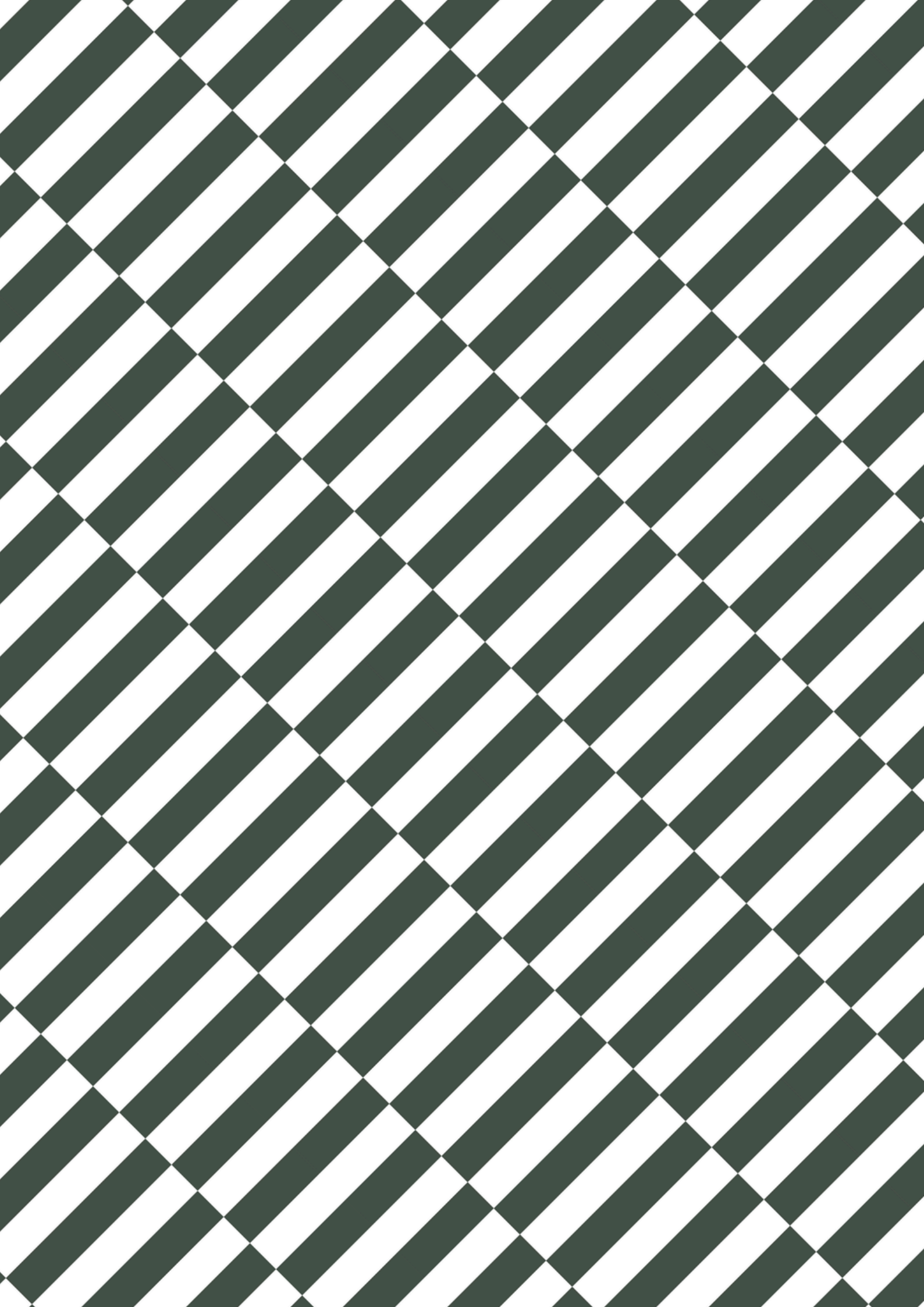


pullman

MELBOURNE
ALBERT PARK



IN-ROOM DINING



BREAKFAST

Mon - Fri
06:30 AM - 10:00 AM
Weekends & Public Holiday
07:00 AM - 10:30 AM

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 (+\$1)

BREADS AND SPREADS \$10

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

WAFFLES AND BERRIES \$19

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

OAT PORRIDGE \$16

Made with your choice of Milk, Brown Sugar, Fresh Berries & Roof top Honey Granola

HOUSE-MADE BIRCHER MUESLI BOWL \$16

Greek Yoghurt, Rolled Oats, Toasted Granola & Blueberry Compote

CONTINENTAL BREAKFAST \$30

Freshly Baked Croissant & Danish, Seasonal Fruit, Yoghurt, Toast.
Selection of 1 Juice & 1 Tea or Coffee

