



**MORTIMER'S**

# 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 hand-foraged 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 Dinner Menu

Available from 18:00 - 21:30 Sunday to Tuesday & Public Holidays

## Entrée

**GARLIC MUSHROOM AND GRILLED SAUSAGE SOURDOUGH (NF, VGO, GFO)** \$28

Braised Garlic Mushrooms with Spinach & Spanish Sausage on Toasted Sourdough

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**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

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**SESAME CRUSTED TUNA TATAKI (GF, DF, NF)** \$26

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

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**HARISSA GRILLED CAULIFLOWER (GF, NF, V)** \$19

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

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**GOATS CURD MOUSSE (GF, V)** \$21

Date Peppercorn & Walnut Crumb, Beetroot Crisps & Confit Fennel

## Mains

### SPECIAL OF THE DAY

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

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

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

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**6 -HOUR SLOW COOKED CHICKEN MARLYAND (NF)** \$34

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

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**250G MYRTLE BRAE SIRLOIN STEAK (NF, GF, DFO)** \$43

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

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**300G MYRTLE BRAE RIB EYE (NF, GF, DFO)** \$46

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

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**SOUS VIDE MILLAWARRA LAMB RUMP (NF, GF)** \$38

With Minted Pea Purée, Fennel & Zucchini Salad, Red Shiso & Chimichurri Dressing

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**RICOTTA & SPINACH CAPPELLO (VG, NF)** \$38

With Leek, Spinach & Parsnip Ragout, Garlic Pangrattato & Grana Padano

## Accompaniments

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

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

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

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

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

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## House Made Sauces

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

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

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

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# Desserts

**MACADAMIA CHEESECAKE DELIGHT** \$18

**(VG, CONTAINS NUTS & GELATINE)**

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, Strawberry Gel, Caramel Sauce

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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, VO)** \$20

Selection of Season Fresh Fruits with Greek Yoghurt

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** - 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

## Rose Wine

**ATE ROSE** \$13/\$50

South Eastern Australia

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**RAMEAU D'OR PETIT AMOUR** \$75

Côtes de Provence, France

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## Red Wine

**AUDREY WILKINSON PINOT  
NOIR** \$16/\$73

Mornington Peninsula, Victoria

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**ROBERT OATLEY  
GRENACHE SHIRAZ SIGNATURE SERIES** \$16/\$70

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 MERLOT** \$13/\$55

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

Jacks Daniel, 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
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
HEINKEN	\$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 SPARKLING 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
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Bailey's, Frangelico, Kalua, Hot Mocha,  
Whipped Cream

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IRISH CLASSIC	\$22
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Jameson Whiskey, Espresso Coffee,  
Whipped Cream

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COFFEE	\$5/\$6
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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	\$12
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
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