



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 faint 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.

In Room 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 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)

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, 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 Oil - \$3.00

Entrée

Available from 17:00 - 21:30 Weekdays, Weekends & Public Holidays

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 \$26

TATAKI (GF, DF, NF)

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

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

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

Mains

SPECIAL OF THE DAY

Please Ask Our Friendly Staff For Our Special of the Week

PAN FRIED BARRAMUNDI (GF, NF) \$38

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

6 HOURS SLOW COOKED CHICKEN \$34 MARLYAND (NF)

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

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

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

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

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

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

Thai Yellow Curry, Pan-Fried Vegan Haloumi 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 \$18
DELIGHT (VG)

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

BAILEY'S CHOCOLATE AND COFFEE (VG) \$16

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

PASSIONFRUIT SWEET TREATS (VG) \$18

Passionfruit Cremeux, Passionfruit Gel, Dark
Chocolate Soil

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

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.
Yarra Valley Brie (70g) or Maffra Cheddar (70g)
or Gippsland Blue (70g)
Add on cheese - \$7

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 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

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

STRAWBERRY SHORTCAKE \$25

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

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
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
Bailey's, Frangelico, Kalua, 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

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	\$13
SIERRA	\$15

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