AUSTRALIAN BREAKFAST \$35

Two Free Range Eggs Your Way, Choice of Toast, Black Forest Bacon, Chipolata Sausage, Housed Baked Beans, Sautéed Mushroom, Roasted Tomato, Hash Brown

PULLMAN EGGS YOUR WAY \$19

Two Free Range Eggs Your Way. Served on Toasted Noisette Bakery Sourdough

EGGS BENEDICT \$23

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

SMASHED AVOCADO \$23

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

ADD ON SELECTIONS \$9

Hash Browns, Grilled Bacon, Roasted Tomato, Smoked Salmon (A), Sautéed Mushrooms, Eggs, Avocado, Hollandaise Sauce

BREAD SELECTIONS

Gluten free, Sourdough, Multigrain, Wholemeal, White, Fruit Loaf, English Muffin

EGG SELECTIONS

Poached, Scrambled, Fried

We cater to dietary requirements where possible, but due to shared preparation and serving areas, we cannot guarantee that meals are free from allergens. Please advise our team of any allergies or intolerances.

SEAFOOD ORIGIN KEY
(A) Australian (I) Imported (M) Mixed

ALL-DAY DINING

Available Everyday & Public Holidays
11:00 AM - 10:00 PM

SNACKS

STEAKHOUSE CHIPS

\$13

Made from Tassie spuds, served with rosemary-thyme salt & garlic aioli

TRADITIONAL FOCACCIA BREAD

\$11

Baked in house served with smokey eggplant dip

SOUP OF THE DAY

\$18

Please speak with our team for today's flavour, served with warm focaccia toast

VICTORIAN PUMPKIN FALAFEL

\$19

Pickled fennel, herb oil and a sesame honey mustard dressing

GIPPSLAND PULLED BEEF TACOS

\$19

Slow-cooked Gippsland beef tacos, roasted pineapple salsa, avocado mousse, fresh lime, and pickles

BARRAMUNDI TACOS

\$19

Grilled fish tacos, roasted pineapple salsa ,Avocado Mousse ,fresh lime and pickles

CHARCUTERIE BOARD

\$34

Featuring a mix of Victorian & Australian smallgoods served with house-made piccalilli, mustard & toasted house-made focaccia

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Chef's Recommendation

SEAFOOD ORIGIN KEY

(A) Australian (I) Imported (M) Mixed

PULLMAN CLASSICS

MARGHERITA PIZZA

\$26

Napoli sauce, cherry tomato,
mozzarella cheese & Basil

CHORIZO & RED PEPPER PIZZA

\$28

Napoli sauce, cherry tomato,
mozzarella cheese & Basil

CLASSIC CAESAR SALAD (I)

\$26

Cos lettuce, anchovies, bacon, parmesan,
croutons, soft boiled egg & caesar dressing

Add Grilled Chicken (+\$8)

ALL DAY BREAKFAST

\$35

Two free range eggs your way, choice of
toast, black forest bacon, chicken and herb
chipolata sausage, mushroom, roasted
tomato, hash brown

SPAGHETTI BOLOGNAISE

\$30

Classic slow cooked Gippsland beef, in rich
tomato sauce served with spaghetti pasta
and shaved parmesan cheese.

ANGUS BEEF BURGER

\$35

Gippsland grass-fed angus beef pattie,
cos lettuce, mustard aioli, tomato relish,
dill pickles & cheese. Served with
steakhouse chips

CRISPY MAIZE POLENTA

\$34

Ratatouille, basil cream, pickled zucchini,
fried kale, olive crumble

FURPHY BEER BATTERED FISH & CHIPS (A)

\$36

Locally caught fish, beer-battered,
steakhouse chips. Served with tartare
sauce & fresh lemon

FRIED CHICKEN BURGER

\$35

Crispy fried Hazeldene chicken, magic
seasoning, shredded cos lettuce, pickle
fennel, honey mustard. Served with
steakhouse chips

UNBEATABLE BEETROOT & BUCKWHEAT BURGER

\$34

Plant based beetroot and grain pattie, cos
lettuce, vegan aioli, tomato relish & dill
pickles. Served with steakhouse chips

FRAGRANT YELLOW CHICKEN CURRY

\$33

Malaysian style yellow curry, served
with basmati rice, green peas, crispy
shallot & chilli strands

BREAD SELECTIONS

Gluten free, Sourdough, Multigrain,
Wholemeal, White, Fruit Loaf,
English Muffin

EGG SELECTIONS

Poached, Scrambled, Fried

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and serving areas, we cannot guarantee that meals are free from allergens.
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Chef's Recommendation

