

STARTERS

Soup of the day	8.90 / 12.90
Garlic bread	9.90
Bruschetta (V) Tomato, fetta, red onion, basil, balsamic glaze	14.90
House made dips Turkish bread, grissini, provolone cheese, marinated olives	14.90
Kefalograviera Saganaki (GF, V) Kalamata olives, beetroot relish, rocket, balsamic glaze	14.90
Confit duck spring rolls Carrot, spring onion, shitake mushroom, coriander, nuoc cham	16.90
Crab and sweetcorn croquettes Chipotle aioli, herb salad	17.90
Freshly shucked Oysters Natural or Kilpatrick	1/2 Dz 18.00 1 Dz 32.00
Brioche sliders (refer to specials board)	9.90 each 24.90 trio

SALADS

Warm peppered pumpkin salad (GF, V) Shaved beetroot, roasted pine nuts, baby spinach, crumbled fetta, poached egg	21.90
Avocado and red quinoa salad (V, VG, GF) Caramelised sweet potato, roast zucchini, green beans, chickpeas, house dressing	21.90
Salmon caesar salad Herbed bacon, crisp croutons, anchovy dressing, poached egg	26.90



MAIN COURSE

Cauliflower, pea, mint and freekeh fritters (V) Fetta, tomato and fennel salad, saffron aioli	21.90
Veggie Burger (V) Beetroot, white bean, red quinoa, dukkah, slaw, grilled haloumi, charcoal bun, wedges	21.90
Lemon peppered calamari (GF) Red shallot, Vietnamese mint, coriander, wombok and Chinese cabbage salad, crisp shallots, wasabi aioli	26.90
Slowly braised lamb neck penne Peas, pancetta, green olives, pecorino	26.90
Spaghetti pescatore Scallops, prawns, fish, lemon, garlic, verjuice, rocket	29.90
Confit duck risotto Truffled swiss brown mushrooms, sage, smoked red peppers, crumbled fetta	29.90
Slowly braised ox cheeks (GF) Bacon and onion gratin, sautéed greens, heirloom carrots, braising liquor	30.90
Roasted chicken breast Pumpkin, spinach and goats cheese filling, lemon and herb risoni, buttered asparagus, roasted cherry tomato	32.90
Chargrilled pork rib eye Mushroom risotto, crisp sage, roast prosciutto, walnut and parsley salad	32.90
Catch of the day (GF) Confit leeks, crème fraiche, tomato and basil dressing, parsley potatoes, dill, salmon pearls (refer to specials board)	MP
Marinated rack of lamb (GF) Spicy white bean cassoulet, sautéed zucchini ribbons, rosemary jus, chimichurri dressing	38.90



Proud recipients of **Best Bistro - Metro** at the 2016 AHA Vic State Awards for Excellence

V = Vegetarian GF = Gluten Free

BUTCHERS SELECTION

300g Black Angus Porterhouse	36.00
400g High Country Aged Rib Eye	36.00
300g Kilcoy Grain Fed Eye Fillet	38.00

Served with peppered roasted Portobello mushroom, olive oil and horseradish mash, greens, red wine jus (GF)

OR choose 2 sides and a sauce:

Sides:

Steak fries
Tossed Veggies
Olive oil and horseradish mash
Garden Salad

Sauce:

Pepper jus
Mushroom sauce
Béarnaise
Anchovy and mustard butter

TRADITIONAL PUB FARE

The Pumhouse Burger House made secret recipe beef patty, bacon, lettuce, tomato, cheese, aioli, chips	22.90
Melbourne bitter battered fish Garden salad, chips, tartare, lemon wedge	25.90
Chicken parmigiana Hand crumbed chicken breast, leg ham, napoli, mozzarella, garden salad, chips	25.90
Veal schnitzel Hand crumbed, garden salad, chips, lemon wedge	24.90

KIDS

All \$10.00

Kids under 12 years only
Activity pack included

Chicken nuggets, chips and salad
Battered fish, chips and salad
Napoli pasta (parmesan optional) (V)
Chicken schnitzel, chips and salad

SIDES

All \$8.50

Hot Chips
House made aioli, chilli jam
Wedges
Sour cream, chilli jam
Olive oil and horseradish mash
Sautéed seasonal vegetables
Garden salad

DESSERTS

Chocolate & macadamia nut brownie Vanilla bean ice-cream	11.00
Passionfruit crème brulee Chocolate dipped shortbreads, passionfruit jelly	11.00
Lemongrass parfait (GF) Pineapple salsa	11.00
Raspberry panna cotta (GF) Raspberry compote and citrus crème fraiche	11.00
Affogato Vanilla bean ice-cream, espresso coffee, your choice of liqueur	16.00
Cheese plate Warrnambool cheddar, Jindi blue and Wattle Valley brie, lavosh, quince paste, dried apricots	24.90