

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

Chicken Ballotine \$ 45

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

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)

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

SIDES

Shoestring Fries \$ 12

with aioli (v)

Baby Cos Salad \$ 14

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

Green Beans \$ 14

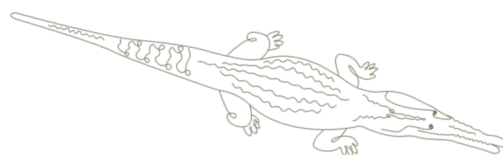
with roasted shallots, almonds & burnt honey dressing (gf)

Roasted Kipfler Potatoes \$ 14

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

Macaroni Cheese \$ 15

with truffle salsa and mozzarella (v)



@pumphouse_kununurra

WiFi: Sunset25!

Public holiday surcharge add 20% to total bill.
Please note: a small surcharge applies to card transactions