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DESSERTS

SEASONAL FRUIT PLATE

\$14

Selection of fresh melons, seasonal berries & grapes

MANGO AND COCONUT DESSERT BOWL

\$22

Mango and lime sorbet, coconut mousse, passionfruit granita, lime meringue shard

DARK CHOCOLATE LAVA CAKE

\$22

A deeply rich dark chocolate cake, molten centre, served with caramelised white chocolate crumb and matched with bold cabernet wine ice cream

CHEESE PLATTER

\$37

Selection of hard and soft cheeses, lavosh, fruit paste & fresh grapes and roof-top honey-comb

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STARTERS

TRADITIONAL FOCACCIA BREAD \$11

Baked in house served with Smokey eggplant dip

SOUP OF THE DAY \$18

Please speak with our team for today's flavour, served with warm focaccia toast

ROASTED BEETROOT AND HERB SALAD \$24

Lindenow Beets, coconut labneh, beetroot ketchup, beetroot ribbon, puffed buckwheat

GIPPSLAND MARQUE HAM HOCK TERRINE \$25

Served with piccalilli, warm toasted brioche, pickled mustard seeds, and petite herbs

CHAR GRILLED GARLIC PRAWN (A) \$27

Australian prawns, silky corn puree, corn salsa, fermented chilli aioli, corn powder

MAINS

CRISPY MAIZE POLENTA \$34

Ratatouille, basil cream, pickled zucchini, fried kale, olive crumble

FOREST MUSHROOM PAPPARDELLE \$36

Forest mushroom ragout, sage, crispy enoki, shaved parmesan

HAZELDENE SEARED CHICKEN BREAST \$39

Pearl barley and leek risotto, grilled baby leek and gruyere cheese, celeriac puree

HUMPTY DOO BARRAMUNDI (A) \$46

Chorizo sauce, confit fennel, pickled fennel and dill salad. Chorizo crumble, green oil

LODDON VALLEY LAMB \$48

Loddon Valley lamb back strap, slow-cooked pressed lamb shoulder, raspberry vinaigrette, pomegranate, mint salsa, pea and mint purée, and rosemary Jus

GIPPSLAND PURE ANGUS PORTERHOUSE 250GM \$63

Pomme puree, grilled broccolini served with Chimichurri or red wine jus

GIPPSLAND PURE ANGUS SCOTCH FILLET 250GM \$65

Pomme puree, grilled broccolini served with Chimichurri or red wine jus

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Chef's Recommendation

SEAFOOD ORIGIN KEY

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DINNER

SIDES

Steak house chips served with Rosemary-Thyme Salt & Garlic Aioli	\$13
Radicchio and cos leaves, pickle carrot ribbons, dill & lemon dressing	\$13
Triple cooked potato wedges, chipotle aioli, crispy onion	\$13
Sautéed Green bean, crispy chilli, sesame seeds	\$13

DESSERTS

SEASONAL FRUIT PLATE	\$14
Selection of fresh melons, seasonal berries & grapes	

MANGO AND COCONUT DESSERT BOWL 	\$22
Mango and lime sorbet, Coconut mousse, passionfruit granita, lime meringue shard	

DARK CHOCOLATE LAVA CAKE	\$22
A deeply rich dark chocolate cake, molten centre, served with caramelised white chocolate crumb and matched with bold cabernet wine ice cream	

CHEESE PLATTER	\$37
Selection of hard and soft Cheeses, Lavosh, Fruit Paste & Fresh Grapes and roof top honey comb	

TIRAMISU 	\$22
Cappuccino espuma, toasted cocoa nib brittle	

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 Chef's Recommendation
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CHILDREN'S MENU

THE LITTLE TREAT COMBO \$20

1 Main + 1 Juice + 1 Bowl of Ice Cream

MAINS

KIDS PIZZA

Margherita / Ham and pineapple. Both come with classic pizza sauce and mozzarella cheese

AMAZING BATTERED FISH (A)

Crispy golden-battered fish served with chips salad and tomato sauce

AWESOME CRUMBED CHICKEN TENDERS

Tender chicken breast coated in a crunchy golden crumb, served with fries and salad

SPAGHETTI BOLOGNESE / CARBONARA

Spaghetti with a slow-cooked beef and tomato Bolognese, or a creamy bacon carbonara.

