



ROOM SERVICE

WELCOME TO PULLMAN REEF HOTEL CASINO

May we take this opportunity to wish you an enjoyable stay with us.

Room Service is designed to offer high quality cuisine in the comfort and privacy of your own room. For the delivery of food and beverages to your room or to the pool, please dial 6 on your in house telephone.

We are pleased to offer our guests the very best of local produce and ingredients wherever possible in our recipes.

Breakfast 06:00am till 11:00am

All Day Menu 11:00am till 10:30pm

Overnight Menu 10:30pm till 06:00am

Please refer to our door knob menu for our breakfast suggestions and prices.

Should you have any special dietary requirements or want something you do not see on the menu we will be only too pleased to try and cater for you. Please dial 6 on your in house telephone.

Dietary Indicators

[V] vegetarian

[G] gluten free

[L] lactose free

[F] low fat

All prices are inclusive of the Goods and Services Tax

ALL DAY DINING – 11.00AM – 10.30PM

continental breakfast 28.00

orange juice

bread basket with croissant, baguette and raisin toast

mungalli creek yoghurt, blue opal and havarti cheese with sliced ham

tea or coffee

all day breakfast 32.00

scrambled eggs with bacon, veal chipolatas, grilled field mushrooms

crispy potato and pesto cherry tomatoes

served with toast and preserves

tea or coffee

blueberry pancakes stack of pancakes with tropical fresh fruits, maple syrup, double cream and sugar 24.00

soup of the day with crusty bread 13.00

mezzah plate [v] with falafel, babaganoush & hummus, marinated feta cheese in virgin olive oil, served with pita pocket bread 19.00

caesar salad with crispy bacon, anchovies, focaccia croutons, romaine lettuce and grilled chicken tenderloin 23.00

toasted sandwiches swiss cheese and double smoked ham or oven roasted chicken & avocado 11.00

club sandwich with layers of toasted thick sliced bread, grilled chicken breast, double smoked ham, lettuce, gruyere cheese, tomato, fried egg, crispy bacon, with steak fries and tomato relish 23.00

signature prime beef burger in a sesame seed bun with fried egg, bacon, cheese, dill pickles, salad and steak fries 24.00

beef steak sandwich in turkish bread with fried onion and steak fries 23.00

bento box char grilled teriyaki salmon steak with shitake mushrooms, steamed rice, miso soup with condiments and eshallots 34.00

spaghetti with char grilled field mushrooms, fresh cherry tomato coulis, pine nuts and truffle oil 26.00

lamb rendang with coconut and lime pickle, steamed rice, coriander and fried onion garnish 32.00

penang curry of duck peanuts, caramelised pumpkin and banana chilli 35.00

pullman pizza ham, cheese, olives, tomato, oregano 23.00

FROM THE GRILL

grain fed beef rib eye 300 gram [c] your choice of café de paris butter or green peppercorn sauce 38.00

lamb loin [c] your choice of béarnaise sauce or green peppercorn sauce 36.00

corn-fed chicken supreme [c] your choice of béarnaise sauce or beurre blanc 35.00

reef fish fillet [c] your choice of béarnaise sauce or beurre blanc 40.00

all grills served with your choice of truffled potato mash or steak fries, char grilled asparagus tips or mixed garden salad

SIDE DISHES 8.00 each

potato wedges [v]

steak fries [v]

truffled potato mash [v] [G]

mixed garden greens [v] [G] [L]

steamed rice [v] [G] [L] [F]

grilled mushrooms [v] [G] [L]

buttered garden vegetables [v] [G]

stir fried asian greens with sesame and soy glaze [v] [L] [F]

DESSERT

tropical fruit platter with raspberry coulis and mungalli creek natural yoghurt 14.00

ice cream strawberry, vanilla or chocolate with marshmallows,
chopped nuts and caramel, chocolate or strawberry sauce 1 / 2 / 3 scoops 6.00 / 8.00 / 10.00

kaffir lime brulee with peanut biscuits 15.00

fine australian cheese with dried fruit, nuts, water crackers and grissini sticks 19.00

cake of the day with vanilla bean ice cream and fruit coulis 14.00

CHILDREN'S MENU 15.00

plain or toasted sandwiches choose from ham, cheddar cheese, tomato, vegemite, peanut butter

