

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.

SEAFOOD ORIGIN: AUSTRALIAN (A) | IMPORTED (I) | MIX OF BOTH (M)

MAINS

Orecchiette

\$ 39

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

Lamb Backstrap

\$ 54

Cooked to medium with chargrilled zucchini, salsa verde, whipped feta, spiced crispy chickpeas & a pea & mint puree (gf)

Grilled Barramundi

\$ 48

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

Chicken Ballotine

\$ 45

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

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)

Crab Spaghetti

\$ 49

Blue swimmer crab with a lemon myrtle mirin butter, white wine & chilli sauce (A)

Beef Cheeks

\$ 45

Slow cooked beef cheeks, red wine sauce, creamy polenta, gremolata & 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!