



p u l l m a n
HOTELS AND RESORTS

In Room Dining

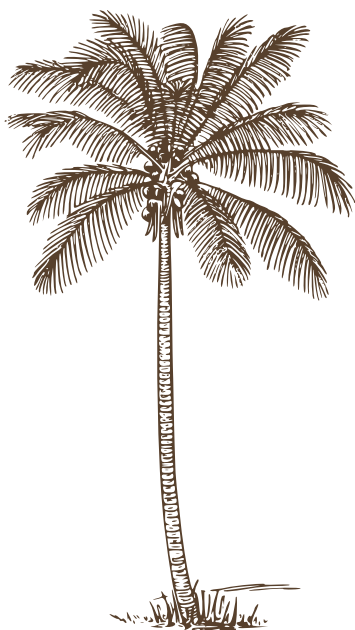
6pm- 9pm

Small Plates

MEDITERRANEAN OLIVES <i>(vv,gf)</i>	12
CHIPS, TRUFFLE OIL, PARMESAN Tomato Sauce (gf/df)	12
SWEET POTATO WEDGES Sour Cream and Sweet chili (v)	14
SAUTEED SEASONAL VEGETABLES Almonds (gf, vv)	17

Entree

NICOISE SALAD Seared Tuna, Green Beans, Cucumber, Cherry Tomato,Olives, Boiled Eggs, House Dressing (gf)	26
VEGAN BOLOGNESE ARANCINI Vegan Mayo (vv)	16
MEDITERRANEAN DIPS Trio of House Made Dips, Flatbread (v)	20
FALAFEL BITES Tzatziki (v,gf)	14
GARDEN SALAD (vv,gf)	15
VEGETARIAN QUICHE Salad (v)	18



Main

CAPE GRIM SIRLOIN 300G <i>Jus, Roast Potato (gf/df)</i>	49
NACHOS <i>Add Chicken</i> Beans, Corn , Cheese, Jalapenos, Sour Cream, Guacamole (gf)	24 +6
BARRAMUNDI Papillote, White Wine, Vegetables, Herbs (gf,df)	45
DUCK LEG CONFIT <i>Roast Potato, Red Wine Jus, Vegetables</i> (gf/df)	42
PENNE BOLOGNESE <i>Beef Mince, Tomato, Bay Leaves</i>	27
POKE BOWL Seaweed Salad, Rice, Cucumber, Edamame, Carrot, Salmon, Pickled Ginger, Slaw, Sesame Dressing	33

Pizza

PEPPERONI PIZZA <i>Tomato Sauce, Mozzarella, Pepperoni</i>	28
MARGHERITA PIZZA <i>Tomato Sauce, Mozzarella, Fresh Basil (v)</i>	24
PRAWN PIZZA <i>Tomato Sauce, Mozzarella, Prawns, Chilli</i> <i>Flake</i>	30

Dessert

BLUEBERRY CHEESECAKE <i>Served with Whipped Cream and Strawberries</i>	19
CHOCOLATE BROWNIE <i>Served with Whipped Cream and Strawberries (gf)</i>	15
CHEESE PLATTER <i>Trio of Local Gallo Cheese (gf Available)</i>	30
FRESH SEASONAL FRUIT PLATTER (gf,vv)	12

Tray Charge = 5

N - Contains nuts GF - Gluten Free DF - Dairy Free

15% Public Holiday Surcharge Applies