

## 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 handforaged 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.VG. VO)

Rosemary Salt & Aioli

### SEASONED POTATO WEDGES \$12

(NF, DFO, VG, VO)

Sour Cream & Sweet Chilli Sauce

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

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

### JAMON SERRANO HAM \$26 CROQUETTES (5)

Jamon Serrano Ham in Bechamel & Crumbed, Grana Padano with Romesco Sauce & Aioli

# ASSORTED STEAMED \$28 DUMPLINGS (6)

Assorted Steamed Dumpling Served with Sesame Seaweed Salad & Chinkiang Vinegar Sauce Add Chilli Sauce - \$3

### HOUSE SMOKED AMERICAN \$23 FRIED CHICKEN WINGS (12) (GFO,

NF, DFO)

With Your Choice of Sauce (Buffalo or House BBQ) Served with Garlic Sauce

### FARMERS PLOUGHMAN'S LUNCH (VGO, GFO, DFO)

Toasted Turkish, Cheddar Cheese, Pork & Pistachio Terrine, Vine Tomatoes, Boiled Egg, Dill Pickle, Sweet Piccalilli Mustard, Pickled Onion

\$29

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

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

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

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

### BLAT (GFO, VGO, DF)

\$22

# BEER BATTERED WHITING FILLETS AND CHIPS (NF)

\$32

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

Beer Battered Whiting Fillets, Tossed Garden Salad, Steakhouse Chips, Tartare Sauce & Fresh Lemon

### PULLMAN CLASSIC CAESAR

\$25

SALAD (VGO, DFO, GFO)

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

### SHRIMP AND EGG FRIED RICE

\$25

(VGO, DF, GFO, CONTAIN MSG & SESAME OIL)

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

# COCONUT, CHICKPEA \$32 AND TOFU THAI YELLOW CURRY

(VG, V, GF, DF, NF)

Thai Yellow Curry, Grilled Tofu, Zucchini, Corn, Chickpeas, Fried Shallots, Coriander, Steamed Jasmine Rice & Poppadoms

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

# **Beverages**

## **Sparkling Wine**

AZAHARA NV BRUT \$14/\$60

Murray Darling, New South Wales

FIRST CREEK BOTANICA

Hunter Valley, New South Wales

TAITTINGER CUVÉE PRESTIGE \$210

\$14/\$60

Champagne, France

DAL ZOTTO PUCINO PROSECCO \$72

King Valley, Victoria

AUDURY WILKINSON BRUT \$16/\$60 RESERVE

Mornington Peninsula, Victoria

## **Rose Wine**

ATE ROSE \$13/\$50

South Eastern Australia

RAMEAU D'OR PETIT AMOUR \$75

Côtes de Provence, France

AUDURY WILKINSON ROSE \$16/\$60

Mornington Peninsula, Victoria

## White Wine

Mornington Peninsula, Victoria

CATALINA SOUNDS SAUV BLANC	\$16/\$70	AUDREY WILKINSON PINOT NOIR	\$16/\$60
Marlborough, New Zealand		Mornington Peninsula, Victoria	1
COCKFIGHTERS PINOT GRIS Adelaide Hills, Australia	\$15/\$65	AUDREY WILKINSON SHIRAZ Mornington Peninsula, Victoria	\$16/\$60
ROCKBARE RIESLING Clare Valley, Victoria	\$15/\$65	ALLINDA SHIRAZ Heathcote, Victoria	\$14/\$60
ATE PINOT GRIGIO South Eastern Australia	\$13/\$50	ATE CABERNET SAUVIGNON South Eastern Australia	\$13/\$50
ATE CHARDONNAY South Eastern Australia	\$13/\$50	TAR & ROSES TEMPRANILLO Heathcote, Central Victoria	\$16/\$70
ALLINDA CHARDONNAY Yarra Valley, Victoria	\$14/\$60	CREDO FIVE TALES CABERNET MERLOT	\$13/\$55
<b>DEAKIN ESTATE MOSCATO</b> Murray River, Victoria	\$14/\$55	Margaret River, Western Austr ROBERT OATLEY	ralia \$16/\$70
AUDURY WILKINSON SEMILLON SAUVIGNON BLAM Mornington Peninsula, Victoria		GRENACHE SHIRAZ SIGNATURE SERIES Mclaren Vale, South Australia	
AUDURY WILKINSON CHARDONNAY	\$16/\$60		

