



The PumpHouse

KUNUNURRA

Mains

CHICKEN MARYLAND | 45

Free range confit chicken maryland, potato and leek croquette, corn puree, broccolini, preserved lemon dressing ^{DFO}

HOMEMADE RICOTTA & PUMPKIN GNOCCHI | 45

Ricotta and pumpkin 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}

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}

CHILLI CRAB SPAGHETTI | 49

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

WILD CAUGHT BARRAMUNDI | 47

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 'cowboy butter' ^{GF, DFO}

SLOW COOK PRESSED LAMB | 49

Slow cooked pressed lamb shoulder with roasted pumpkin, parsnip, carrot and shallots with mint salsa verde ^{GF, DFO}

ROASTED POTATOES | 13

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

CAULI & CHICKPEAS | 13

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