



The PumpHouse

KUNUNURRA

Antipasti

FOCACCIA | 14.5

Rosemary, garlic, wattle dukkah and olive oil ^{VG, CN}

COS SALAD | 14.5

Pecorino and miso dressing ^{V, GF}

PLATE OF PROSCIUTTO | 18.5

Perfect match with our focaccia or on the top of your pizza! ^{GF, DF}

EGGPLANT | 18.5

Wood-fired braised eggplant with tomato, garlic and basil ^{GF, DF}

DIPS | 22

Zucchini & mint, whipped feta and wood fired bread ^{GFO, V}

CHIPS | 14

Smoked garlic aioli ^{DF, V, GF}

Wood fired pizza

MARGARITA | 26.50

Tomato, basil, mozzarella ^{V, GFO}

THREE CHEESE | 28.5

White base, garlic, scamorza, parmesan, mozzarella ^{V, GFO}

PORK & FENNEL | 29.5

Red sauce, pork & fennel sausage mince, mozzarella, chives ^{GFO}

SALAMI | 29.5

Red base, mozzarella, chives, smoked chilli oil ^{GFO}

EGGPLANT | 28.5

Red base, mozzarella, scamorza, basil ^{V, GFO}

GLUTEN FREE OPTION

+ \$4

Dessert

MANGO 'CHEESECAKE' | 18

Mango cheesecake mousse, burnt butter sable' biscuit, roasted mango ^{GFO}

COCONUT AND RASPBERRY | 18

Chilled coconut sago pudding, caramelised coconut and raspberry sorbet ^{GF, VG}

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