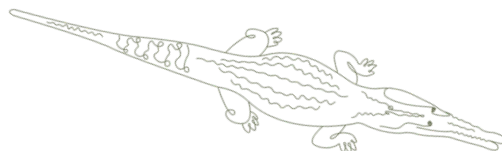


# THE PUMPHOUSE

# SHARE PLATES

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

<b>Today's Focaccia</b>	<b>\$ 15</b>
with hummus, lemon myrtle olive oil (vegan, gfo)	
<b>Heirloom Tomatoes &amp; Stracciatella</b>	<b>\$ 23</b>
with golden beetroot & zuni pickles (v, gf)	
<b>WA Salt Water Barramundi &amp; Prawn Croquette</b>	<b>\$ 26</b>
with bloody mary vinaigrette, shaved radish salad	
<b>PumpHouse Tasting Plate</b>	<b>\$ 45</b>
with today's focaccia, cured meats, confit tomatoes, guindilla peppers, hummus, olives, labneh (gfo)	
<b>Vegetarian Tasting Plate</b>	<b>\$ 34</b>
with focaccia, olive oil confit tomatoes, guindilla peppers, hummus, olives, labneh (v, gfo)	
<b>Grilled Shark bay scallops (3)</b>	<b>\$ 29</b>
with herb butter, crisp cabbage and apple slaw (gf)	



*Please note: a small surcharge applies to card transactions*