



pullman
HOTELS AND RESORTS

MELBOURNE ALBERT PARK

IN-ROOM DINING

Breakfast

Available from 06:30 - 10:00 Weekends, 07:00-10:30 Weekends & Public Holidays

BREAKFAST CEREAL & MILK SELECTION

\$12

Cornflakes, Just Right, Weetbix, Nutri-Grain, Toasted Muesli, Pullman Granola with a choice of Full Cream, Skim, Soy, Lactose-Free, Almond or Oat Milk, additional \$0.50

BREADS AND SPREADS

\$9

Your Choice of Bread. Selection of Jams: Strawberry, Raspberry, Orange Marmalade, Honey, Apricot, Peanut Butter or Vegemite

SEASONAL FRUIT PLATE

\$14

Selection of Fresh Melons, Seasonal Berries & Grapes served with Greek Yoghurt

WAFFLES AND BERRIES

\$16

Warm Belgian Waffles, Berry Conserve, Chocolate Sauce, Soft Whipped Vanilla Cream & Powdered Sugar

OAT PORRIDGE

\$14

Made with your choice of Milk, Brown Sugar, Fresh Berries & Maple Granola

HOUSE-MADE BIRCHER MUESLI BOWL

\$14

Greek Yoghurt, Rolled Oats, Toasted Granola & Blueberry Compote

CONTINENTAL BREAKFAST

\$26

Freshly Baked Croissant & Danish, Seasonal Fruit, Yoghurt, Toast. Selection of 1 Juice & 1 Tea or Coffee
No Discounts Applicable

PULLMAN EGGS YOUR WAY

\$16

Two Free Range Eggs: Poached, Scrambled or Fried. Served on Toasted Noisette Bakery Sourdough

EGGS BENEDICT

\$22

Two Free Range Poached Eggs on Toasted English Muffins, Smoked Ham, Classic Hollandaise Sauce

SMASHED AVOCADO

\$22

Free Range Fried Eggs with Oregano & Sesame, Chilli Spiced Avocado, Fresh Ricotta, Tomato Jam, Toasted Sourdough, Local Herbs

AUSTRALIAN BREAKFAST

\$28

Two Free Range Eggs Your Way, Choice of Toast, Black Forest Bacon, Chipolata Sausage, House-Baked Beans, Sautéed Mushroom, Roasted Tomato, Hash Brown
No Discounts Applicable

Breakfast Add-Ons

Add-On \$8:

Hash Browns, Grilled Bacon, Roasted Tomato, Smoked Salmon, Sautéed Mushrooms, Egg, Avocado, Hollandaise Sauce

All Hot Breakfast Items Have a Choice of Bread:
Gluten Free, Sourdough, Wholemeal, White, Fruit Loaf, Multigrain 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

FRIES WITH HERB SALT **\$12**

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

CHARCUTERIE BOARD **\$32**

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

TERIYAKI PORK BELLY **\$18**

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

GARLIC BUTTER BAGUETTE **\$12**

SOUP OF THE DAY **\$15**

Served with Toasted Sourdough or Garlic Toast

Pullman Classics

WAGYU BEEF BURGER **\$34**

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

UNBEATABLE BEETROOT & BUCKWHEAT BURGER **\$34**

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

CLUB SANDWICH **\$26**

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

CLASSIC CAESAR SALAD **\$25**

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

PORTLAND BEER BATTERED FISH & CHIPS **\$32**

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

VEGETABLE TAGINE **\$28**

Moroccan Style Mixed Vegetable & Chickpea Tagine, served with Preserved Lemon & Coriander Pearl Couscous, Cumin Labneh & Charred Pita Bread

MARGHERITA PIZZA **\$25**

Napoli Sauce, Cherry Tomato, Mozzarella Cheese & Basil

FRAGRANT YELLOW FISH CURRY **\$32**

Blue Grenadier Fish, served with Basmati Rice, Green Peas, Crispy Shallot & Chilli Strands

