



The PumpHouse

KUNUNURRA



Sunset Share Plates

TASTING BOARD | 38

Dill & lemon aspen smoked crocodile, salt bush chilli crusted kangaroo, barramundi pate, avocado mousse, pickled cornichons, fresh baguette ^{GFO}

DIPS PLATTER | 22

Mezze plate - bush spiced whipped feta, Ord river pumpkin coconut curry, marinated Kalamata olives ^{V, GFO}

SPUDS | 14

chips, aioli ^{VG, GF}

CROCODILE KOFTA | 22

Crocodile, smoked yoghurt, bush dukkha ^{GF, EF, DFO, CN}

PORK BAO BUNS | 19

Twice cooked pork belly, Asian slaw, hoisin ^{DF}

TOFU BAO BUNS | 17

Tofu and mushroom, Asian slaw, hoisin ^{DF VG}

XO BARRA POPCORN | 26

House pickles, sriracha mayo ^{GF}

OLIVES MARINATED ^{VG, GF} | 14

GF: Gluten Free **CN:** Contains Nuts **EF:** Egg Free

V: Vegetarian **VO:** Vegetarian Option **VG:** Vegan **VGO:** Vegan Option **DF:** Dairy Free **DFO:** Dairy free 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