



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

EGGS YOUR WAY

(GFO, DFO, V)

Free Range Eggs: Poached, Fried, Boiled or Scrambled

EGGS BENEDICT \$16

(GFO, V)

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

SMASHED AVOCADO \$22

(GFO, V)

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

CHILLI SCRAMBLED EGGS \$26

(GFO, DFO, V)

Free Range Eggs, Crest Salad, Hash Brown, Lime

THREE EGGS SPINACH OMELETTE \$22

(GFO, DFO)

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

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

CREAMY PORRIDGE \$14

(GFO, DFO, V)

Maple Pear and Rhubarb, Organic Oat Granola

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 

All Hot Breakfast Items Have A Choice Of Bread:

Sourdough, White, Wholemeal, Raisin, Multigrain, 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

All Day Dining Menu

Available from 11:00 - 22:00 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 (4) \$25

(GFO)

Free Range Minced Pork Shoulder Italian Style Meat Balls, Shaved Parmesan & 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 (4) \$22

(V, GF, VGNO)

Chermoula Dipping Sauce, Cumin & Garlic Yoghurt

CHARCOAL & FETA ARANCINI (4) \$27

(V, GF)

Chermoula Dipping Sauce With Cumin & Garlic Yoghurt

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, Steakhouse Chips, Tartare Sauce & Fresh Lemon

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

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

All Day Dining Menu

Available from 11:00 - 22:00 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) \$14

Cream Cheese Stuffed Warm Rich Date
Pudding Served with Toffee Sauce
Accompanied with Vanilla Ice Cream, Brandy
Snap & 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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L - Locally Sourced;  Sustainably Sourced

Dinner Menu

Available from 17:00 – 22:00 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 & Parsley
Deglazed in Chardonnay

PAN SEARED BARRAMUNDI (GF) \$38

Humpty Doo Barramundi Fillet, Cilantro & Sweet
Potato Purée, Confit Cherry Tomatoes, Crispy
Onions, Herb Salad & Windows' Chimichurri

CRISPY SALMON FILLET (GF) \$38

Braised Young Fennel, Tenderstem Broccoli, Confit
Shallots, Tuscan Concasse Ragù

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

LAMB RACK (L, GF) \$38

Herb Crusted Mount Leura Rack of Lamb, Oven
Roasted, Confit Pomme Purée, Spicy Eggplant,
Olive Tapenade & Mint Jus

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

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Accompaniments

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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 - 22:00 Weekdays, Weekends & Public Holidays

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

Vegan Coconut Mousse Insert with Passionfruit & 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) \$14

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

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

SWEET MEMORIES \$23

Mixed Crispy Pops Base Top with Creamy Pistachio Tort Accompanied with Raspberry & Mango Gel

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

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

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

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

Served with Chips, Garden Salad & Tomato Sauce

UNBELIEVABLE CHICKEN PARMA \$18
(NF, DFO)

Served with Chips, Garden Salad & Tomato Sauce

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

Ravioli in Napoli Sauce with Grated Parmesan

Kids Dessert

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

Fudge Brownie with New Zealand Chocolate Ice Cream & Chocolate Sauce

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

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

PULLMAN CLASSIC CAESAR SALAD \$25

SALAD

(VO, DFO, GFO)

Cos Lettuce, Anchovies, Bacon, Parmesan, Croutons, Hard Boiled Egg & Caesar Dressing

GARDEN SALAD \$15

(VGN, GF)

Mixed Lettuce, Tomato, Red Onion, Cucumber & Balsamic Dressing

CHICKEN WRAP \$18

Roasted Shredded Chicken, dijonnaise, Mixed Salad leaves

GRILLED VEGETABLE WRAP \$15

(VGN)

Marinated Chargrilled Mixed Vegetable, Rocket & Baba Ganoush

VEGETABLE RED CURRY \$22

(V, GF)

Tofu, Sweet potato, Capsicum & Green Vegetable Served With Steamed Rice

GREEN THAI CHICKEN CURRY \$32

(GF)

Chicken Thigh & Mixed Vegetable, Scented Steamed Rice

HAM & CHEESE TOASTIE \$20

Smoked Ham, Gruyere & Bechamel

CHEESE PLATTER \$20

Trio of Cheeses, Quince Jam, Dry & Fresh Fruit, Water Crackers

FRUIT PLATTER \$21

Selection of Sliced Seasonal Fresh Fruit

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Beverages

Sparkling Wine

MOËT & CHANDON BRUT \$260
Champagne, France

CHANDON BRUT \$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 (L) \$18/\$75
King Valley, Victoria

TAITTINGER CUVÉE PRESTIGE \$210
Champagne, France

White Wine

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

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

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

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

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

Rose Wine

CHATEAU D ESCLANS WHISPERING ANGEL PROVENCE ROSE \$150
Champagne, France

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

Red Wine

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

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

TAR & ROSES TEMPRANILLO (L) \$16/\$60
Heathcote, Central Victoria

CREDARO FIVE TALES CABERNET MERLOT \$16/\$70
Margaret River, Western Australia

AUDREY WILKINSON SHIRAZ \$13/\$50
Hunter Valley, New South Wales

ROBERT OATLEY SHIRAZ SIGNATURE SERIES \$16/\$60
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
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
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	\$36
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
OPALNERA	\$12

Aperitif & Digestive

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

Port & Sherry

GALWAY PIPE	\$14
PENFOLDS GRANDFATHER	\$25
PENFOLDS CLUB	\$12