



# The PumpHouse

KUNUNURRA

## Breakfast

### **MUSHROOM TOAST | \$29.50**

Sourdough, truffle ricotta, wild forest mushrooms, poached eggs, walnut & watercress <sup>GFO, V, CN</sup>

### **PLANT BASED CEVICHE | \$24**

Kununurra mangoes, agrums & burnt avocado ceviche, coconut tiger's milk, lemon balm & coriander leaves, fresh chili & corn tortillas <sup>VG, GF</sup>

### **MATCHA FRENCH TOAST | \$22**

Matcha butterbread French toast, salted caramel, banana, berries & matcha powder <sup>V</sup>

### **FISH TACOS | \$32**

Beer battered barra, shredded red cabbage, coriander, chipotle mayo & corn tortillas <sup>VO, VGO, EF, DF</sup>

### **GRANOLA | \$18.50**

Oat, nuts & raisins granola, buckwheat crumble, Greek yogurt, poached pawpaw & berries <sup>V, VGO, CN, EF</sup>

### **PUMPHOUSE BREAKFAST | \$29.50**

Poached eggs on toast, smokey paprika hollandaise, sweet potato hash brown, roasted portobello & cherry tomatoes, chorizo sausage & grilled flat pancetta <sup>GFO</sup>

### **AVOCADO TOAST | \$28.50**

Sourdough, smashed avocado, lime, coriander, stracciatella, cherry tomato, fennel pickle & tajun

### **ADD ON**

Grilled flat pancetta | \$8

Roasted portobello | \$6

Roasted cherry tomato | \$5

Smashed Avocado | \$6

Stracciatella | \$6

Chorizo sausage | \$8

Sweet potato hash brown | \$6

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