



# 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

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## MORNING STARTER COMBO \$28

Select A Main Meal Below, With Your Choice Of 1  
Tea/Coffee And 1 Juice

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## TOAST \$9

With A Choice Of Spreads & Butter

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## GREEK YOGHURT PANNA COTTA \$22

House made Pullman Granola, Peaches, Lemon Balm  
& Strawberries

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## EGGS YOUR WAY

Free Range Eggs: Omelette Or Scrambled

## EGGS BENEDICT \$16

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

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## SMASHED AVOCADO \$22

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

## CHILLI SCRAMBLED EGGS \$26

Free Range Eggs, Crest Salad, Hash Brown, Lime

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## AUSTRALIAN BREAKFAST \$26

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

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## BUTTERMILK PANCAKES \$16

Banana, Caramel & Vanilla Crème

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## CREAMY PORRIDGE \$14

Maple Pear And Rhubarb, Organic Oat Granola

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## Breakfast Add-ons

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

All Hot Breakfast Items Have A Choice Of Bread:

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

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

# All-Day Dining Menu

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

## Snacks

### BEER BATTERED STEAKHOUSE CHIPS \$12

Rosemary Salt & Aioli

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### CHARCUTERIE BOARD \$28

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

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### CHARCOAL & FETA ARANCINI \$27

Warm Tomato Salsa & Aioli

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## Pullman Classics

### AMERICAN STYLE WAGYU BEEF BURGER \$34

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

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### PLANT BASED OPTION \$34

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

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### BLAT \$25

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

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### 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

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### VEGETABLE TAGINE \$27

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

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### SOUP OF THE DAY \$15

Served with Toasted Sourdough

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# All-Day Dining Menu

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## Desserts

**BAKED SPANISH CHEESECAKE** \$18  
Rosemary Salt & Aioli

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**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

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**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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**FRUIT PLATTER** \$21  
Selection of Season Fresh Fruits  
with Greek Yoghurt

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# Dinner Menu

Available from 17:00 - 22:00 Weekdays, Weekends & Public Holidays

## Mains

### PUMPKIN RISOTTO \$28

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

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### AUSTRALIAN TIGER PRAWN LINGUINE \$38

Bisque, Cherry Tomato, Chilli, Asparagus

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### TASMANIAN SALMON FILLET \$38

White Bean Ragout, Pickled Fennel

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### WEST VICTORIAN LAMB RACK \$48

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

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### 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 42 months.

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### SELECTION OF HOUSE MADE SAUCES

Red Wine Jus

Peppercorn

Mushroom

Garlic Butter

Mustard

Horseradish

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# Accompaniments

Available from 17:00 - 22:00 Weekdays, Weekends & Public Holidays

**GRILLED CIABATTA** \$7

Sea Salt, Olive Oil, Balsamic

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**STEAMED VEGETABLES** \$14

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**STEAK HOUSE CHIPS & AIOLI** \$12

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**HOUSE GARDEN SALAD** \$12

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**MASH POTATO** \$14

# Desserts

**BAKED SPANISH CHEESECAKE** \$18

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

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**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

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**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

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**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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**FRUIT PLATTER** \$21

Selection of Season Fresh Fruits with Greek Yoghurt

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# Children's Menu

Available from 17:00 - 22:00 Weekdays, Weekends & Public Holidays

## Mains

**LEGENDARY BEEF BURGER** **\$15**

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

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**AMAZING BATTERED FISH** **\$15**

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

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**AWESOME CRUMBED CHICKEN TENDERS** **\$15**

Served With Chips, Garden Salad & Tomato Sauce

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**MAGNIFICENT CHEESE RAVIOLI PASTA** **\$15**

Ravioli In Napoli Sauce With Grated Parmesan

## Mortimer's Children's Desserts

**STUPENDOUS WARM FUDGE BROWNIE** **\$14**

Fudge Brownie with New Zealand Chocolate Ice Cream & Chocolate Sauce

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**SUBLIME SUNDAE** **\$14**

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

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# Late Night Menu

Available from 23:00 - 06:00 Weekdays, Weekends & Public Holidays

<b>VEGETABLE RED CURRY</b> Tofu, Sweet Potato, Capsicum & Green Vegetable Served with Steamed Rice	<b>\$22</b>
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<b>HAM &amp; CHEESE TOASTIE</b> Double Smoked Ham, Gruyere	<b>\$20</b>
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<b>SANDWICH CAPRESE</b> Buffalo Mozzarella, Tomato, Basil, Pine Nut Pesto	<b>\$22</b>
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<b>CHARCUTERIE BOARD</b> Serrano Ham, Gippsland Bresaola, Ballarat Capocollo, Truffle Salami, Lardo Di Colonnata, House Pickles & Toasted Ciabatta	<b>\$28</b>
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<b>CHEESE PLATTER</b> Trio of Cheeses, Quince Jam, Dry & Fresh Fruit, Wafer Crackers	<b>\$21</b>
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<b>FRUIT PLATTER</b> Selection of Sliced Seasonal Fresh Fruit	<b>\$21</b>
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<b>SOUP OF THE DAY</b> Served with Toasted Sourdough	<b>\$15</b>

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# 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

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

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**ALLINDA CHARDONNAY** \$14/\$60

Yarra Valley, Victoria

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**DEAKIN ESTATE MOSCATO** \$14/\$55

Murray River, Victoria

## Rose Wine

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

South Eastern Australia

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

Côtes de Provence, France

## Red Wine

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

Mornington Peninsula, Victoria

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**ROBERT OATLEY** \$16/\$70

**GRENACHE SHIRAZ SIGNATURE SERIES**

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**

Makers 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

## RED BULL & VODKA

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

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

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

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
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
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
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