

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

Orecchiette **\$ 39**

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

Lamb Shoulder Ragu **\$ 42**

Slow cooked lamb shoulder, porcini, rigatoni, parmesan and gremolata

Grilled Barramundi **\$ 48**

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

Crab Spaghetti **\$ 49**

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

Premium Scotch Fillet **\$ 74**

this grass-fed, level-2 marbled, premium cut is served with bone marrow black-garlic butter, chargrilled broccolini & shallots, butternut purée, & a crispy mash croquette (gfo)

Chicken Ballotine **\$ 45**

with truffle, basil pesto ricotta gnocchi, crispy prosciutto and sage

Beef Cheeks **\$ 45**

Slow cooked beef cheeks, red wine sauce, creamy polenta, gremolata and crispy shallots (gfo)

SIDES

Shoestring Fries **\$ 12**

with aioli (v)

Baby Cos Salad **\$ 14**

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

Green Beans **\$ 14**

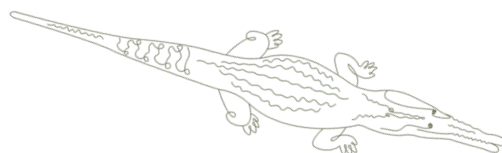
with roasted shallots, almonds & burnt honey dressing (gf)

Roasted Kipfler Potatoes **\$ 14**

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

Macaroni Cheese **\$ 15**

with truffle salsa and mozzarella (v)



Public holiday surcharge add 20% to total bill. Also a small surcharge applies to all card transactions

WiFi: @pumphouse_kununurra Password: Sunset25!