



IN-ROOM DINING

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

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

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

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

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

BLAT (GFO, VGO, DF) \$22

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

PULLMAN CLASSIC CAESAR SALAD \$25
(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, DFO, GFO, CONTAINS 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 TATAKI (GF, DF, NF) \$26

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

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

Barmah Pomegranates, Chickpeas, Fennel, Mint, Spanish Onion, 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 MARLYAND (NF) \$34

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

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

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

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

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

COCONUT, CHICKPEA AND TOFU THAI YELLOW CURRY (VGO, V, GF, DF) \$32

Thai Yellow Curry, Grilled Tofu, 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)

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

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

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

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

House Made Sauces

MUSHROOM SAUCE (GF, NF) \$3

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

PEPPERCORN SAUCE (GF, NF) \$3

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

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

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

Desserts

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

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

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

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

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

Passionfruit Cremeux, Passionfruit Gel, Dark Chocolate Soil

CARAMEL CUSTARD TART \$17
(CONTAINS NUTS)

Custard Tart, Oatmeal Crumb & Creme Fraiche

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

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

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)

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 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	

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

TAITTINGER CUVÉE PRESTIGE	\$210
France	

DAL ZOTTO PUCINO PROSECCO	\$72
King Valley, Victoria	

White Wine

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

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

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

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

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

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

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

Rose Wine

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

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

Red Wine

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

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

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

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

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

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

Classic Cocktails

MARGARITA \$23

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

NEGRONI \$23

Mortimer's Gin, Campari, Rosso Vermouth

ESPRESSO MARTINI

Ketel One Vodka, Kahlua, Espresso \$23

OLD FASHIONED \$23

Makers Mark, Aromatic Bitter, Orange, Sugar

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

MORTIMER'S DELIGHT \$25

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

THE ROSÉ SPRITZ \$25

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

STRAWBERRY SHORTCAKE \$25

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

Redbull Cocktail

RED BULL & VODKA

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

REDBULL SUGARFREE SPRITZ

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

REDBULL TROPICAL GIN

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

REDBULL DRAGONFRUIT MARGARITA

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
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
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
300ML YARU SPARKLING WATER	\$6
300ML YARU STILL 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

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

COFFEE	\$5/\$6
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Espresso (\$4), Cappuccino, Latte, Flat White,
Mocha, Macchiato, Hot Chocolate
Soy, almond, lactose free milk, 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

JHONNIE 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