



MELBOURNE ALBERT PARK

IN-ROOM DINING

All-Day Dining Menu

Available from 11:00 – 22:00 Weekdays, Weekends & Public Holidays

Snacks

BEER BATTERED STEAKHOUSE CHIPS \$12

Rosemary Salt & Aioli

CHARCUTERIE BOARD \$28

Serrano Ham, Gippsland Bresaola, Ballarat Capocollo, Truffle Salami, Lardo Di Colonnata, House Pickles & Toasted Sourdough

CHARCOAL & FETA ARANCINI \$27

Warm Tomato Salsa & Aioli

Pullman Classics

AMERICAN STYLE WAGYU BEEF BURGER \$34

Wagyu Beef Pattie, Cos Lettuce, Bacon, Mustard Aioli, Tomato & Onion Relish, Dill Pickles, Cheese & Steakhouse Chips

PLANT BASED OPTION \$34

Plant Based Pattie, Cos Lettuce, Vegan Aioli, Tomato & Onion Relish, Dill Pickles, Dairy Free Cheese & Steakhouse Chips

BLAT \$25

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

PULLMAN CLASSIC CAESAR SALAD \$25

Cos Lettuce, Anchovies, Bacon, Parmesan, Croutons, Hard Boiled Egg & Caesar Dressing
Add Chicken – \$8.00

PORTLAND BEER BATTERED FISH & CHIPS \$32

Portland Beer Battered Blue Grenadier Fillets, Steakhouse Chips, Tartare Sauce & Fresh Lemon

MORROCAN VEGETABLE TAGINE \$27

Moroccan Style Mixed Vegetable & Chickpea Tagine, served with Preserved Lemon & Coriander Couscous, Cumin Labneh & Charred Pita Bread

SOUP OF THE DAY \$15

Served with Toasted Sourdough

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All-Day Dining Menu

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Winter Specials

MARGHERITA PIZZA	\$25	LOADED POTATO WEDGES	\$15
Napoli Sauce, Mozzarella Cheese & Basil		Crispy Bacon, Mozzarella Cheese, Smoked Paprika & Sour Cream	
GARLIC PRAWN PIZZA	\$28	CARAMELIZED BREAD & BUTTER PUDDING	\$17
Chilli Tomato Jam		White Chocolate Anglaise, Apricot Marmalade & Vanilla Ice-Cream	
FRAGRANT YELLOW FISH CURRY	\$30		
Served with Basmati Rice, Green Peas, Crispy Shallot & Chilli Strands			

Desserts

BAKED SPANISH CHEESECAKE	\$18	FRUIT PLATTER	\$21
Burnt Baked Spanish Cheesecake accompanied with Passionfruit Curd, Yuzu Soil & Sour Cherry Pearls		Selection of Season Fresh Fruits with Greek Yoghurt	
RICH STICKY DATE PUDDING	\$18		
Cream Cheese Stuffed Warm Rich Date Pudding served with Toffee Sauce accompanied with Vanilla Ice Cream, Brandy Snap & Salty Cashew Nougatine			
CHEESE PLATTER	\$21		
Choice of 1 cheese with Quince Jam, Poached Pear, Fresh Fruit & Crackers Add on cheese – \$10 Yarra Valley Brie or Maffra Cheddar or Gippsland Blue			

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Dinner Menu

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Mains

PUMPKIN RISOTTO \$28

Roast Pumpkin, Goat's Cheese, Sage Beurre
Noisette & Sage Crisps

AUSTRALIAN TIGER PRAWN LINGUINE \$38

Bisque, Cherry Tomato, Chilli, Asparagus

TASMANIAN SALMON FILLET \$38

White Bean Ragout, Pickled Fennel

WEST VICTORIAN LAMB RACK \$48

Confit Pomme Purée, Mint Pea, Olive Tapenade &
Mint Jus

HAZELDINE CHICKEN BREAST \$38

Squash Purée, Pressed Potato, Vine Ripened
Tomatoes, Orange & Ginger White Sauce

Grilled Steaks

ANGUS PORTERHOUSE 250GM \$48

ANGUS EYE FILLET 250GM \$55

ANGUS RIB EYE 300GM \$55

Grilled Steak is served with Water Cress Salad and your choice of Sauce.

