



ENTREES

CLEVEDON BUFFALO BOCCONCINI - 21

Buffalo curd, sage pesto, lychee, pine nuts, sourdough (V, D, N)

KINGFISH CRUDO - 22

Yuzu Ponzu, cucumber, mint, sesame, chilli oil, asian herbs (GF, W)

VENISON TATAKI – 24

Lime truffle dressing, sansho pepper, pickled pear, enoki, truffle aioli, goat cheese (GF)

SHAVED BUTTERNUT SALAD - 19

Pickled butternut, coconut yoghurt, almond, golden raisin, granola (Vegan, D, N, W)

SOUP DU JOUR - 21

Toasted sourdough (Special dietary on request)

MAINS

BEEF BURGER - 28

Maple bacon relish, edam, sweet pickles, tomato, fries

PAN FRIED MARKET FISH - 38

Braised fennel, almonds, chorizo, olives, cous cous pearl, yuzu butter sauce (N, D)

FRIED TOFU - 32

Vegan soy dashi glaze, assorted mushrooms, miso salsa, enoki, chili strands (Vegan, GF, W)

CHICKEN CAESAR SALAD - 32

Cos lettuce, chicken breast, bacon, buttermilk dressing, parmesan, egg (W)

FISH N' CHIPS - 26

Freshly caught battered fish, tartare sauce, fries

DESSERTS

BENOFFEE PIE - 17

Hokey pokey crisp, caramel banana mousse, oat crumble, yuzu yoghurt ice cream (GF, D)

PINEAPPLE CARPACCIO – 17

Rum, roasted coconut chips, vegan brownie crumble, pink peppercorn, lime coconut sorbet (Vegan, N)

PULLMAN SIGNATURE DESSERT - 18

Passionfruit cremeux, mango glaze, raspberry jelly, yuzu curd, tamarillo jam, chocolate crumble, dehydrated orange (D)

PLEASE ADVISE THE TEAM OF ANY SPECIAL DIETARY REQUIREMENTS

(D) Contains Dairy (GF) Gluten Free (V) Vegetarian (N) Contains Nuts (W) Well-being