

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 - with hummus, lemon myrtle olive oil **\$15**
(vegan, gfo)

Cured Barramundi **\$27**
with coconut, lime, cucumber, yuzu pearls, coriander & puffed rice with sesame
(gfo) (A)

Chilli Garlic Prawns **\$28**
with confit onion butter & fresh focaccia
(gfo) (A)

Heirloom Tomatoes & Stracciatella **\$23**
with basil oil, aged balsamic, focaccia crumb, stracciatella & pickled shallots
(v, gfo)

Salt & Pepper Squid **\$26**
with green pawpaw salad, chilli & lime dressing, paprika & aioli
(df) (A)

King Oyster Mushroom **\$24**
with cauliflower puree, crispy capers, chilli oil & fresh herbs
(vg, gf, df)

PumpHouse Tasting Plate **\$47**
with today's focaccia, cured meats, confit tomatoes, guindilla peppers, hummus, olives & labneh (gfo)

Vegetarian Tasting Plate **\$36**
with today's focaccia, olive oil confit tomatoes, guindilla peppers, hummus, olives & labneh (v, gfo)

*A 20% public holiday surcharge applies to the total bill. Also a small surcharge applies to all card transactions
WiFi: @pumphouse_kununurra Password: Sunset25!*