



The PumpHouse

KUNUNURRA



tastes

LEMONGRASS & CHILLI EMU | 28.5

Rice paper roll with nuoc mam cham dipping sauce ^{GF, DF, EF}

BAO BUN | 26.5

Thai red curry kangaroo tail, pickled cucumber, Davidson's plum, macadamia nut and coriander pesto ^{EF CN}

CROCODILE KOFTA | 26.5

Gum smoked yoghurt, cucumber salad, bush dukkha

pasta, grains, garden

PAPPARDELLE PASTA | 30.5

Hot smoked wild caught threadfin salmon, caper berries, Warrigal greens, lemon myrtle cream

RISOTTO | 26.5

Swiss brown mushrooms, truffle oil, baby spinach, reggiano parmigiana ^{V, VGO, DFO}

POTATO GNOCCHI | 28.5

Royal blue potato, gorgonzola dolce, baby spinach, rounds of leek ^V

CAULIFLOWER | 26.5

Turmeric roasted, tofu cream, fresh chilli and crunchy bits ^{VG, GF, EF, DF, CN}

EGGPLANT | 26.5

Miso, nori, bush pepper ^{V, VG, GF, EF, DF}

sharing

TASTING BOARD | 32.5

Pepper leaf smoked kangaroo, emu ham, barramundi pate, avocado mousse, pickled cornichons, fresh baguette

DIPS | 24.5

Mezze plate - macadamia nut hummus, bush spiced whipped feta, warrigal green tzatziki, tomato salsa, marinated Kalamata olives ^V

BUSH DAMPER FOR 2 | 14.5

Bush tomato chutney, whipped wattleseed butter ^V

sides

STEAMED VEGETABLES | 8.5

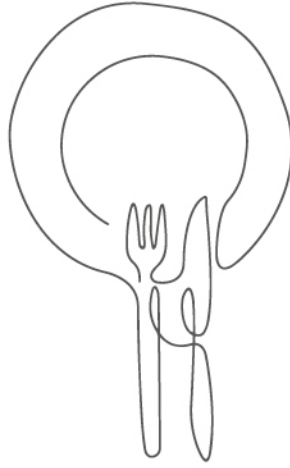
GARDEN SALAD | 8.5

PARIS MASH | 10.5

STEAMED RICE | 8.5

Nganjileb jangeb barrenkoo!

[YOU ALL] ENJOY YOUR MEAL!
MIRRIWOONG TRANSLATION



small plates

MUSHROOM | 26.5

Warm salad of shiitake, abalone and enoki mushrooms with fresh chilli & soba noodles ^{V, VG, EF, DF}

GOLD BAND SNAPPER | 28.5

Hoochery gin cured snapper, wattle seed crumbs, lemon myrtle powder, Kakadu plum, horseradish cream, finger lime ^{GF, EF}

DUCK | 28.5

Duck leg confit, lemon myrtle, black rice, quandong ^{GF, EF, DF}

BUSH TACO | 28.5

WA blue swimmer crab, bush tomato, green papaya, fermented black beans ^{GF, EF, DF}

large plates

BARRAMUNDI | 41.5

Al Cartoccio, piperade, lemon myrtle aioli, crisp spinach ^{GF}

CHICKEN | 39.5

Roasted chicken, sweetcorn polenta, pistachio, asparagus ^{GF, EF}

PORK BELLY | 38.5

Vietnamese pork belly, coconut jasmine rice, herbs, palm sugar caramel ^{GF, EF, DF}

T-BONE – 400g | 48.5

Roasted field mushroom, horseradish mascarpone, fonds de veau ^{GF, EF}

KANGAROO | 45.5

Radicchio kimchi, Davidson's plum, cocoa ^{GF, DF, EF}

GF: Gluten Free **CN:** Contains Nuts **EF:** Egg Free **DF:** Dairy Free **DFO:** Dairy free option
V: Vegetarian **VO:** Vegetarian Option **VG:** Vegan **VGO:** Vegan Option

We are unable to cater to FODMAP diets without prior 24-hour notification.

We take your allergy and dietary requirements very seriously. Please advise your needs at time of booking and our Chefs and kitchen team will do their best to accommodate you.

Public holiday surcharges add 15% to total bill