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

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Available Everyday & Public Holidays
12:00 PM - 10:00 PM

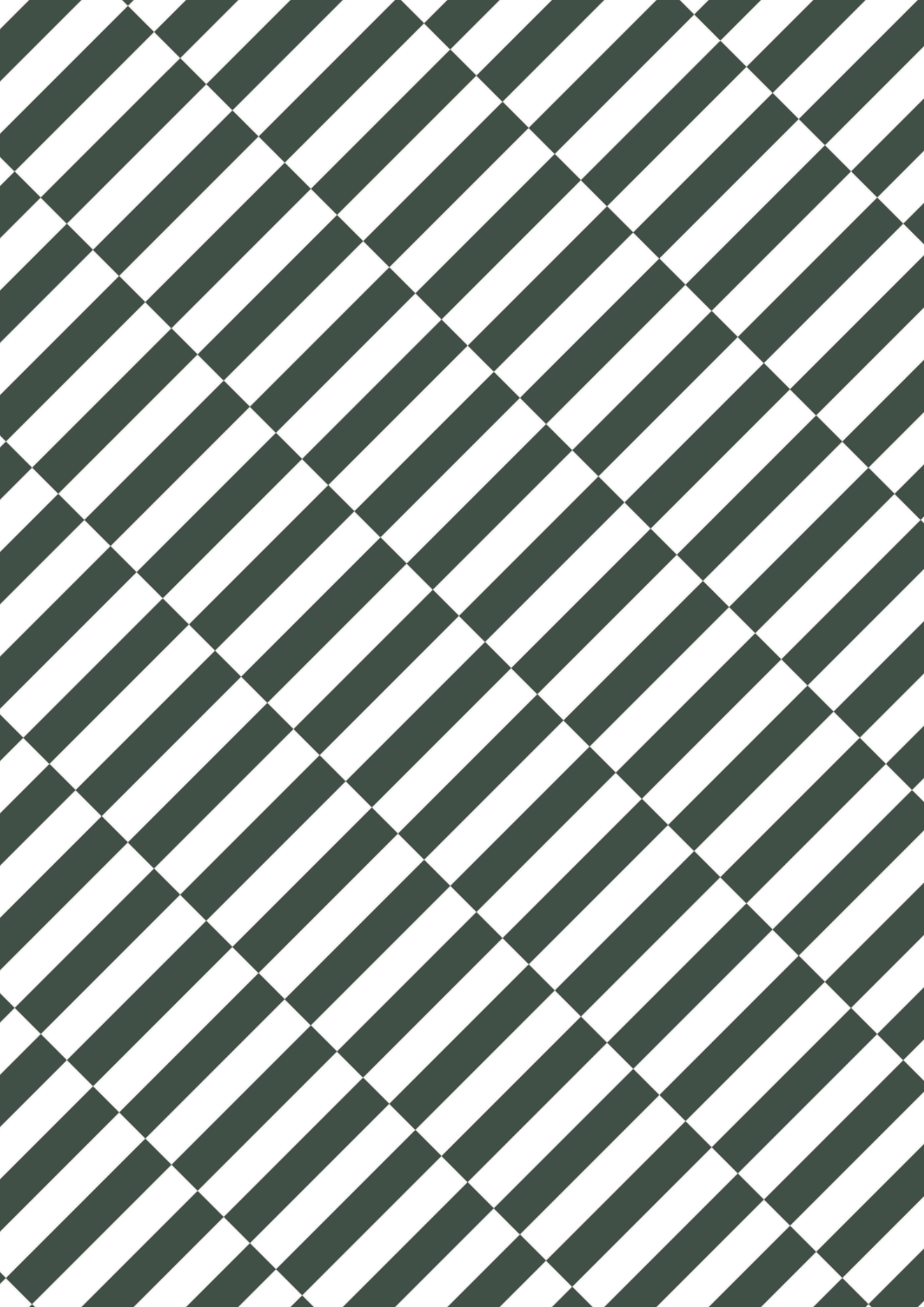
LATE NIGHT MENU

Available Everyday & Public Holidays
11:00 PM - 06:00 AM

SEASONAL FRUIT PLATE	\$14
Selection of fresh melons, seasonal berries & grapes	
SOUP OF THE DAY	\$18
Please speak with our team for today's flavour, served with warm focaccia toast	
ROASTED BEETROOT AND HERB SALAD	\$24
Lindenow Beets, coconut labneh, beetroot ketchup, beetroot ribbon, puffed buckwheat	
GIPPSLAND MARQUE HAM HOCK TERRINE	\$25
Served with piccalilli, toasted brioche, and pickled mustard seeds	
SPAGHETTI BOLOGNAISE	\$30
Classic slow cooked Gippsland beef, in rich tomato sauce served with spaghetti pasta and shaved parmesan cheese.	
FRAGRANT YELLOW CHICKEN CURRY	\$33
Malaysian-style yellow curry, served with basmati rice, green peas, crispy shallot & chilli strands	
CRISPY MAIZE POLENTA	\$34
Ratatouille, basil cream, pickled zucchini, fried kale, olive crumble	
CHARCUTERIE BOARD	\$34
Featuring A Mix of Victorian & Australian Smallgoods served with house-made piccalilli, Mustard & Toasted house-made focaccia	
CHEESE PLATTER	\$37
Selection of hard and soft cheeses, lavosh, fruit paste & fresh grapes, and rooftop honeycomb	

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www.pullmanalbertpark.com.au