



# The PumpHouse

KUNUNURRA

## Sharing

### **TASTING BOARD | 38**

Prosciutto croquettes, Manchego cheese and quince, marinated artichoke, tomato & anchovy toasties & green olives tapenade <sup>EF, CN</sup>

### **GARLIC PRAWNS | 20**

Confit onion butter, garlic & parsley <sup>EF, GFO</sup>

### **KOFTA | 19**

Beef kofta, pita bread, capsicum & feta <sup>EF, CN, DFO</sup>

### **BEEF TACOS | 18**

Slow cooked pulled beef, slaw, avocado salsa <sup>GF, VO</sup>

### **SMOKED EGGPLANT DIP | 18**

Garlic pita bread <sup>VG, GFO</sup>

### **CURED BARRAMUNDI | 24**

Lemon myrtle cured raw Barramundi, mango, ginger and coriander tiger's milk <sup>GF, EF, DF</sup>

### **MANCHEGO CHEESE | 18**

Spanish cheese 'Manchego' & quince paste <sup>V, CN, EF, GFO</sup>

### **GRILLED SWEET CORN | 14**

Tajin & chipotle mayo <sup>VG, GF</sup>

### **FRIES | 12**

Za'atar spices and aioli <sup>VG, GF</sup>

### **OLIVES MARINATED | 14**

From Toolunka Creek, SA <sup>VG, GF</sup>

*Nganjileb jangeb barrenkoo!*

**[YOU ALL] ENJOY YOUR MEAL**

MIRRIWOONG TRANSLATION

**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.