



The PumpHouse

KUNUNURRA

Mains

BARRAMUNDI & CHORIZO | 49

Chorizo & olive crusted saltwater wild caught barramundi, polenta & millefeuille veggies ^{GF, PO}

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

PRESSED LAMB | 45

6 hour pressed lamb, cauliflower & celeriac puree, roasted baby carrot, sumac & wattleseed

RAVIOLI | 45

Ricotta, mushroom & truffle ravioli, honey mascarpone sauce, walnuts & Pecorino ^{V, CN}

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

SWEET POTATO VEGAN CEVICHE | 36

Coconut tiger's milk, Kununurra mangoes, burnt avocado, roasted sweet potato, herbs & agrums ^{VG, GF}

Wine pairing: Myattsfield Vermentino - Crisp and dry with subtle pear notes, savoury with a spicy edge

SKIN ON CHICKEN BREAST | 42

Pan-fried with wild mushroom, kale, pumpkin-filled pasta and jus ^{CN}

Wine pairing: Altus Rise 'wildlight' Pinot Grigio – Natural mineral acidity, fruity aromas and a crisp citrusy finish

300G SCOTCH FILLET | 58

Chargrilled shallots, asparagus, zucchini ribbons with fondant potato, garlic prawns and peppercorn butter ^{GF, EF}

Wine pairing: Bethany Shiraz Full bodied with soft tannins and dark fruit flavours

Sides

STEAMED VEG | 12

COS SALAD | 12

with Caesar dressing ^{VG, GF, EF}

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.