

THE PUMPHOUSE

# SALTWATER SESSIONS



A rotating selection from Australia's shores every Saturday and Sunday.

## FOOD MENU

**Clam Spaghetti** **\$45**

With a white wine sauce,  
shallots, garlic and parsley

**Salmon Croquettes** **\$26**

Teriyaki salmon croquettes  
with yuzu aioli

**NEW!**

**Sunset Deal** **\$55**

Pair your tasting plate  
with a carafe of Aperol Spritz

## DRINK PAIRING

**Fowles Pinot Grigio** **\$ 12**

Stainless steel ferment to  
promote its pure fruit flavors.  
Pear, citrus and stone fruit with  
a slate minerality.

**East 8 Hold Up** **\$18**

Vodka, Aperol, passionfruit  
liqueur, pineapple juice, lime  
Refreshing, tropical and slightly  
bitter. Served tall and iced for  
a hot day aperif.

ALL SEAFOOD IS PROUDLY AUSTRALIAN-SOURCED. SPECIFIC ORIGINS LISTED WHERE NOTABLE