



The PumpHouse

KUNUNURRA

Antipasti

TARTUFO SALAMI | 21

Homemade salted butter, sundried tomato, cornichon & woodfired bread
EF, GFO

PROSCUITTO | 21

18 months San Daniel prosciutto, homemade salted butter & woodfire bread
EF, GFO

Wood fired pizza

MARGHERITA | 27.5

Tomato base, cherry tomato, fior di latte, basil & green oil
V, EF, GFO

4 CHEESE | 29.5

Tomato base, smoked scamorza, gorgonzola DOP, fior di latte & Parmigiano Reggiano DOP
V, EF, GFO

MORTADELLA | 30.5

Tomato base, pistachio mortadella, fior di latte, & cherry tomatoes
EF, GFO, CN

PEPPERONI | 31.5

Tomato base, Cantimpalo chorizo, capsicum, fior di latte & jalapenos
EF, GFO

Dessert

ANGIOLETTI | 18

Deep fried pizza ball served with Nutella and pistachio (better when shared!)
CN, V, EF

DIPS | 19

Green tapenade, smokey eggplant dip & woodfire bread
VG, GFO

TOOLUNKA CREEK OLIVES VG, GF | 14

ZA'ATAR SPICED FRIES | 12

with aioli
VG, GF

MEAT LOVER | 33.50

Tomato base, beef & lamb mince, chorizo sausage, fior di latte & rosemary potatoes
EF, GFO

4 SEASON | 28.5

Tomato base, roman artichoke, capsicum, sundried tomato, olives, fior di latte, & preserved lemon pesto
V, VGO, EF, GFO

PESTO | 27.5

Tomato base, cherry tomatoes. plant-based macadamia pesto, , basil & pine nuts
VG, GFO, CN

TRUFFLE| 33.5

Ricotta & truffle base, stracciatella, mushrooms, walnut & truffle oil
V, GFO, CN

GRAPEFRUIT GRANITA | 18

Kununurra grapefruit, lime & ginger granita, fresh fruits & lemon balm
VG, 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 **PO** Pescatarian Option

We are unable to cater to FODMAP diets without 24 hour notification.

We take your allergy and dietary requirements very seriously. Please advise your needs at the time of booking and our Chefs and kitchen team will do their best to accommodate you.

Public holiday surcharge add 20% to total bill.