



The PumpHouse

KUNUNURRA

Small Plates & Sides

PUMPHOUSE TASTING BOARD | 41

Cured meats, homemade pickles, hummus, olives, dijon, crostini ^{GFO, DFO}

VEGETARIAN TASTING BOARD | 34

Homemade pickles, hummus, olives, coconut yoghurt, crostini ^{V, GFO, DFO}

SHOESTRING FRIES | 11

Shoestring fries, herb salt, and aioli ^{V, DF}

GREENS | 13

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

GARLIC BREAD | 12

Garlic pizza bread with confit garlic and rosemary oil

WARM OLIVES | 14

Marinated in plum, thyme, chilli with pizza bread ^{VG, DF, GFO}

EMPANADAS | 13

Potato, caramelised onion and smoked mozzarella empanadas, smoked hot sauce ^V

LEAFY SALAD | 13

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

Kids Menu

MARGHERITA | 13

Tomato base, mozzarella, basil & olive oil

HAM & CHEESE | 13

Tomato base, shaved ham, mozzarella

SPAGHETTI BOLOGNESE | 13

VANILLA ICE-CREAM | 10

Vanilla ice-cream with milk caramel and peanut brittle

MANGO SORBET | 10

Mango sorbet, wood-roasted pineapple, chocolate crunch

We have desserts for adults too! Please ask your friendly server!

GF Gluten Free **GFO** Gluten Free Option **V** Vegetarian **VG** Vegan **DF** Dairy Free **DFO** Dairy Free Option
Public holiday surcharge add 20% to total bill.

@pumphouse_kununurra

WiFi: Sunset25!



The PumpHouse

KUNUNURRA

Wood-fired Pizza

MARGHERITA | 26

Tomato base, mozzarella, basil & olive oil^V

PORK & FENNEL | 28

Tomato base, pork and fennel sausage, red onion, shaved fennel, mozzarella, parsley

MUSHROOM BIANCO | 27

White bechamel base, mushrooms, mozzarella, sage, truffle oil^V

PEPPERONI | 28

Tomato base, pepperoni, mozzarella, parsley

THREE CHEESE | 27

White bechamel base, confit garlic, mozzarella, scamorza, grana padano, parsley^V

LEMON CAULIFLOWER | 26

Olive oil base, roasted cauliflower, artichoke, preserved lemon, capers, parsley^{VG}

TROPICAL | 26

Tomato base, shaved ham off the bone, fresh pineapple, mozzarella

Gluten free bases available \$4

Pasta

PORK & VEAL BOLOGNESE | 38

Pork and veal bolognese with rigatoni and grana padano

BASIL ORECCHIETTE | 36

Orecchiette with fresh basil pesto, green beans and olive oil^V

ROASTED TOMATO ORECCHIETTE | 36

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

HOMEMADE GNOCCHI | 45

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

CHILLI CRAB SPAGHETTI | 49

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