**Red Wine** 

## **Classic Cocktails**

Classic Cocktails		Signature Cocktails	
MARGARITA	\$23	NOIX DE COCO SOUR	\$25
Olmeca Tequila, Triple Sec, Lime Juice, Sugar Syrup, Salt		Jack Daniel's, Malibu, Coconut Palm Sugar, Apple Juice, Lemon Juice.	
NEGRONI	\$23		
Mortimer's Gin, Campari,		MORTIMER'S DELIGHT	\$25
Rosso Vermouth		Rose and French Vanilla Mortimer's	
ESPRESSO MARTINI	\$23	Gin, Cointreau, Citrus	
Ketel One Vodka, Kahlua, Espresso	)	THE ROSÉ SPRITZ	\$25
OLD FASHIONED	\$23	Brut, Lychee Paraiso, Kettle One	
Maker's Mark, Aromatic Bitter, Ord Sugar	ange,	Vodka, Lemon Juice, Raspberry Cordial, Pineapple Juice	
TOM COLLINS	\$23	STRAWBERRY SHORTCAKE	\$25
	•	Baileys, Tequila, Strawberry	
Tanqueray Gin, Lemon Juice, Sugar		Liqueur, Raspberry Syrup, Sugar	
Syrup, Soda Water		Syrup	

## Redbull Cocktail

### RED BULL & VODKA

\$16

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

#### REDBULL SUGARFREE SPRITZ

\$17

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

### 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

# 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.

### 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	RED BULL	\$5
FURPHY	\$12/\$16	RED BULL SUGAR FREE	\$5
STONE AND WOOD	\$12/\$16	THE TROPICAL EDITION	\$5
XXXX GOLD - MID STRENGTH	\$11/\$15	REDBULL	
		THE GREEN EDITION REDBULL	\$5

## **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	\$6
COCA-COLA NO SUGAR	\$6
COCA COLA DIET	\$6
SPRITE	\$6
300ML YARU STILL WATER	\$6
300ML YARU SPARKLING WATER	\$6
750ML PUREZZA STILL WATER	\$5
750ML PUREZZA SPARKLING WATER	\$6
JUICE: ORANGE, PINEAPPLE,	\$6
CRANBERRY, APPLE	

# **Energy Drinks**

# **Aperitif & Digestive**

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

# **Port & Sherry**

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

## **Hot Drinks**

COFFEE

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

\$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		Tequila	
BACARDI	\$12	OLMECA	\$10
BUNDABERG	\$12	DON JULIO	\$15
CAPTAIN MORGAN SPICED	\$13	SIERRA	\$14
SAILOR JERRY SPICED	\$15		
THE BARON SAMEDI SPICED	\$13	Bourbon	
RON ZACAPA	\$20	Dour Don	
APPLESTON ESTATE	\$13	JIM BEAN	\$12
HAVANA CLUB 3	\$13	JACKS DANIEL	\$13
HAVANA CLUB 7	\$15	WILD TURKEY	\$14
MALIBU	\$11	MAKER'S MARK	\$14
		BOOKERS	\$20
Vodka		****	
SMIRNOFF	\$12	Whisky	
KETEL ONE	\$13	JOHNNIE WALKER RED	\$12
BELVERDE	\$15	JOHNNIE WALKER BLACK -	\$14
GREY GOOSE	\$17	8YR	Ų I <del>T</del>
CIROC	\$14	CHIVAS REGAL - 12YR	\$16
			•
Gin		CANADIAN CLUB	\$11
UIII		JAMESON	\$13
MORTIMER'S GIN	\$14		
GORDON	\$12	Single Malt Scotc	h
BOMBAY SAPPHIRE	\$14		
TANQUERAY	\$12	GLENLIVET - 12YR	\$17
TANQUERAY 10YR	\$18	GLENFIDDICH - 12YR	\$18
HENDRICKS	\$17	GLENMORANGIE - 12YR	\$20
FOUR PILLARS	\$15		
FOUR PILLARS SHIRAZ	\$18		
TINY BEAR GIN	\$16		

# **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