potato wedges with sour cream and sweet chilli sauce

pizza with ham, cheese, tomato and pineapple served with salad

crispy chicken nuggets with shoestring potatoes, salad and bbq sauce

grilled fillet of fish with shoestring potatoes, salad, lemon and tartare sauce

grilled sausages with mashed potato and onion gravy

cheeseburger with salad and shoestring potatoes

spaghetti with bolognaise or napoli sauce

tropical fruit cocktail with ice cream or natural yoghurt

ice cream with caramel, chocolate or strawberry sauce

choice of soft drink, juice or milk

LATE NIGHT DINING – 10.30PM – 6.00AM

continental breakfast 28.00

orange juice

bread basket with croissant, baguette and raisin toast

mungalli creek yoghurt, blue opal and havarti cheese with sliced ham

tea or coffee

lamb rendang with coconut and lime pickle, steamed jasmine rice, coriander and fried onion garnish 32.00

spaghetti with char grilled field mushrooms, fresh cherry tomato coulis, pine nuts and truffle oil 26.00

signature prime beef burger in a sesame seed bun with fried egg, bacon, cheese, dill pickles, salad and steak fries 24.00

pullman pizza ham, cheese, olives, tomato, oregano 23.00

toasted sandwiches swiss cheese and double smoked ham or oven roasted chicken & avocado 10.00

potato wedges with sour cream and sweet chilli sauce 12.00

fine australian cheese with dried fruit, nuts, water crackers and grissini sticks 19.00

tropical fruit platter with raspberry coulis and mungalli creek natural yoghurt 14.00

cake of the day with vanilla bean ice cream and fruit coulis 12.00

WINE LIST & BEVERAGES

	region	glass	bottle
CHAMPAGNE & SPARKLING			
champagne			
piper heidseck 375ml	reims, france		48.00
mumm cordon rouge nv brut	reims, france	19.50	120.00
australian sparkling			
de bortoli bancroft bridge nv brut	nsw	9.50	34.00
jansz nv brut	pipers brook, tas		59.00
WHITE WINES			
chardonnay			
orlando rf	sa	9.50	36.00
penfolds thomas hyland	adelaide hills, sa		45.00
riesling			
pewsey vale	eden valley, sa	10.50	46.00
sauvignon blanc			
montana brancott	marlborough, nz	12.00	55.00
pinot grigio			
monkey bay	nz	9.50	40.00

	region	glass	bottle
RED WINES			
shiraz			
orlando rf	sa	9.00	36.00
pertaringa undercover	mclaren vale, sa	11.50	51.00
cabernet sauvignon			
jim barry the cover drive	clare valley, sa	11.50	48.00
pinot noir			
stoneleigh rapaura series	marlborough, nz	12.00	54.00
red blends and varietals			
de bortoli bancroft bridge shiraz cabernet	nsw	9.00	34.00
dessert wine			
innocent bystander moscato [375 ml]	yarra valley, vic	10.00	34.00

BOTTLED BEER

hahn premium light, xxxx gold, xxxx bitter	6.50
hahn super dry, tooheys extra dry, tooheys new, tooheys old	7.00
james boags	7.50
becks, heineken, steinlager, guinness draught	8.00

APERITIFS

campari with soda	6.00
pernod with orange juice	6.00
pimms #1 with lemonade	6.00

BRANDY

courvosier vsop	11.00
-----------------	-------

LIQUEURS

baileys irish cream, cointreau, dom benedictine, drambuie, tia maria	8.00
--	------

PORT

galway pipe	7.00
penfolds grandfather	15.00

SOFT DRINK

pepsi cola, pepsi max, lemonade, squash	4.50
---	------

FRUIT JUICE

apple, cranberry, orange, pineapple, tomato	5.00
---	------

COCKTAILS

14.00

bananarama

tia maria, baileys, bananas and cream

champagne cocktail

elegant cocktail of sparkling wine and grand marnier

cosmopolitan

vodka, cointreau, lime and cranberry juice

daiquiri

your choice of classic, strawberry or mango

margarita

tequila and cointreau with your choice of banana, mango, melon or strawberry

midori splice

midori melon, malibu, pineapple juice and cream

red corvette

fresh strawberries with frangelico and midori

toblerone

baileys, frangelico, kahlua and cream with hint of honey

