



# The PumpHouse

KUNUNURRA



## Sunset Share Plates

### **TASTING BOARD | 38**

Prosciutto croquettes,  
stuffed brie, marinated  
capsicum and zucchini &  
green tapenade <sup>GFO, EF, CN</sup>

### **EGGPLANT DIP | 18**

Pita bread <sup>VG, GFO</sup>

### **CROCODILE PITA KEBAB | 24**

Marinated crocodile kebab,  
veggies, fennel pickles &  
feta <sup>EF, CN, VGO</sup>

### **SMOKEY POTATO WEDGES | 18**

Homemade BBQ sauce <sup>VG, GF</sup>

### **PORK & KANGAROO TERRINE | 20**

Onion chutney, cornichons <sup>GFO</sup>

### **CURED BARRAMUNDI | 24**

Lemon myrtle cured raw  
Barramundi, mango, ginger lion  
milk <sup>GF, EF, DF</sup>

### **BARRA CROQUETTE "ACCRA" | 24**

Traditional fish croquettes from  
French Antilla <sup>EF, DF</sup>

### **STUFFED CAPSICUM | 22**

Smoked scamorza cheese  
stuffed capsicum, green oil,  
fried garlic & crouton <sup>V, GF, EF</sup>

### **VEGGIES TEMPURA | 20**

Buckwheat batter & vegan  
tartare sauce <sup>VG, GF</sup>

### **OLIVES MARINATED <sup>VG, GF</sup> | 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 20% to total bill**