

STARTERS

- Soup of the day **8.90 / 12.90**
- Garlic bread **9.90**
- Bruschetta (V) **14.90**
Tomato, fetta, red onion, basil, balsamic glaze
- House made dips **14.90**
Turkish bread, grissini, provolone cheese, marinated olives
- Kefalograviera Saganaki (GF, V) **14.90**
Kalamata olives, beetroot relish, rocket, balsamic glaze
- Crispy zucchini flowers (V) **16.90**
Herbed goats cheese, apple and frisee salad, spiced avocado puree, garlic aioli
- Freshly shucked Oysters **1/2 Dz 18.00**
Natural or Kilpatrick **1 Dz 32.00**
- Brioche sliders **9.90 each 24.90 trio**
(refer to specials board)
- Pumhouse taste plate (for 2) **32.90**
Zucchini flowers, salmon rillette, oysters mornay, smoky baba ganoush, dukkah crusted calamari, spanish chorizo, honey glazed haloumi, fennel, parsley and fetta salad

VEGETARIAN

- Warm peppered pumpkin salad (GF, V) **21.90**
Shaved beetroot, roasted pine nuts, baby spinach, crumbled fetta, poached egg
- Eggplant involtini (VG) **21.90**
Spinach, pine nuts, herbed tomato sauce
- Cauliflower, pea, mint and freekeh fritters (V) **21.90**
Fetta, tomato and fennel salad, saffron aioli
- Roasted pumpkin risotto (GF, V) **23.90**
Zucchini, goats cheese, rosemary, peas, pecorino



MAIN COURSE

- Fresh seafood chowder (GF) **18.90**
- Dukkah crusted calamari (GF) **26.90**
Kasoundi relish, fennel, parsley and fetta salad, pomegranate molasses, dill aioli
- Tiger prawn risotto (GF) **28.90**
Chorizo, saffron, chilli, rocket
- Chicken penne **25.90**
Blistered cherry tomatoes, avocado, rocket, garlic cream sauce
- Twice cooked chicken ballotine (GF) **31.90**
Wrapped in prosciutto, slowly roasted basil and goats cheese stuffing, smashed kipflers, fennel and onion soubise, star anise and orange jus
- Parmesan & herb crusted chicken breast **31.90**
Goats cheese gratin, slowly roasted pickled beetroot, tomato and truffle fondue
- Roasted duck breast **31.90**
Truffled Jerusalem artichoke puree, caramelised hoisin, soy and ginger bok choy, orange oil, chipotle paint, soft herbs
- Crispy pork belly (GF) **32.90**
Apple and fennel slaw, granny smith apple puree, cider vinegar jus, soft herbs
- Catch of the day (GF) **MP**
Petite pumpkin, fetta and pomegranate salad, roast fennel and lobster bisque sauce
(refer to specials board)
- Slowly braised lamb shoulder (GF) (for 2) **64.90**
Eggplant caponata, saffron mash, honey and orange glazed carrots, sautéed greens



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

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 cajun spiced potatoes, seasoned greens, montpellier butter, green peppercorn jus (GF)

OR choose 2 sides and a sauce:

Sides:

Steak fries
Tossed Veggies
Saffron mash
Garden Salad

Sauce:

Pepper jus
Mushroom sauce
Béarnaise
Anchovy and mustard butter

TRADITIONAL PUB FARE

The Pumphouse Burger House made secret recipe beef patty, bacon, lettuce, tomato, cheese, aioli, chips	22.90
Brunswick 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
Saffron mash
Cajun spiced potatoes
Sautéed seasonal vegetables
Garden salad

DESSERTS

Peanut butter crème brulee (GF) Warm berry compote, salted peanuts	11.00
Chocolate & orange pudding (GF) Jaffa anglaise, vanilla ice-cream, crisp orange	11.00
Baked caramel & chocolate slice Choc-mint anglaise, chantilly cream	11.00
Apple & pear crumble Crispy oat and cinnamon butter crust, cinnamon ice-cream	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