



IN-ROOM DINING

Breakfast Menu

Available from 06:30 - 10:30 Weekdays, Weekends & Public Holidays

CONTINENTAL BREAKFAST \$26

Seasonal Pastry, Seasonal Fruit, Yoghurt, Toast, Selection of 1 Juice & 1 Tea or Coffee
No discounts applicable

MORNING STARTER COMBO \$28

Select a main meal below, with your choice of 1 tea/coffee and 1 juice
No discounts applicable

TOAST (GFO, V) \$9

With a choice of Spreads & Butter

GREEK YOGHURT PANNA COTTA \$22

(GFO)

Housemade Pullman Granola, Peaches, Lemon Balm & Strawberries

Protein: 3.98g Carbs: 18.64g Fat: 1.15g

EGGS YOUR WAY

(GFO, DFO, V)

Free Range Eggs: Poached, Fried, Boiled or Scrambled

Protein: 12.53g Carbs: 0.77g Fat: 9.9g (Poached)

Protein: 13.56g Carbs: 0.93g Fat: 14.69g (Fried)

Protein: 12.53g Carbs: 1.12g Fat: 10.57g (Boiled)

Protein: 13.01g Carbs: 1.96g Fat: 15.21g (Scrambled)

EGGS BENEDICT \$16

(GFO, V)

Free Range Poached Eggs, Pesto Hollandaise, Smoked Ham, Spinach

Protein: 12.53g Carbs: 0.77g Fat: 9.9g (Poached)

SMASHED AVOCADO \$22

(GFO, V)

Free Range Fried Eggs, Spiced Avocado, Danish Feta, Hash Brown, Tomato Jam

Protein: 10.62g Carbs: 0.69g Fat: 12.02g

CHILLI SCRAMBLED EGGS \$26

(GFO, DFO, V)

Free Range Eggs, Crest Salad, Hash Brown, Lime

Protein: 13.01g Carbs: 1.96g Fat: 15.21g (Scrambled)

THREE EGGS SPINACH OMELETTE \$22

(GFO, DFO)

Free Range Eggs, Gravlax Salmon, Cream Cheese, Chives, Cherry Tomatoes

Protein: 10.62g Carbs: 0.69g Fat: 12.02g

AUSTRALIAN BREAKFAST \$26

(GFO, DFO, VO)

Free Range Eggs Your Way, Bacon, Chipolata Sausage, House Baked Beans, Sautéed Mushroom, Roasted Tomato, Hash Brown

No Changes Applicable

BUTTERMILK PANCAKES (V) \$16

Banana, Caramel and Vanilla Crème

Protein: 5.6g Carbs: 38.5g Fat: 6.0g

CREAMY PORRIDGE \$14

(GFO, DFO, V)

Maple Pear and Rhubarb, Organic Oat Granola

Protein: 3.5g Carbs: 14.0g Fat: 4.5g

Breakfast Add On's

Add On \$4:

Hollandaise, Hash Brown, Bacon, Avocado, Chipolata Sausage, Roasted Tomato, Egg, Sourdough

Add On \$6.50:

Grilled Field Mushroom

Add On \$8:

Tasmanian Smoked Salmon  or Smoked Trout (L)

All hot breakfast items have a choice of bread:

Sourdough, Wholemeal, Raisin Toast, Multigrain, Rye or English Muffin


Hot Drinks

COFFEE (L) \$5/\$6

Espresso (\$4), Cappuccino, Latte, Flat White, Mocha, Macchiato, Long Black, Decaffeinated, Hot Chocolate

Soy, Almond, Lactose Free, Oat, Honey, Extra Shot or Flavours + \$0.50

TEA \$5/\$6

Dilmah t-Series Range 
Brilliant English Breakfast, The Original Earl Grey, Green Tea with Jasmine Flowers, Pure Peppermint Leaves, Pure Chamomile Flowers, Rose with French Vanilla