All steaks are grass fed from Gippsland Angus cattle aged for up to 5-6 weeks.

SELECTION OF HOUSE MADE SAUCES

Red Wine Jus

Peppercorn

Mushroom

Mustard

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Accompaniments

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GRILLED CIABATTA \$7

Sea Salt, Olive Oil, Balsamic

STEAMED VEGETABLES \$14

STEAK HOUSE CHIPS & AIOLI \$12

HOUSE GARDEN SALAD \$12

MASH POTATO \$14

Desserts

BAKED SPANISH CHEESECAKE \$18

Burnt Baked Spanish Cheesecake accompanied with Passionfruit Curd, Yuzu Soil & Sour Cherry Pearls

RICH STICKY DATE PUDDING \$18

Cream Cheese Stuffed Warm Rich Date Pudding served with Toffee Sauce Accompanied with Vanilla Ice Cream, Brandy Snap & Salty Cashew Nougatine

DARK SPHERE \$18

Vegan Coconut Mousse Insert with Passionfruit & Mango Pale Served with Rosemary Infused Strawberry Coulis & Dark Chocolate Crumble

MIKADO CHOCOLATE TART \$22

Hazelnut Praline & Crunchy Feuilletine Flakes Milk Chocolate Ganache Tart & Dark Chocolate Raspberry Mousse served with Mint Greek Frozen Yogurt, Fresh Raspberry & Freeze-Dried Powder

CHEESE PLATTER \$21

Choice of 1 cheese with Quince Jam, Poached Pear, Fresh Fruit & Crackers
Add on cheese - \$10
Yarra Valley Brie or Maffra Cheddar or Gippsland Blue

FRUIT PLATTER \$21

Selection of Season Fresh Fruits with Greek Yoghurt

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Beverages

Sparkling Wine

TAITTINGER CUVÉE PRESTIGE	\$210
France	

MOËT & CHANDON BRUT IMPERIAL	\$260
Champagne, France	

CHANDON BRUT	\$18/\$90
Champagne, France	

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	\$18/\$75
King Valley, Victoria	

White Wine

AUDREY WILKINSON SEMILLON SAUVIGNON BLANC	\$16/\$70
Hunter Valley, New South Wales	

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

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

LA BOHEME PINOT GRIS	\$17/\$70
Yarra Valley, Victoria	

ROCKBARE RIESLING	\$16/\$65
Clare Valley, Victoria	

Rose Wine

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

LA LA LAND ROSE	\$14/\$55
Victoria, Australia	

Red Wine

FIRST CREEK BOTANICA PINOT NOIR	\$16/\$70
Hunter Valley, New South Wales	

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

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

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

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

Tap Beer

Available in your choice of Schooner or Pint

HEINEKEN	\$14/\$18
HEINEKEN SILVER	\$14/\$18
FURPHY REFRESHING ALE	\$12/\$16
KIRIN ICHIBAN LAGER	\$12/\$16
STONE AND WOOD	\$12/\$16

Bottled Beer & Cider

JAMES BOAGS PREMIUM LIGHT	\$11
JAMES BOAGS PREMIUM	\$12
HEINEKEN	\$13
CORONA	\$12
FURPHY REFRESHING ALE	\$12
XXXX GOLD - MID STRENGTH	\$13
LITTLE CREATURES PALE ALE	\$12
JAMES SQUIRE ORCHARD APPLE CIDER	\$12
JAMES SQUIRE ZERO	\$10

Non-Alcoholic Drink

COKE 330ML	\$5
COKE NO SUGAR 330ML	\$5
DIET COKE 330ML	\$5
SPRITE 330ML	\$5
YARU SPARKLING WATER 300ML	\$6
YARU STILL WATER 330ML	\$6
RED BULL 250ML	\$5
RED BULL SUGAR FREE 250ML	\$5
JUICE: ORANGE, PINEAPPLE, 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	
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IRISH CLASSIC	\$22
Jameson Whiskey, Espresso Coffee, Whipped Cream	
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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	\$15
SIERRA	\$14

Bourbon

JIM BEAN	\$12
JACKS DANIEL	\$13
WILD TURKEY	\$14
MAKER'S MARK	\$14

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