

STARTERS

Soup of the day	8.90 / 12.90
Garlic bread	7.90
Bruschetta (V) Tomato, fetta, red onion, basil, balsamic glaze	14.90
House made dips Turkish bread, grissini, provolone cheese, marinated olives	14.90
Crispy zucchini flowers (V) Buffalo mozzarella and herbed avocado stuffing, spiced date chutney	14.90
Kefalograviera Saganaki (GF, V) Kalamata olives, beetroot relish, rocket, balsamic glaze	14.90
Freshly shucked Oysters Natural or Kilpatrick	1/2 Dz 18.00 1 Dz 32.00
Pumphouse charcuterie plank (for 2) Selected cold meats, imported cheese, pickled vegetables, pâté, homemade relish, heirloom tomato and bocconcini salad, sourdough	25.90

SALADS

Warm peppered pumpkin salad (GF, V) Shaved beetroot, roasted pine nuts, baby spinach, crumbled fetta, poached egg	20.90
Tarragon poached chicken salad (GF) Crispy endive, fresh salad leaves, honey mustard dressing	24.90
House cured salmon salad (GF) Chilli and ginger, asparagus, orange and goats curd, horseradish and buttermilk dressing	24.90



MAIN COURSE

Eggplant involtini (VG) Spinach, pine nuts, herbed tomato sauce	21.90
Onion, asparagus and tomato tart (V) Rocket, quail eggs, balsamic glaze	22.90
Wild mushroom risotto (V, GF) Shitake, oyster and field mushrooms, shallots, chives, goats cheese <i>Add roasted duck 29.90</i>	24.90
Sesame crusted calamari (GF) Tossed Vietnamese salad, nam jim aioli, spicy lime vinaigrette	24.90
Rigatoni pollo Marinated chicken, tomato ragù, fresh herbs, fennel, black olives, grana padana	25.90
Roasted lamb rump (GF) Parsley duck fat potatoes, spiced pancetta brussel sprouts, mango chutney, tarragon reduction	31.90
Roasted Victorian duck breast (GF) Slowly cooked du puy lentils, truffled green beans, shimeji mushrooms, red wine jus	31.90
Slowly braised beef cheeks (GF) Moroccan spices, roasted shallots, smoked capsicum, apricot and mint cous cous, preserved lemon yoghurt	31.90
Oven roasted chicken breast (GF) Ricotta and spinach filling, potato and herbed parsnip rosti, sautéed greens, slowly roasted tomato, creamy mustard seed jus	31.90
Catch of the day (GF) <i>(refer to specials board)</i> Preserved lemon and herb risotto, sautéed greens, roasted leek puree, lemon oil	MP



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

BUTCHERS SELECTION

300g Black Angus Porterhouse	34.00
400g High Country Aged Rib Eye	36.00
300g Kilcoy Grain Fed Eye Fillet	36.00

Served with silky truffled paris mash, buttered baby carrots, prosciutto wrapped green beans, caramelised shallot jus (GF)

OR choose 2 sides and a sauce:

Sides:

Steak fries
Tossed Veggies
Truffled paris mash
Garden Salad

Sauce:

Pepper
Mushroom
Béarnaise
Anchovy and mustard butter

TRADITIONAL PUB FARE

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

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
Roasted duck fat potatoes
Truffled paris mash
Sautéed seasonal vegetables
Garden salad

DESSERTS

Rhubarb crème brulee	11.00
Custard arancini	
Vanilla bean and white chocolate panna cotta (GF)	11.00
Mixed berry salad, salted pistachio ice-cream	
Chocolate parfait (GF)	11.00
peanut butter ice-cream, glazed orange brittle crumbs	
Carrot cake (GF)	11.00
Whipped cream cheese, cinnamon ice-cream	
Affogato	14.00
vanilla bean ice-cream, espresso coffee, your choice of liqueur	
Cheese plate (for 2-4)	24.90
Warrnambool cheddar, Jindi blue and Wattle Valley brie, lavosh, quince paste, dried apricots	