



PULLMAN ADELAIDE

IN ROOM DINING

TO ORDER PLEASE CALL #8911

PULLMAN ADELAIDE
16 HINDMARSH SQUARE, ADELAIDE SA 5000, AUSTRALIA
T. +61 (0)8 8206 8888 F. +61 (0)8 8206 8800
PULLMANHOTELS.COM - ACCORHOTELS.COM

ALL DAY DINING

BREAKFAST AVAILABLE 7AM - 1100AM

VEGETARIAN (V) 20

Spinach, mushroom, new potato, tomato, marinated feta cheese, fried eggs & sourdough bread

EGGS FLORENTINE (V) 16

Poached eggs, English muffin, spinach and hollandaise sauce

EGGS BENEDICT 16

Poached eggs, English muffin, ham and hollandaise sauce

HEALTHY BREAKFAST (V/H) 18

Bircher Muesli soaked in yoghurt and honey, served with whole fruit of the day, egg white omelette, grilled tomato and sauteed mushrooms

FRENCH TOAST (V) 14

2 slices of brioche French toast, maple syrup, raspberry compote and Greek yoghurt

HOUSE MADE PORRIDGE (V) 12

Served with cinnamon poached pear

SMASHED AVOCADO AND EGG (V/H) 18

Avocado, poached egg on sourdough bread (gluten free bread available on request)

ADD ONS:

- Grilled Haloumi 5
- Avocado 4
- Herbed mushrooms 4
- Chicken sausage 5
- Beef sausage 5
- Streaky bacon 4
- Smoked Salmon 6

STARTERS AVAILABLE 12PM - 900PM

CAESAR SALAD (GF AVAILABLE) 18

Cos lettuce, boiled egg, crispy pancetta, Caesar dressing, anchovies, char grilled chicken and croutons

HALOUMI (VEG) 18

Caramelised haloumi with pomegranate, raisin, rocket, sage, king oyster mushroom and marinated green tomatoes

PORK BELLY (GF) 18

Twice cooked pork belly, kimchi salad and sriracha mayo

MUSHROOM & PARMESAN ARANCINI (VEG) 14

with truffle mayo

BLUE PUMPKIN 10

A velvety & creamy blue pumpkin soup, toasted almonds and balsamic cream, petit pain

HEARTY MEALS AVAILABLE 12PM - 900PM

THAI CHICKEN CURRY 26

Thai style green chicken curry cooked in tamari, green curry paste, coconut milk and ginger, served with steamed jasmine rice and prawn crackers

PENNE WITH CHICKEN AND TOMATO SAUCE 25

Grilled chicken, baby spinach, olives, chilli flakes, parmesan, pesto

BEEF CHEEK 28

12 hours slow cooked braised beef cheek, Shiraz jus, dauphinoise potatoes and steamed vegetables

LAMB SHANK 400GM 30

braised lamb shank, slow cooked for hours, provencale vegetables ratatouille and Shiraz thyme jus

CUISSE DE CANARD CONFIT (GF/DF) 28

Confit duck leg, braised du puy lentils, baby carrots

Gluten free bread is \$2 extra

V vegetarian, GF gluten free, DF dairy free, NP no pork, LF low fat options available, VEG vegan

Please advise team member if you have any other special dietary requests

SANDWICHES & BURGERS

AVAILABLE 1200PM - 900PM

ALL SERVED WITH CHIPS AND SALAD

GRILLED ANGUS BEEF BURGER 25
Angus beef, lettuce, tomato, vintage cheddar, gherkin slice, fried egg, caramelised onion relish on bun

CLUB SANDWICH (GF AVAILABLE) 20
Grilled chicken, bacon, fried egg, avocado mash, lettuce, tomato and mayonnaise

BREAD 5
Baked garlic and herb cheese bread

GRILL & SEA

AVAILABLE 500PM - 900PM

FROM THE GRILL

CHICKEN KIEV 250GM 28
served with chips, salad and your choice of sauce
Mushroom sauce
Red wine jus

SURF & TURF 35
Grilled petit beef tenderloin, cooked medium, creamy garlic prawns, pomme savoyard with gruyere cheese, greens, choron sauce

FROM THE SEA

CONE BAY BARRAMUNDI (GF/H) 28
Pan seared fillet, served with steamed vegetables, lemon and dill creme fraiche

SA KING PRAWN (GF) 30
Tossed in a creamy garlic and white wine sauce, Italian parsley with Jasmine rice

