



The PumpHouse

KUNUNURRA

Mains

BARRAMUNDI & BUCKWHEAT | 49

Saltwater wild caught barramundi, buckwheat & tarragon crust, 'far' & fennel ^{GF}

Wine pairing: Paul Conti Chenin Blanc – Tropical fruits, fresh acidity & peachy aromas

CHICKEN & TIGER PRAWN | 49

Chicken thigh, Skull Island tiger prawns, handmade pasta & green veggies ^{GF}

Wine pairing: Xanadu Chardonnay – Stone fruit driven, supported by oak with a dry lingering finish

350G SMOKED BONELESS RIB EYE | 62

1-week dry aged, brushed with bourbon then cold smoked with cherry wood, wedges & chimichurri sauce ^{GF, EF, DF}

Wine pairing: The Other Wine Co. Grenache - Velvety flavours of dark berries, medium body with smooth tannins

WARM QUINOA | 42

Seasonal veggies, marinated capsicum, passionfruit & peanut dressing ^{GF, VG, CN}

Wine pairing: Myattsfield Vermentino - Crisp and dry with subtle pear notes, savoury with a spicy edge

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 20% to total bill

Nganjileb jangeb barrenkoo!

[YOU ALL] ENJOY YOUR MEAL!
MIRRIWOONG TRANSLATION