



The PumpHouse

KUNUNURRA

Lunch

CHARCUTERIE BOARD | \$45

18 months San Daniel, truffle salami, pork & kangaroo terrine, prosciutto croquette, homemade salted butter, cornichon, onion chutney, Toolunka creek olives, sourdough bread ^{GFO, CN}

CHEESE BOARD | \$45

Manchego & quince paste, Gorgonzola & cumin seed, truffle Brie, Pecorino, feta & oregano, sourdough ^{GFO, V, CN}

VEGAN BOARD | \$38

Seasonal veggie sticks, coconut white sauce, smoked eggplant dip, green tapenade, crackers & sundried tomato ^{GFO, VG}

BURGER | \$29.50

Butter bread bun, beef patty, Manchego cheese, caramelized onion, lettuce, tomato, served with chips

Add maple bacon | \$4

Add fried egg | \$2

FISH TACOS | \$29.50

Beer battered barra, shredded red cabbage, coriander, chipotle mayo & corn tortillas ^{VGO, EF, DF, GF}

CAESAR SALAD | \$25

Cos lettuce, parmesan cheese, crouton, sundried tomato, anchovies, grilled pancetta & Caesar dressing ^{VO, GF}

BOWL OF CHIPS | \$12

With potato aioli ^{V, VGO, GF}

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