Soy, Almond, Lactose Free, Oat, Honey or Flavours + \$0.50

Cold Drinks

330ML COKE \$6

330ML COKE NO SUGAR \$6

330ML DIET COKE \$6

330ML SPRITE \$6

300ML YARU STILL WATER \$6

300ML YARU SPARKLING WATER \$6

750ML PUREZZA STILL WATER  \$5

750ML PUREZZA SPARKLING WATER  \$6

Juices

ANTIOXIDANT JUICE \$7

Green Juice: Celery, Green Apple, Lemon, Kale & Cucumber

ORANGE JUICE \$6

APPLE JUICE \$6

PINEAPPLE JUICE \$6

CRANBERRY JUICE \$6

All Day Dining Menu

Available from 11:00 - 21:30 Weekdays, Weekends & Public Holidays

Snacks

BEER BATTERED STEAKHOUSE CHIPS \$12

(DF, VO, VGO)

Rosemary salt & aioli

SEASONED POTATO WEDGES \$12

(NF, DFO, VO, VGO)

Sour cream & sweet chilli sauce

ITALIAN STYLE MEATBALLS (GFO) \$25

Free range minced pork shoulder Italian style meat balls, shaved parmesan and grilled ciabatta

HOUSE MARINATED MIXED \$15

OLIVE (VGN, GFO)

Mount Zero mixed olives, served warm with chargrilled sourdough

CHARCUTERIE BOARD (GFO) \$28

Serrano ham, Gippsland bresaola, Ballarat capocollo, truffle salami, lardo di colonnata, mixed olives, house pickles & toasted ciabatta

CAULIFLOWER BITES (V, GF, VGNO) \$22

Chermoula dipping sauce, cumin & garlic yoghurt

CHARCOAL & FETA ARANCINI (V, GF) \$27

Risotto balls, activated charcoal, feta, basil infused warm tomato salsa & saffron 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 & Steakhouse Chips

CHICKEN PARMIGIANA ON TURKISH \$31

BREAD (NF, DFO)

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

BLAT (GFO, VGO, VO, DF) \$22

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

PULLMAN CLASSIC CAESAR SALAD \$25

(VO, DFO, GFO)

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

PORTLAND BEER BATTERED FILLETS \$32

AND CHIPS (NF) (L)

Portland beer battered blue grenadier fillets, chips tartare sauce and fresh lemon

VEGETABLE TAGINE (V, VGNO, GFO) \$22

Moroccan style mixed vegetable and chick pea tagine, served with preserved lemon and coriander couscous, cumin labneh and charred pita bread

All Day Dining Menu

Available from 11:00 - 21:30 Weekdays, Weekends & Public Holidays

All Day Dessert

BAKED SPANISH CHEESECAKE (GF, V) \$14

Burnt baked Spanish cheesecake
accompanied with passionfruit curd, yuzu
soil & sour cherry pearls

RICH STICKY DATE PUDDING (V) \$12

Cream cheese stuffed warm rich date
pudding served with toffee sauce
accompanied with vanilla ice cream, brandy
snap and salty cashew nougatine

CHEESE PLATTER (GFO) \$21

Choice of 1 cheese with Quince Jam, Poached
Pear, Fresh Fruit & Crackers.

Add on cheese - \$7

Yarra Valley Brie (70g) or Maffra Cheddar (70g)
or Gippsland Blue (70g)

FRUIT PLATTER (V, VGO) \$21

Selection of Season Fresh Fruits with Greek
Yoghurt

Dinner Menu

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

Mains

RISOTTO (V,GF,VGNO) \$28

Roast pumpkin, goat's cheese, sage beurre noisette & sage crisps

BLUE SWIMMER CRAB LINGUINE (L) \$36

Lakes Entrance crab, homemade linguine, tomato concasse, garlic, chilli and parsley deglazed in chardonnay

PAN SEARED BARRAMUNDI (GF)  \$38

Humpty Doo barramundi fillet, cilantro and sweet potato purée, confit cherry tomatoes, crispy onions, herb salad & Windows' chimichurri

CHICKEN MARYLAND (GF) \$36

Sous vide Middle Eastern spice crusted part boned Maryland, white radish mousseline, confit garlic mash & mild harissa

