



The PumpHouse

KUNUNURRA

Mains

CHILLI CRAB SPAGHETTI | 47

Shark Bay crab spaghetti with fermented chilli and garlic, chives and mirin butter ^{DFO}

WILD CAUGHT BARRAMUNDI | 46

Wild caught saltwater barramundi with coconut cauliflower, eggplant relish and crisp curry leaves ^{GF, DF}

BEEF RIB EYE | 57

Black angus MB3+ beef ribeye, fried potatoes, pickled oyster mushroom, mixed leaf salad and Paris butter ^{GF, DFO}

Sides

SHOESTRING FRIES | 11

Herb salt and aioli ^{VG, DF}

GREENS | 13

Green beans and broccolini, confit garlic oil, fried shallots ^{VG, GF, DF}

LEAFY SALAD | 13

Soft herb & mixed leaf salad with burnt honey dressing ^{VG, GF, DF}

CAULI & CHICKPEAS | 13

Cauliflower, chickpeas, lemon olive oil and salted pepitas ^{VG, GF, DF}

ROASTED POTATOES | 13

Roasted kipfler potatoes with garlic and rosemary ^{V, GF, DF}

CHICKEN MARYLAND | 45

Free range confit chicken maryland, potato puree, black cabbage and creamed corn croquette ^{DFO}

PORK CUTLET | 46

Pork cutlet with roasted eschallots, carrot, pressed sweet potato and green olive salsa verde ^{DFO}

HOMEMADE RICOTTA GNOCCHI | 45

Ricotta gnocchi with mushrooms, macadamia, sage, lemon and truffle mascarpone ^V

ROASTED TOMATO ORECCHIETTE | 36

Orecchiette with roasted tomatoes, capers, olives, fresh herbs, olive oil and garlic ^{VG, DF}