIPS** \$12  
(DF, VG, VO)

Rosemary Salt & Aioli

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**SEASONED POTATO WEDGES** \$12  
(NF, DFO, VG, VO)

Sour Cream & Sweet Chilli Sauce

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**GERMAN PORK MEATBALLS (5)** \$20  
(NF)

Pork & Beef Meatballs with Mustard Gravy on  
Beer and Double Smoked Bacon Braised  
Sauerkraut

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**CHORIZO CROQUETTES (5)** (NF) \$26

Spanish Chorizo in Bechamel & Crumbed, Grana  
Padano with Romesco Sauce & Aioli

## Pullman Classics

**AMERICAN STYLE WAGYU BEEF BURGER** \$32  
(NF, DFO, GFO)

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, VG, V)

Gluten Free Bun, 180g Plant Based Pattie, Cos  
Lettuce, Vegan Aioli, Tomato & Onion Relish, Dill  
Pickles, Dairy Free Cheese, Onion Rings &  
Steakhouse Chips

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**CHICKEN PARMIGIANA ON TURKISH  
BREAD** \$31  
(NF, DFO)

Turkish Bread, Crumbed Chicken Breast, Napoli  
Sauce, Double Smoked Ham, Mozzarella, Lettuce,  
Aioli & Steakhouse Chips

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**BLAT** (GFO, VGO, DF)

Double Smoked Bacon, Cos Lettuce, Roma \$22  
Tomato & Avocado on Sourdough Served with  
Steakhouse Chips

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**PULLMAN CLASSIC CAESAR SALAD** \$25  
(VGO, DFO, GFO)

Cos Lettuce, Anchovies, Bacon, Parmesan,  
Croutons, Hard Boiled Egg & Caesar Dressing  
Add Chicken - \$6.00

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**SHRIMP AND EGG FRIED RICE** \$25  
(VGO, DFO, GFO, CONTAIN MSG)

(Wok Tossed Shrimp & Egg Fried Rice, Fried Egg,  
Spring Onion & Fried Shallots  
Add Grilled Chicken - \$6.00  
Add Chilli Sauce - \$3.00

# Dinner Menu

Available from 17:00 - 21:30 Weekdays, Weekends & Public Holidays

## Entrée

### WARM BEEF SALAD (DF, NF) \$25

Stir Fried Beef with Cherry Tomatoes, Cucumber, Wombok, Thai basil, Coriander, Fried Shallots & Crispy Rice Noodles in Nước Mắm Dressing

### SESAME CRUSTED TUNA \$26

#### TATAKI (GF, DF, NF)

Sesame Crusted Seared Tuna Loin with Wakame, Edamame, Spring Onion, Wasabi Tobiko Roe, Ginger & Yuzu Dressing (Sustainable Sourced)

### HARISSA GRILLED CAULIFLOWER \$19

#### (GF, NF, V)

Barmah Pomegranates, Chickpeas, Fennel, Mint, Garlic Labneh & Lemon

## Mains

### SPECIAL OF THE DAY

Please Ask Our Friendly Team Member To Share You The Details!

### PAN FRIED BARRAMUNDI (GF, NF) \$38

With Buttered Hawks Farm Kipfler Potatoes, Capers, Parsley, Vine Ripened Blistered Cherry Tomatoes & Herbed Hollandaise (Sustainable Sourced)

### 6 -HOUR SLOW COOKED CHICKEN \$34

#### MARLYAND (NF)

With Sweet Corn Velouté, Charred Parsnip, Nasturtium, Braised Onion & Chorizo Crumb

### 250G MYRTLE BRAE SIRLOIN STEAK \$43

#### (NF, GF, DFO)

Chargrilled MSA 3 Dry Aged, Served with Parmesan & Rocket Salad & Choice of Sauce

### 300G MYRTLE BRAE RIB EYE \$46

#### (NF, GF, DFO)

Chargrilled MSA 3 Dry Aged, Served with Parmesan & Rocket Salad & Choice of Sauce

### COCONUT, CHICKPEA AND HALOUMI \$32

#### THAI YELLOW CURRY (VGO, V, GF, DF)

Thai Yellow Curry, Pan-Fried Vegan Haloumi Zucchini, Corn, Chickpeas, Fried Shallots, Coriander, Steamed Jasmine Rice & Poppadoms.

## Accompaniments

Available from 17:00 - 21:30 Weekdays, Weekends & Public Holidays

**PARMESAN ROCKET SALAD WITH BALSAMIC VINAIGRETTE** \$14  
(GF, VO, NF, DFO, VG)

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**STEAMED SEASONAL VEGETABLES, GARLIC AND HERB BUTTER** \$14  
(NF, DFO, VG, VO, GFO)

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**TOSSED GARDEN SALAD WITH HONEY MUSTARD DRESSING** \$12  
(GF, VO, VG, DF, NF)

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**STEAKHOUSE CHIPS, ROSEMARY SALT AND AIOLI** \$12  
(DF, VG, VO)

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**DUCK FAT AND ROSEMARY HAWKS FARM KIPFLER POTATOES** \$14  
(GF, DF, NF, VO, VGO)

## House Made Sauces

Available from 17:00 - 21:30 Weekdays, Weekends & Public Holidays

**MUSHROOM SAUCE (GF, NF)** \$3

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**RED WINE JUS (GF, DF, NF)** \$3

