

IN ROOM DINING



pullman
HOTELS AND RESORTS

ALL DAY DINING

Available from 11.00am – 10.00pm

ALL DAY BREAKFAST

Vegetarian (V)	\$24.00
Spinach, mushroom, new potato, tomato, marinated fetta cheese, eggs your way with your choice of bread	
Smashed Avocado and Egg (V/H)	\$24.00
Avocado, poached egg on sourdough bread (gluten free bread available on request)	
Eggs Benedict	\$16.00
Poached eggs, English muffin, ham and hollandaise sauce	
French Toast (V)	\$20.00
2 slices of brioche French toast, maple syrup, raspberry compote and Greek yoghurt	
Healthy Breakfast (V/H)	\$18.00
Bircher Muesli soaked in yoghurt honey served with whole fruit of the day, egg white omelette, grilled tomato and sautéed mushrooms	

Bread offerings:

- White
- Wholemeal
- Multigrain
- Gluten free

STARTERS

Caesar Salad (GF available on request)	\$22.00
Cos lettuce, boiled egg, crispy pancetta, Caesar dressing, anchovies, and char grilled chicken and croutons	
Assiette of Gravlax	\$24.00
Marinated salmon, SA prawns, avocado quenelle, crème fraîche	
Roasted Beetroot	\$18.00
Baby beetroot, rocket, pear slices, buffalo mozzarella, and horseradish cream	
Tofu	\$18.00
Sticky tofu, mango and lime noodle salad	
Blue Pumpkin	\$14.00
A velvety & creamy blue pumpkin soup, toasted almonds and balsamic cream, petit pain	

TASTE OF THE ORIENT

Nasi Goreng	\$28.00
Spicy Indonesian fried rice with grilled prawn, fried egg, and prawn crackers	
Stir Fried Tofu (V/H)	\$26.00
Tossed with seasonal spring vegetables and steamed rice	
Thai Chicken Curry	\$28.00
Thai style green chicken curry cooked in tamari, green curry paste, coconut milk, and ginger, served with steamed jasmine rice and prawn crackers	

PIZZA AND PASTA

Classic Margherita Pizza	\$24.00
Topped with tomato, basil and bocconcini	
Add Grilled Vegetables	\$5.00
Prosciutto Pizza	\$26.00
Roasted tomato passata, oregano and mozzarella	
Seafood Linguini	\$36.00
Linguini served with squid, salmon, barramundi, prawns tossed with white wine sauce	
Penne with Chicken and Tomato Sauce	\$32.00
Grilled chicken, baby spinach, olives, chilli flakes, parmesan, pesto	

HEARTY MEALS

Beef Cheek	\$36.00
12 hours slow cooked braised beef cheek, Shiraz jus, dauphinoise potatoes, and steamed vegetables	
Fish Curry	\$36.00
Pondicherry fish curry, south India, with coconut, curry leaves, coriander and mustard seeds, basmati rice	
Hearty Vegan Vegetable Soup	\$18.00
Brimming with seasonal root vegetables, pearl barley, italian parsley, vegetable fond de legume	
Add slivers of boiled chicken tenderloins	\$5.00

Gluten free bread is \$2.00 extra

Tray charge applies to all orders - \$5.00. Prices displayed are GST inclusive.

Dietary Indicators: [V] vegetarian [GF] gluten free [DF] dairy free [NPN] no pork [LF] low fat options available [VEG] Vegan

SANDWICHES & BURGERS

Available from 11.00am – 10.00pm

ALL SERVED WITH CHIPS AND SALAD

Grilled Angus Beef Burger	\$28.00
Angus beef, lettuce, tomato, vintage cheddar, gherkin slice, fried egg, caramelised onion relish on bun	
Chicken Burger (GF available on request)	\$24.00
Crumb fried chicken, tomato, cheese tomato chilli jam, avocado mash, lettuce, mayo in bun	
Club Sandwich (GF available on request)	\$24.00
Grilled chicken, bacon, fried egg, avocado mash, lettuce, tomato and mayonnaise	
Char-Grilled Vegetables in a Bun (GF available on request)	\$22.00
Grilled spiced eggplant, roasted capsicum, zucchini and feta, tomato relish	
Bread	\$8.00
Baked garlic and herb cheese bread	

GRILL & SEA

Available from 6.00pm – 10.00pm

FROM THE GRILL (GF,LF)

All served with chips and a salad

Msa Grade Beef Sirloin Steak 250 gm	\$39.00
Chicken Kiev 250 gm	\$34.00
King Pork Cutlet 300 gm	\$36.00
Choice of Sauces	
Red wine jus	
Mushroom sauce	
Pepper sauce	

FROM THE SEA (GF,LF,NP)

Catch of the Day Market Price	
Fish and Chips	\$32.00
Flathead fillet, coopers pale ale battered, chips, lemon and tartare sauce, salad	
Cone Bay Barramundi (GF/H)	\$38.00
Pan seared fillet, served with steamed vegetables, lemon and dill crème fraiche	
SA King Prawn (GF)	\$38.00
Tossed in a creamy garlic and white wine sauce, Italian parsley, with Jasmine rice	

SIDE ORDERS

Seasonal Steamed Vegetables (V/H)	\$9.00
With extra virgin olive oil	
Creamy Potato Mash (V)	\$9.00
Buttered Broccolini, Toasted Almond Flakes	\$9.00
Garden Leaves	\$9.00
With crumbled feta, flat leaf parsley, olives	
Roasted Sweet Potato, Carrot, Garlic Confit and Lemon Thyme (V/GF/VEG)	\$9.00

