

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 \$ 49

WA saltwater barramundi with polenta, roasted capsicum & zucchini, lemon garlic crust & a smoked tomato vinaigrette (A)

300g Rump Steak \$ 63

with triple cooked chips truffle aioli, parmesan, green bean mixed leaf salad & sautéed wild mushrooms (gfo)

Crab Spaghetti \$ 49

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

Truffle Chicken Ballotine \$ 45

with crispy cos lettuce, focaccia croutons, crispy prosciutto, parmesan tuile & Caesar dressing

SIDES

Shoestring Fries \$ 14

with aioli (v)

Smashed Cucumber Salad \$ 14

with red onion, radish, gem lettuce & honey mustard dressing (v, gf)

Green Beans \$ 14

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

Macaroni Cheese \$ 16

with truffle salsa and mozzarella (v)

Triple Cooked Chips \$ 15

with truffle aioli & Parmesan (gf)