

# THE PUMPHOUSE

# DINNER MENU

Please let our staff know about any allergies or dietary needs. We'll do our best to accommodate you and recommend suitable options.

## MAINS

### Roast Chicken

\$ 39

with pressed lemon potatoes, roasted vegetables, salsa verde & caramelised yoghurt  
(gf)

### Wagyu Scotch Fillet

\$ 69

with roasted kipfler potatoes, cos heart & grana padano salad, black garlic chimmichurri  
(gf)

### Grilled Barramundi

\$ 48

WA salt-water barramundi with green beans, white wine cream sauce & citrus herb crust

### Orecchiette

\$ 39

with zucchini and olive oil cream, king oyster mushrooms and fried capers  
(vegan)

### Crab Spaghetti

\$ 49

blue swimmer crab with yuzu chilli butter & brown butter rosemary crumb

### Lamb Fillet

\$ 45

with ricotta & green olive gnocchi, broccolini, romesco & preserved lemon.

## SIDES

### Shoestring Fries

\$ 12

with aioli (v)

### Roasted Kipfler Potatoes

\$ 14

with garlic, rosemary, sour cream & chives (v, gf)

### Baby Cos Salad

\$ 14

with radish, herbs & toasted pepitas (v, gf)

### Macaroni Cheese

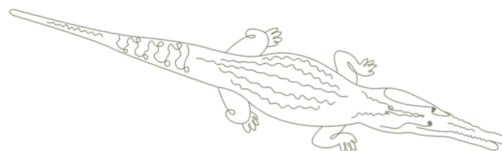
\$ 15

with truffle salsa and mozzarella (v)

### Green Beans

\$ 14

with roasted shallots, almonds & burnt honey dressing (gf)



Please note: a small surcharge applies to card transactions