CHICKEN BREAST (GF) \$38

Crispy skin pan roasted chicken breast, squash puree, pressed potato, vine ripened cherry tomatoes, orange & ginger creamy sauce

Chargrilled Steaks

ANGUS PORTERHOUSE 250GM (GF) \$46

ANGUS RIB EYE 300GM (GF) \$50

ANGUS EYE FILLET 240GM (GF) \$48

Served with rocket, fire roasted red capsicum & parmesan salad. (GF)

All steaks are grass fed from angus cattle aged for up to 42 months, from Bacchus Marsh

House Made Sauces

RED WINE JUS (GF, DF) \$4

PEPPERCORN (GF) \$4


WINDOWS' CHIMICHURRI (GF) \$4

GARLIC BUTTER (GF) \$4

MUSTARDS \$4

HORSERADISH \$4

MUSHROOM \$4

Our purpose is to look after you. Please let one of our team members know if you have any dietary requirements. **VG** - Vegan; **VG0** - Vegan Option; **DF** - Dairy Free; **DFO** - Dairy Free Option; **GF** - Gluten Free; **GFO** - Gluten Free Option; **V** - Vegetarian; **VO** - Vegetarian Option
L - Locally Sourced;  - Sustainably Sourced; Protein Nutritional Value - Per 100g

Accompaniments

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

FRESHLY BAKED BREAD OF THE DAY (V) \$5
Sea salt, olive oil & dukka spice

ROCKET, PARMESAN & ROASTED RED CAPSICUM SALAD (GF, V) \$14

STEAMED VEGETABLES (GF, VGN) \$14
Broccolini, Dutch carrots, cauliflower, olive oil, lemon & sea salt

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

MASH POTATO (GF, V) \$12

Desserts

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

DARK SPHERE \$16
(VGN, V, GF, NF, DF)

Vegan coconut mousse insert with passionfruit and mango pale' served with rosemary infused strawberry coulis & dark chocolate crumble

BAKED SPANISH CHEESECAKE (GF, V) \$14
Burnt baked Spanish cheesecake accompanied with passionfruit curd, yuzu soil & sour cherry pearls


RICH STICKY DATE PUDDING (V) \$12
Cream cheese stuffed warm rich date pudding served with toffee sauce accompanied with vanilla ice cream, brandy snap and salty cashew nougatine

CHEESE PLATTER (GFO) \$21
Choice of 1 cheese with Quince Jam, Poached Pear, Fresh Fruit & Crackers.

Add on cheese - \$7

Yarra Valley Brie (70g) or Maffra Cheddar (70g) or Gippsland Blue (70g)

FRUIT PLATTER (V, VGO) \$21
Selection of Season Fresh Fruits with Greek Yoghurt

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Mortimer's Kids Menu

LEGENDARY BEEF BURGER \$15 (GFO, DFO, NF)

Brioche Bun, Wagyu Beef, Cheese & Tomato Sauce with Chips

*Protein: 4.87g Carbs: 0.0g Fat: 5.67g
(Per 1 oz Serving)*

AMAZING BATTERED FISH (NF) (L) \$15

Battered Portland Blue Grenadier with Chips, Garden Salad & Tomato Sauce

*Protein: 4.5g Carbs: 9.5g Fat: 6.0g
(Per 75g Serving)*

AWESOME CRUMBED CHICKEN TENDERS \$15 (GFO, NF)

Served with Chips, Garden Salad & Tomato Sauce

*Protein: 16.42g Carbs: 16.86g
Fat: 17.74g*

UNBELIEVABLE CHICKEN PARMA (NF, DFO) \$18

Served with Chips, Garden Salad & Tomato Sauce

*Protein: 33.0g Carbs: 17g Fat: 16.0g
(Per 227g Serving)*

MAGNIFICENT CHEESE RAVIOLI PASTA (V, NF) \$15

Ravioli in Napoli Sauce with Grated Parmesan

*Protein: 8.49g Carbs: 20.22g Fat: 6.7g
(Per 227g Serving)*

Kids Dessert

STUPENDOUS WARM FUDGE BROWNIE (NF, VG, V) \$14

Fudge Brownie with New Zealand Chocolate Ice Cream & Chocolate Sauce

*Protein: 14.5g Carbs: 171.7g
Fat: 59.5g*

SUBLIME SUNDAE (NF, GF, DFO, V) \$14

New Zealand Natural Chocolate, Vanilla, Strawberry Ice Cream with Sprinkles

Protein: 19.7g Carbs: 151.7g Fat: 61.2g

Kid's Combo \$19

Choices of 1 Kid's Menu & 1 Kid's Dessert

AMAZING BATTERED FISH (NF) (L)

