



IN-ROOM DINING

Breakfast Menu

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

MORNING STARTER COMBO \$28

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

TOAST \$9 (GFO, V)

With a choice of Spreads & Butter

EGGS YOUR WAY \$14 (GFO, DFO, V)

Poached, Fried, Boiled or Scrambled

THREE EGGS SPINACH OMELETTE \$22 (GFO, DFO)

Gravlax Salmon, Cream Cheese,
Chives, Cherry Tomatoes

CREAMY PORRIDGE \$14 (GFO, DFO, V)

Maple Pear and Rhubarb, Organic Oat
Granola

GREEK YOGHURT PANNA COTTA \$22 (GFO, DFO)

Gravlax Salmon, Cream Cheese,
Chives, Cherry Tomatoes

SMASHED AVOCADO \$22 (GFO, V)

Fried Eggs, Spiced Avocado, Danish,
Feta, Has Brown, Tomato Jam

BUTTERMILK PANCAKES \$16 (V)

Banana, Caramel and Vanilla Crème

EGGS BENEDICT \$16 (GFO, V)

Pesto Hollandaise, Smoked Ham, Spinach

CHILLI SCRAMBLED EGGS \$26 (GFO, DFO, V)

Crest Salad, Rosti, Lime

AUSTRALIAN BREAKFAST \$26 (GFO, DFO, V)

Eggs Your Way, Bacon, Chipolata
Sausage, House Baked Beans, Grilled
Mushroom, Roasted Tomato, Hash Brown
No Changes Applicable

Breakfast Add On's

Add On \$4:

Hollandaise, Has Brown, Bacon, Spiced
Avocado, Chipolata Sausage, Roasted Tomato,
Egg, Sourdough

Add On \$6.50:

Grilled Field Mushroom

Add On \$8:

Smoked Salmon

All hot breakfast items have a choice of bread:

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

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

**SMOKEY BACON MAC AND
CHEESE CROQUETTE (5)** \$26

Grana Pandano, Romesco Sauce and 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 PARMIGIANA 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)

Double Smoked Bacon, Cos Lettuce, Roma \$22
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, CONTAIN 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 \$26

TATAKI (GF, DF, NF)

Sesame Crusted Seared Tuna Loin with Wakame, Edamame, Spring Onion, Wasabi Tobiko Roe, Ginger & Yuzu Dressing (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 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 \$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 & Choice of Sauce

300G MYRTLE BRAE RIB EYE \$46

(NF, GF, DFO)

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

COCONUT, CHICKPEA AND TOFU THAI \$32

YELLOW CURRY (VGO, V, GF, DF)

Thai Yellow Curry, Pan-Fried Vegan 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 HONEY MUSTARD DRESSING \$12
(GF, VO, VG, DF, NF)

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

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

House Made Sauces

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

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

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

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.

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 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
Champagne, France

DAL ZOTTO PUCINO PROSECCO \$72
King Valley, Victoria

AUDREY WILKINSON BRUT RESERVE \$16/\$60
Hunter Valley, NSW

White Wine

AUDREY WILKINSON SEMILLON SAUVIGNON BLANC \$16/\$60
Hunter Valley, NSW

AUDREY WILKINSON CHARDONNAY \$16/\$60
Hunter Valley, NSW

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

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

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

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

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

Rose Wine

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

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

AUDREY WILKINSON ROSE \$16/\$60
Hunter Valley, NSW

Red Wine

AUDREY WILKINSON PINOT NOIR \$16/\$60
Hunter Valley, NSW

AUDREY WILKINSON SHIRAZ \$16/\$60
Hunter Valley, NSW

ROBERT OATLEY GRENACHE SHIRAZ SIGNATURE SERIES \$16/\$70
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**

Maker's Mark, Aromatic Bitter, Orange, Sugar

TOM COLLINS **\$23**

Tanqueray Gin, Lemon Juice, Sugar Syrup, Soda Water

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

STRAWBERRY SHORTCAKE **\$25**

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

Redbull Cocktail

REDBULL & VODKA \$16

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

REDBULL SUGARFREE SPRITZ \$17

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

REDBULL TROPICAL GIN \$17

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

REDBULL DRAGONFRUIT MARGARITA \$17

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
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
YARU STILL WATER	\$6
YARU SPARKING 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, Oat, 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	\$10
DON JULIO	\$15
SIERRA	\$14

Bourbon

JIM BEAN	\$12
JACKS DANIEL	\$13
WILD TURKEY	\$14
MAKER'S MARK	\$14
BOOKERS	\$20

Whisky

JOHNNIE WALKER RED	\$12
JOHNNIE 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