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All-Day Dining Menu

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

Desserts

DARK SPHERE **\$22**

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

BLUE MOON PLUM **\$24**

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

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

Three Italian Cheeses, Lavosh, Fruit Paste & Fresh Grapes

SEASONAL FRUIT PLATE **\$14**

Selection of Fresh Melons, Seasonal Berries & Grapes served with Greek Yoghurt

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Dinner Menu

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

Starters

GARLIC PRAWNS

\$25

Corn Salsa, Crispy Chili, Chipotle Aioli, Charred Sourdough Bread & Dill

RAVIOLI DI PESCE

\$28

Tasmanian Salmon, Prawns, Shellfish Butter Sauce & Herb Gremolata

KOO WEE RUP ASPARAGUS

\$24

Prosciutto, Sumac Labneh, Pomegranate Glaze & Nut Granola

Mains

CHICKPEA PANISSE

\$34

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

LAMB BACK STRAP

\$48

Bass Coast Lamb, Sweet Potato, Courgette, Jus, Date & Olive Jam

CASERECE PASTA

\$37

Italian Sausage, Sundried Tomato, Artichoke & Parmigiano

HAZELDENE SPICED CHICKEN BREAST

\$38

Grilled Zucchini, Olive Mash & Green Onion Vinaigrette

TASMANIAN SALMON

\$44

Teriyaki Salmon, Cauliflower, Black Garlic, Pickled Radish & Snow Pea

Grilled Steaks

EYE OF RUMP 250G

\$48

SCOTCH FILLET 300GM

\$58

STRIPLOIN 250G

\$54

All Steak is served with Roasted Cherry Tomato and your choice of Sauce.
Our Beef is Grass Fed Angus Cattle from Victoria

SELECTION OF HOUSE-MADE SAUCES

Roquefort & Cayenne
Red Wine Jus
Roasted Capsicum

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Sides

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

BABY GEM LETTUCE	\$8
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with Shaved Radish & Spring Onion Dressing

BABY CHAT POTATOES	\$8
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with Salt & Vinegar Seasoning

STEAK FRIES	\$12
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with Herb Salt & Aioli

CHAR-GRILLED BROCCOLINI	\$12
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with Toasted Almond & EVOO

Desserts

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

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

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

THAT'S AMORE CHEESE PLATTER	\$36
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Three Italian Cheeses, Lavosh, Fruit Paste & Fresh Grapes

SEASONAL FRUIT PLATE	\$14
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Selection of Season Fresh Fruits with Greek Yoghurt

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Children's Menu

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LEGENDARY BEEF BURGER \$19

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

AMAZING BATTERED FISH \$19

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

AWESOME CRUMBED CHICKEN TENDERS \$19

Served With Chips, Garden Salad & Tomato Sauce

MAGNIFICENT CHEESE RAVIOLI PASTA \$19

Ravioli In Napoli Sauce with Grated Parmesan

Desserts

STUPENDOUS WARM FUDGE BROWNIE \$16

Fudge Brownie with New Zealand Chocolate Ice Cream & Chocolate Sauce

SUBLIME SUNDAE \$16

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

Late Night Menu

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

LOADED HUMMUS \$22

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

HAM & CHEESE JAFFLE SANDWICH \$18

Double Smoked Ham, Aged Cheddar & Tomato Relish served with Pickle Onions & Gherkins

CHARCUTERIE BOARD \$32

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

ROAST PUMPKIN AND SAGE JAFFLE SANDWICH \$18

Crushed Pumpkin, Spinach and Ricotta served with Pickle Onions & Gherkins

THAT'S AMORE CHEESE PLATTER \$36

Three Italian Cheeses, Lavosh, Fruit Paste & Fresh Grapes

FRUIT PLATTER \$14

Selection of Seasonal Fresh Fruits with Greek Yoghurt

VEGETABLE TAGINE \$28

Moroccan Style Mixed Vegetable & Chickpea Tagine, served with Preserved Lemon & Coriander Pearl Couscous, Cumin Labneh & Charred Pita Bread