Battered Portland Blue Grenadier with Chips, Garden Salad & Tomato Sauce

*Protein: 4.5g Carbs: 9.5g Fat: 6.0g
(Per 75g Serving)*

OR

AWESOME CRUMBED CHICKEN TENDERS (GFO, NF)

Served with Chips, Garden Salad & Tomato Sauce

*Protein: 16.42g Carbs: 16.86g
Fat: 17.74g*

OR

MAGNIFICENT CHEESE RAVIOLI PASTA (V, NF)


Ravioli in Napoli Sauce with Grated Parmesan

*Protein: 8.49g Carbs: 20.22g Fat: 6.7g
(Per 227g Serving)*

STUPENDOUS WARM FUDGE BROWNIE (NF, V)

Fudge Brownie with New Zealand Chocolate Ice Cream & Chocolate Sauce

*Protein: 14.5g Carbs: 171.7g
Fat: 59.5g*

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L – Locally Sourced;  – Sustainably Sourced; Protein Nutritional Value – Per 100g

Beverages

Sparkling Wine

AZAHARA NV BRUT \$14/\$55
Murray Darling, New South Wales

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

AUDREY WILKINSON BRUT RESERVE \$16/\$60
Hunter Valley, New South Wales

DAL ZOTTO PUCINO PROSECCO (L) \$18/\$75
King Valley, Victoria

TAITTINGER CUVÉE PRESTIGE \$210
Champagne, France

White Wine

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

COCKFIGHTERS PINOT GRIS \$15/\$65
Adelaide Hills, South Australia

AUDREY WILKINSON SEMILLON SAUVIGNON BLANC \$16/\$60
Hunter Valley, New South Wales

CATALINA SOUNDS SAUV BLANC \$17/\$70
Marlborough, New Zealand

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

AUDREY WILKINSON CHARDONNAY \$16/\$60
Hunter Valley, New South Wales

ROCKBARE RIESLING \$16/\$65
Clare Valley, South Australia

Rose Wine

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

AUDREY WILKINSON ROSE \$16/\$60
Hunter Valley, New South Wales

Red Wine

AUDREY WILKINSON PINOT NOIR \$16/\$60
Hunter Valley, New South Wales

TAR & ROSES \$16/\$70

TEMPRANILLO (L)
Heathcote, Central Victoria

CREDARO FIVE TALES \$14/\$55

CABERNET MERLOT
Margaret River, Western Australia

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

AUDREY WILKINSON SHIRAZ \$16/\$60
Hunter Valley, New South Wales

ROBERT OATLEY GRENACHE SHIRAZ SIGNATURE SERIES \$16/\$65
Mclaren Vale, South Australia

Classic Cocktails

MARGARITA \$23
Olmeca Tequila, Triple Sec, Lime Juice, Sugar Syrup, Salt

NEGRONI \$23
Mortimer's Gin, Campari, Rosso Vermouth

ESPRESSO MARTINI \$23
Ketel One Vodka, Kahlua, Espresso

OLD FASHIONED \$23
Maker's Mark, Aromatic Bitter, Orange, Sugar

TOM COLLINS \$23
Tanqueray Gin, Lemon Juice, Sugar Syrup, Soda Water

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

Signature Cocktails

NOIX DE COCO SOUR \$25
Jack Daniel's, 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

PULLMAN STRAWBERRY GUM \$23
Bacardi Rum, Strawberry Gum Honey Syrup, Apple & Lemon Juice

