



The PumpHouse

KUNUNURRA



Sharing

TASTING BOARD | 38

Prosciutto croquette, stuffed brie, marinated capsicum and artichoke & green tapenade ^{GFO, EF, CN}

SMOKED EGGPLANT DIP | 18

Pita bread ^{VG, GFO}

CROCODILE PITA KEBAB | 24

Marinated crocodile kebab, veggies, fennel pickles & feta ^{EF, CN, VGO}

SMOKEY POTATO WEDGES | 18

Homemade BBQ sauce ^{VG, GF}

PORK & KANGAROO TERRINE | 20

Onion chutney, cornichons ^{GFO}

CURED BARRAMUNDI | 24

Lemon myrtle cured raw Barramundi, mango, ginger and coriander tiger's milk ^{GF, EF, DF}

BARRA "ACCRA" | 24

French Caribbean style fish croquettes ^{EF, DF}

STUFFED CAPSICUM | 22

Smoked scamorza cheese stuffed capsicum, green oil, herbs & croutons ^{V, GF, EF}

VEGGIES TEMPURA | 20

Buckwheat batter & vegan tartare sauce ^{VG, GF}

MARINATED OLIVES ^{VG, GF} | 14

Nganjileb jangeb barrenkoo!

[YOU ALL] ENJOY YOUR MEAL!
MIRRIWOONG TRANSLATION



The PumpHouse

KUNUNURRA

Mains

BARRAMUNDI & BUCKWHEAT | 49

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

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

CHICKEN & TIGER PRAWN | 49

Chicken ballotine rolled with mushroom duxelles, handmade spinach pappardelle pasta, Skull Island tiger prawns & Brussel sprout

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

300G SMOKED BONELESS RIB EYE CHOP | 58

2 weeks dry aged rib eye brushed with bourbon, cold smoked with cherry wood and served with wedges, chargrilled cos salad & 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

RAVIOLI | 45

Handmade ricotta, mushroom & truffle ravioli, honey mascarpone sauce & Pecorino ^{V, CN}

Wine pairing: Babich Estate Pinot Noir – Earthy aromas with vanilla, warm spicy finish

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!

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