

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.

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

Today's Focaccia	\$15
with hummus, lemon myrtle olive oil (vegan, gfo)	
Heirloom Tomatoes & Stracciatella	\$ 23
with golden beetroot & zuni pickles (v, gf)	
WA Salt Water Barramundi & Prawn Croquette	\$ 26
with bloody mary vinaigrette, shaved radish salad (A)	
PumpHouse Tasting Plate	\$ 45
with today's focaccia, cured meats, confit tomatoes, guindilla peppers, hummus, olives, labneh (gfo)	
Vegetarian Tasting Plate	\$ 34
with focaccia, olive oil confit tomatoes, guindilla peppers, hummus, olives, labneh (v, gfo)	
Confit Onion Garlic Prawns	\$ 28
with cherry tomatoes & fresh focaccia (gfo) (I)	
Xo Barramundi	\$ 27
with siracha mayo, spring onion & sesame seeds (df)(A)	