SIDE ORDERS

SEASONAL STEAMED VEGETABLES (V/GF/H) 8
tossed through feta cheese and almond dukkah

POTATO CHIPS WITH AIOLI 8

POTATO WEDGES WITH AIOLI 8

GARDEN LEAVES 8
with tossed cucumber, onion, tomatoes & mixed leaves

DESSERT

AVAILABLE 12PM - 900PM

HAZELNUT FERRERO CAKE 16
Milk chocolate, ganache caramelised hazelnut crunchy layer almond sponge

PROFITEROLES 14
chocolate dipped choux pastry filled with cream

TIRAMISU (GF) 16
Coffee lovers will delight in layers of light sponge and tiramisù cream filling infused with coffee and dusted with cocoa

CHEESE BOARD 24
GF crackers and bread available on request
With a selection of local cheeses, quince paste, dried fruits, and crackers

FRESHLY CUT SEASONAL FRUITS (GF) 16
Served with honey yoghurt

ALL DAY SNACK MENU

AVAILABLE ALL DAY	
CADBURY DAIRY MILK	3.5
FERRERO ROCHER	4
HEAVENLY DELIGHT COOKIE WHITE CHOCOLATE & MACADAMIA DOUBLE CHOCOLATE CHIP	4
KETTLE CHIPS SEA SALT 45GM	3.5
THE GOOD CRISP SOUR CREAM & CHIVES	4
JC'S ENERGY NUT MIX 45GM	3
WILLUNGA SMOKED ALMONDS 90GM	8
PANGKARRA SNACKS 40GM ROASTED FAVA BEANS/CHICKPEA	2.5
CARMENS MUESLI BAR 4.5GM	3

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CHILDRENS MENU

AVAILABLE 12PM - 900PM

FOR THE LITTLE ADULTS

LEAN BEEF BURGER 14

On a white bun, lettuce, tomato, cheddar cheese, ketchup and fries

FISH AND CHIPS 14

A box style shaker fries and salad

SPAGHETTI 12

Bolognaise sauce with ripe tomatoes, lean beef mince and parmesan cheese

GRILLED TENDERS 12

Chicken tenderloins char-grilled, fries, coleslaw

ON THE RUN 12

In a bucket fries and chicken nuggets on the run

BEVERAGES

BOTTLED WATER

Badoit 330ml 5
Badoit 750ml 10

Evian 330ml 5
Evian 750ml 10

SOFT DRINK

Coke, Diet Coke, Coke No Sugar, Sprite, Lift 5

JUICES

Orange, Apple, Apple & strawberry, Green 5

MILK SHAKES

Chocolate, Strawberry, Vanilla, Caramel 8
Iced chocolate 7

Iced latte 7

HOT BEVERAGES

BARISTA MADE COFFEE | THE ROASTER GUY 5

Cafe Latte, Flat White, Cappuccino, Macchiato, Long/Short Black, Espresso and Piccolo

VIVID TEA | DILMAH 4

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

DESSERTS

BANANA SPLIT 10

A delicious combination of banana, vanilla ice cream, warm chocolate sauce and crumbled pecan nuts

FRUIT SALAD 8

Freshly cut seasonal fruits, fresh garden mint, served with natural yoghurt

PROFITEROLES 10

Chocolate dipped choux pastry filled with cream

ICE-CREAM SUNDAE 10

Vanilla ice cream with your choice of topping and nuts

Strawberry | Chocolate | Caramel

ALCOHOLIC BEVERAGES

PLEASE CALL 8911 FOR OUR EXTENDED BEVERAGE LIST

WINE BY THE GLASS

NV Thorne Clarke Chardonnay Pinot Noir 11
NV DeBortoli Prosecco, King Valley (200ml) 11
Nv Dunes & Greene Split Pick Moscato (200ml) 11
2016 Henschke Coralinga Sauvignon Blanc, Adelaide Hills 13
2019 The Other Wine Co Pinot Gris, Adelaide Hills 12
2018 St Hallet Blockhead Shiraz Grenache, Barossa 13
2018 Paringa Estate Pinot Noir, Mornington Peninsula 13

AUSTRALIAN BOTTLED BEER AND CIDER

Prancing Pony, India Red Ale 9
White Rabbit, Dark Ale 7.5
James Squire 150 Lashes pale Ale 7.5
Little Creatures, American Pale Ale 8
Furphy Refreshing Ale 7.5
Hahn Premium Light 5.5
Heineken 0 7
Heineken Lager 7.5
Hahn Ultra Crisp (GF Option) 8
James Squire Orchard Crush 7.5

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