PEACHY PASSION \$23
Spiced Rum, Peach Liqueur, Passionfruit Puree, Pineapple & Lemon Juice

BLOOD ORANGE SPRITZ \$24
Blood Orange infused Gin, Cinnamon Sugar, Dilmah's Blood Orange Iced Tea

KIWI GLORY \$22
Vodka, Creme de Menthe, Pineapple Juice, Lemon & Lime

THE NIGHTCAP \$23
Baileys, Frangelico, Kalua, Hot Mocha, Whipped Cream

Tap Beer

Available in your choice of Schooner or Pint

HEINEKEN Amsterdam, Netherlands	\$14/\$18
FURPHY (L) Geelong, Victoria	\$12/\$16
STONE AND WOOD Byron Bay, Australia	\$12/\$16
XXXX GOLD - MID STRENGTH Queensland, Australia	\$11/\$15
KIRIN ICHIBAN LAGER Yokohama, Japan	\$14/\$18

Bottled Beer & Cider

JAMES BOAGS PREMIUM LIGHT Launceston, Tasmania	\$11
JAMES BOAGS PREMIUM Launceston, Tasmania	\$13
HEINEKEN Amsterdam, Netherlands	\$13
CORONA Mexico City, Mexico	\$13
FURPHY REFRESHING ALE (L) Geelong, Victoria	\$13
LITTLE CREATURES PALE ALE (L) Geelong, Victoria	\$13
WHITE RABBIT DARK ALE (L) Geelong, Victoria	\$12
PIPSQUEAK APPLE CIDER (L) Yarra Valley, Victoria	\$12
XXXX GOLD (L) Queensland, Australia	\$13

Spirits

Rum

BACARDI	\$12
BUNDABERG	\$12
CAPTAIN MORGAN SPICED	\$13
SAILOR JERRY SPICED	\$14
THE BARON SAMEDI SPICED	\$14
RON ZACAPA	\$22
APPLESTON ESTATE	\$12
HAVANA CLUB 3	\$13
HAVANA CLUB 7	\$16
MALIBU	\$12

Vodka

SMIRNOFF	\$12
KETEL ONE	\$13
BELVERDE	\$18
GREY GOOSE	\$19
CIROC	\$16

Gin

MORTIMER'S GIN	\$14
GORDON	\$12
BOMBAY SAPPHIRE	\$14
TANQUERAY	\$13
TANQUERAY 10YR	\$19
HENDRICKS	\$18
FOUR PILLARS	\$17
FOUR PILLARS SHIRAZ	\$20
TINY BEAR GIN	\$14
ARCHIE ROSE	\$12

Bourbon

JIM BEAM	\$12
JACK DANIEL'S	\$13
WILD TURKEY	\$17
MAKER'S MARK	\$14
BOOKERS	\$25

Whisky

JOHNNIE WALKER RED	\$13
JOHNNIE WALKER BLACK - 8YR	\$15
CHIVAS REGAL - 12YR	\$17
CANADIAN CLUB	\$12
JAMESON	\$14

Single Malt Scotch

GLENLIVET - 12YR	\$20
GLENFIDDICH - 12YR	\$21
GLENMORANGIE - 12YR	\$23

Tequila

OLMECA	\$14
DON JULIO	\$20
SIERRA	\$12

Brandy & Cognac

COURVOISIER	\$20
REMY MARTIN VSOP	\$19
HENNESSY VSOP	\$25
HENNESSY XO	\$65
ST AGNES	\$12

Liqueur

DISARONNO AMARETTO	\$13
BAILEYS	\$11
KAHLUA	\$12
FRANGELICO	\$12
CHAMBORD	\$14
COINTREAU	\$15
GRAND MARNIER	\$17
SOUTHERN COMFORT	\$12
ST-GERMAIN	\$13
OUZO	\$12

Aperitif & Digestive

APEROL	\$11
CAMPARI	\$13
PIMMS	\$14
PERNOD	\$14

Port & Sherry

GALWAY PIPE	\$14
PENFOLDS GRANDFATHER	\$25
GRAND TOKAY	\$12