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**PEPPERCORN SAUCE (GF, NF)** \$3

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**MUSTARD (DIJON, GRAIN OR ENGLISH)** \$3  
(GF, DF, NF, VG, V)

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**HORSERADISH (GF, DF, NF, VG, V)** \$3

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**GARLIC BUTTER (GF, NF, VG)** \$3

## Desserts

Available from 17:00 - 21:30 Weekdays, Weekends & Public Holidays

**MACADAMIA CHEESECAKE DELIGHT** \$18  
(VG, CONTAINS NUTS & GELATINE)

Drouin Macadamia Cheesecake, Spice Poached Pear, Mango Coulis & Salted Chocolate Crunch

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**BAILEY'S CHOCOLATE AND COFFEE** \$16  
(VG, CONTAINS NUTS & GELATINE)

Milk Chocolate Mousse with Bailey's Ganache, Almond Crumble, Vanilla Chantilly Cream & Chocolate Sauce.

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**PASSIONFRUIT SWEET TREATS** \$18  
(VG, CONTAINS NUTS & GELATINE)

Dark Chocolate Mousse, Passionfruit Gel, Dark Chocolate Soil, Coconut Gel, Crystal Hazelnut, Toasted Coconut Chips

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**CARAMEL CUSTARD TART** \$17  
(CONTAINS NUTS)

Custard tart, Oatmeal Crumb & Creme Fraiche

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**CHOCOLATE MADNESS** \$21  
(GF, DF, V, VG, NF, CONTAINS SOY)

Organic Chocolate Fudge Brownie, Soy Ganache, Coconut Toffee, Macerated Berries Coulis

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**CHEESE PLATTER (GFO)** \$21  
Choice of 1 cheese with Quince Jam, Poached, Fresh Fruit & Crackers.

Add on cheese - \$7  
Yarra Valley Brie (70g) or Maffra Cheddar (70g) or Gippsland Blue (70g)

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**FRUIT PLATTER (VG)** \$20  
Selection of Season Fresh Fruits with Greek Yoghurt

Our purpose is to look after you. Please let one of our team know, if you have any dietary requirements. VO - Vegan Option; DFO - Dairy Free Option; GFO - Gluten Free Option; VG - Vegetarian; V - Vegan

# Beverages

## Sparkling Wine

**AZAHARA NV BRUT** \$14/\$60  
Murray Darling, New South Wales

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

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**TAITTINGER CUVÉE PRESTIGE** \$210  
Champagne, France

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**DAL ZOTTO PUCINO PROSECCO** \$72  
King Valley, Victoria

## White Wine

**CATALINA SOUNDS SAUV BLANC** \$16/\$70  
Marlborough, New Zealand

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**LA BOHEME PINOT GRIS** \$15/\$65  
Yarra Valley, Victoria

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**ROCKBARE RIESLING** \$15/\$65  
Clare Valley, Victoria

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

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

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**ALLINDA CHARDONNAY** \$14/\$60  
Yarra Valley, Victoria

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**DEAKIN ESTATE MOSCATO** \$14/\$55  
Murray River, Victoria

## Rose Wine

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

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**RAMEAU D'OR PETIT AMOUR** \$75  
Côtes de Provence, France

## Red Wine

**AUDREY WILKINSON PINOT NOIR** \$16/\$73  
Mornington Peninsula, Victoria

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

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**ALLINDA SHIRAZ** \$14/\$60  
Heathcote, Victoria

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

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

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**CREDO FIVE TALES CABERNET** \$13/\$55  
**MERLOT**  
Margaret River, Western Australia

## Classic Cocktails

**MARGARITA** **\$23**

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

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**NEGRONI** **\$23**

Mortimer's Gin, Campari, Rosso Vermouth

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**ESPRESSO MARTINI**

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

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**OLD FASHIONED** **\$23**

Maker's Mark, Aromatic Bitter, Orange, Sugar

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**TOM COLLINS** **\$23**

Tanqueray Gin, Lemon Juice, Sugar Syrup, Soda Water

## Signature Cocktails

**NOIX DE COCO SOUR** **\$25**

Jack Daniel's, Malibu, Coconut Palm Sugar, Apple Juice, Lemon Juice, Star Anise

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**MORTIMER'S DELIGHT** **\$25**

Rose and French Vanilla Mortimer's Gin, Cointreau, Citrus

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**THE ROSÉ SPRITZ** **\$25**

Brut, Lychee Paraiso, Kettle One Vodka, Lemon Juice, Raspberry Cordial, Pineapple Juice

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**STRAWBERRY SHORTCAKE** **\$25**

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

## Redbull Cocktail

### REDBULL & VODKA \$16

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

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### REDBULL SUGARFREE SPRITZ \$17

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

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### REDBULL TROPICAL GIN \$17

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

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### REDBULL DRAGONFRUIT MARGARITA \$17

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

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### ROSE WITH VANILLA ICED TEA \$22

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

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### JASMINE GREEN TEA ICED TEA \$22

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

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## Dilmah Mocktail

### PEACH ICED TEA \$15

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

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### ROSE WITH VANILLA ICED TEA \$15

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

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### 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
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
YARU STILL WATER	\$6
YARU SPARKING 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, Oat, 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	\$10
DON JULIO	\$15
SIERRA	\$14

## Bourbon

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

## Whisky

JOHNNIE WALKER RED	\$12
JOHNNIE 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