Gluten free bread is \$2.00 extra

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CHILDRENS MENU

Available from 11.00am – 10.00pm

FOR THE LITTLE ADULTS

Lean Beef Burger	\$14.00
On a white bun, lettuce, tomato, cheddar cheese, ketchup and fries	
Fish and Chips	\$14.00
A box style shaker fries and salad	
Spaghetti	\$14.00
Bolognese sauce with ripe tomatoes, lean beef mince and parmesan cheese	
Grilled Tenders	\$14.00
Chicken tenderloins char-grilled, fries, coleslaw	
On The Run	\$14.00
In a bucket fries and chicken nuggets on the run	

DUSK TILL DAWN

Available from 10.00pm – 6.00am

Potato Chips	\$14.00
Served with aioli	
Classic Margherita Pizza	\$24.00
Topped with tomato and basil	
Prosciutto Pizza	\$26.00
Roasted tomato passata, oregano and mozzarella	
Caesar Salad (GF available on request)	\$22.00
Cos lettuce, boiled egg, crispy pancetta, caesar dressing, char grilled chicken and croutons	
Thai Chicken Curry	\$36.00
Thai style green chicken curry cooked in tamari, green curry paste, coconut milk, and ginger, served with steamed jasmine rice and prawn crackers	

DESSERT

Available from 11.00am – 10.00pm

Crème Brulee	\$16.00
Vanilla bean crème brulee, french macaron, mixed berry compote	
Chai Coconut and Mango Creams (VEG)	\$16.00
Spiced coconut cream, mango, passion fruit, coconut shavings set with agar-agar	
La Poire	\$16.00
Ma facon poached pear in champagne syrup, vanilla bean ice cream, chantilly and chocolate sauce	
Tiramisu	\$14.00
Coffee lovers will delight in layers of light sponge and tiramisu cream filling infused with coffee and dusted with cocoa	

Chocolate Pudding	\$18.00
With soft centre and homemade raspberry sorbet	
Cheese Board (GF crackers and bread available on request)	\$24.00
With a selection of local cheeses, quince paste, dried fruits, and crackers	
Freshly Cut Seasonal Fruits (GF)	\$16.00
Served with honey yoghurt	

Cheese Board	\$24.00
Local cheeses, quince paste, barossa bark and date and pistachio roll, raisin cluster	
Fruit Platter	\$16.00
Freshly cut seasonal fruits served with honey yoghurt	

DESSERTS

Banana Split	\$10.00
A delicious combination of banana, vanilla ice cream, warm chocolate sauce and crumbled pecan nuts	
Fruit Salad	\$8.00
Freshly cut seasonal fruits, fresh garden mint, served with natural yoghurt	
Profiteroles	\$10.00
Chocolate dipped choux pastry filled with cream	
Ice-Cream Sundae	\$10.00
Vanilla ice cream with your choice of topping and nuts	
Strawberry Chocolate Caramel	

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BEVERAGE MENU

SPARKLING

	Glass	Bottle
De Bortoli Prosecco, King Valley	\$11.00	\$42.00
Bleasdale Sparkling Shiraz, Langhorne Creek	\$12.00	\$48.00
The Lane 'Lois' Blanc de Blancs, Adelaide Hills	\$15.00	\$ 58.00
Moët & Chandon Épernay, France	\$25.00	\$115.00

WHITE WINE

Henschke 'Peggy's Hill' Riesling, Eden Valley	\$13.00	
Langmeil High Road Chardonnay, Barossa Valley	\$11.00	\$48.00
Bleasdale Adelaide Hills Pinot Gris, Adelaide Hills	\$12.00	\$48.00
Henschke 'Coralingo' Sauvignon Blanc, Adelaide Hills	\$14.00	\$62.00

ROSÉ

Dandelion Fairytale Grenache Rosé, Barossa Valley	\$13.00	\$59.00
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RED WINE

Yalumba "The Cigar" Cabernet Sauvignon, Coonawarra	\$16.00	
Jacobs Creek Reserve Shiraz, Limestone Coast	\$10.00	\$40.00
Running with Bulls Tempranillo, Barossa Valley	\$13.00	\$52.00
Hentley Farm Villain and Vixen Shiraz, Barossa Valley	\$15.00	\$64.00
Paringa Estate Pinot Noir, Mornington Estate	\$15.00	\$68.00

Vintages subject to change without notice

BEER

BOTTLED BEER

Hahn Superdry, New South Wales	\$11.00
Cascade Premium Light, Tasmania	\$10.00
James Squire 150 Lashes Pale Ale, New South Wales	\$12.00
Little Creatures Rogers Amber Ale, Western Australia	\$12.00
Prancing Pony India Red Ale, South Australia	\$15.00
Furphy Refreshing Ale, Victoria	\$11.00

BOTTLED CIDER

Kirin Fuji Apple, Japan	\$14.00
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Wines by glass or bottle, please ask our team for a more extensive selection

NON – ALCOHOLIC

BOTTLED WATER

Badoit 330ml
Badoit 750ml

\$5.00
\$10.00

Evian 330ml
Evian 750ml

\$5.00
\$10.00

SOFT DRINK

Coke, Diet Coke, Coke No Sugar, Sprite, Lift

\$5.00

HOT BEVERAGES

Barista made coffee by Vittoria
Café Latte, Flat White, Cappuccino, Macchiato,
Long/Short Black, Espresso and Piccolo

\$5.00

Vivid Tea by Dilmah

\$5.00

Ceylon Breakfast Tea, Aromatic Earl Grey, Naturally Pure
Green Tea, Pure Peppermint, Gentle Chamomile,

JUICES

South Australian - Nippy's
Orange, Apple and Blackcurrant and Apple

\$5.00

MILK SHAKES

Chocolate, Strawberry, Vanilla, Caramel

\$8.00

Iced Chocolate

\$7.00

Iced Latte

\$7.00