SOUP OF THE DAY \$15

Served with Toasted Sourdough

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Beverages

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Sparkling Wine

CHANDON BRUT \$18/\$90

Champagne, France

AZAHARA NV BRUT \$14/\$55

Murray Darling, New South Wales

FIRST CREEK BOTANICA \$14/\$60

Hunter Valley, New South Wales

DAL ZOTTO PUCINO PROSECCO \$18/\$75

King Valley, Victoria

White Wine

**AUDREY WILKINSON SEMILLON SAUVIGNON
BLANC** \$16/\$70

Hunter Valley, New South Wales

CATALINA SOUNDS SAUV BLANC \$16/\$70

Marlborough, New Zealand

LA BOHEME PINOT GRIS \$17/\$70

Yarra Valley, Victoria

ROCKBARE RIESLING \$16/\$65

Clare Valley, Victoria

Rosé Wine

AUDREY WILKINSON ROSÉ \$16/\$60

Hunter Valley, New South Wales

TAR & ROSES ROSÉ \$16/\$70

Heathcote, Central Victoria

Red Wine

TAR & ROSES TEMPRANILLO \$16/\$70

Heathcote, Central Victoria

TAR & ROSES SANGIOVESE \$15/\$75

Heathcote, Central Victoria

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

Margaret River, Western Australia

AUDREY WILKINSON SHIRAZ \$16/\$60

Hunter Valley, New South Wales

ROBERT OATLEY \$16/\$70

SIGNATURE SERIES SHIRAZ

McLaren Vale, South Australia

Cocktails - The Signatures

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

ROYAL FLUSH - \$26

St. Rémy VSOP, Cinzano Rosso, Crème de Cassis, Crème de Pêche

ORANGECELLO SPRITZ - \$24

Orangecello, Quandong, Orange Juice, Ate Brut, Lemonade

MOON - \$24

Bombay Sapphire, St. Germain Elderflower Liqueur, Orange Bitters

LONDON EMBER - \$24

Sailor Jerry Spiced Rum, Triple Sec, Earl Grey Tea

SALTED CARAMEL ESPRESSO MARTINI - \$25

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

PILGRIM MARGARITA - \$26

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

VANILLA WHITE CHOCOLATE OLD FASHIONED - \$26

Jim Beam, Crème de Cacao White, Vanilla Syrup

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

DAIQUIRI - \$23

Bacardi, Lime Juice, Sugar Syrup

ESPRESSO MARTINI - \$23

Ketel One Vodka, Kahlua, Espresso

MARTINI - \$24

Served Dirty or Dry

TOM COLLINS - \$23

Tanqueray Gin, Lemon Juice, Sugar Syrup, Soda Water

NEGRONI - \$23

Mortimer's Gin, Campari, Rosso Vermouth

OLD FASHIONED - \$23

Maker's Mark, Aromatic Bitter, Orange, Sugar

IRISH COFFEE - \$22

Jameson Whiskey, Espresso, Whipped Cream

Tap Beer

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

Available in your choice of Schooner or Pint

HEINEKEN	\$14/\$18
HEINEKEN SILVER	\$14/\$18
FURPHY REFRESHING ALE	\$12/\$16
KIRIN ICHIBAN LAGER	\$12/\$16
STONE AND WOOD	\$12/\$16
GUINNESS	\$18

Bottled Beer & Cider

JAMES BOAGS PREMIUM LIGHT	\$11
JAMES BOAGS PREMIUM	\$12
HEINEKEN	\$13
CORONA	\$12
FURPHY REFRESHING ALE	\$12
XXXX GOLD - MID STRENGTH	\$13
LITTLE CREATURES PALE ALE	\$12
JAMES SQUIRE ORCHARD APPLE CIDER	\$12
JAMES SQUIRE ZERO	\$10

Non-Alcoholic Drink

COKE 330ML	\$5
COKE NO SUGAR 330ML	\$5
DIET COKE 330ML	\$5
SPRITE 330ML	\$5
YARU SPARKLING WATER 300ML	\$6
YARU STILL WATER 330ML	\$6
RED BULL 250ML	\$5
RED BULL SUGAR FREE 250ML	\$5
JUICE: ORANGE, PINEAPPLE, APPLE	\$5

Aperitif & Digestive

APEROL	\$14
CAMPARI	\$14
PIMMS	\$14
PERNOD	\$15

Port & Sherry

GALWAY PIPE	\$16
PENFOLDS GRANDFATHER	\$26
GRAND TOKAY	\$14

Hot Drinks

THE NIGHTCAP	\$23
Bailey's, Frangelico, Kahlua, Hot Mocha, Whipped Cream	
IRISH CLASSIC	\$22
Jameson Whiskey, Espresso Coffee, Whipped Cream	
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

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

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 RESERVA	\$24
KRAKEN SPICED	\$18

Vodka

SMIRNOFF	\$14
KETEL ONE	\$14
BELVEDERE	\$18
GREY GOOSE	\$19
CIROC	\$18

Gin

MORTIMER'S GIN	\$16
GORDON	\$14
BOMBAY SAPPHIRE	\$14
TANQUERAY	\$16
TANQUERAY 10YR	\$22
HENDRICKS	\$20
FOUR PILLARS	\$19
FOUR PILLARS SHIRAZ	\$22
ARCHIE ROSE	\$16
ROKU	\$16

Tequila

OLMECA	\$14
DON JULIO	\$22
SIERRA	\$14

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

Single Malt Scotch

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

Brandy & Cognac

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COURVOISIER	\$24
REMY MARTIN VSOP	\$19
HENNESSY VSOP	\$28
HENNESSY VS	\$26
HENNESSY XO	\$36
ST AGNES	\$14

Liqueur

DISARONNO AMARETTO	\$15
BAILEY'S	\$14
KAHLUA	\$14
FRANGELICO	\$14
CHAMBORD	\$16
COINTREAU	\$15
GRAND MARNIER	\$19
SOUTHERN COMFORT	\$15
ST-GERMAIN	\$15
OUZO	\$15
OPALNERA	\$15