



## STARTERS



Soup of the day	<b>8.90 / 12.90</b>
Garlic bread	<b>9.90</b>
Bruschetta (V) Tomato, fetta, red onion, basil, balsamic glaze	<b>14.90</b>
House made dips Turkish bread, grissini, provolone cheese, marinated olives	<b>14.90</b>
Kefalograviera Saganaki (GF, V) Kalamata olives, beetroot relish, rocket, balsamic glaze	<b>14.90</b>
Thai prawn and vegetable spring rolls Sticky chilli Asian dipping sauce	<b>16.90</b>
Slowly cooked lamb, jalapeno and cheddar croquettes Mint labna, saffron aioli	<b>16.90</b>
Freshly shucked Oysters Natural or Kilpatrick	1/2 Dz <b>18.00</b> 1 Dz <b>32.00</b>
Brioche sliders (refer to specials board)	<b>9.90</b> each <b>24.90</b> trio



## SALADS



Warm peppered pumpkin salad (GF, V) Shaved beetroot, roasted pine nuts, baby spinach, crumbled fetta, poached egg	<b>21.90</b>
Moroccan chicken salad Cous cous, nuts, apricots, dill, mint, preserved lemon yoghurt	<b>24.90</b>
Rare Thai beef salad (GF) House marinated eye fillet, red cabbage, coriander, Lebanese cucumber, Asian cabbage, mango, nam-jim dressing, dried shallots	<b>26.90</b>



## MAIN COURSE



Eggplant and sweet potato curry (VG) Chick peas, tofu, masala paste, coconut rice	<b>21.90</b>
Vegetable lasagne (V) Smoked capsicum, goats cheese, basil pesto, mozzarella, spinach, rocket salad, gingered pumpkin, Dijon mustard puree	<b>23.90</b>
Salt and pepper calamari (GF) Vietnamese salad, red curry aioli, toasted shallots	<b>26.90</b>
Pork sausage penne Cherry tomatoes, garlic, fetta, light Napoli sauce	<b>26.90</b>
Prawn risotto (GF) Roasted pumpkin, cherry tomatoes, broccolini, fetta	<b>29.90</b>
Twice cooked smoky BBQ beef brisket Charred corn, pickled red onion, cajun wedges	<b>32.90</b>
Crispy pork belly (GF) Apple and fennel slaw, granny smith apple puree, cider vinegar jus, soft herbs	<b>32.90</b>
Roasted chicken breast (GF) Celeriac puree, kasoundi fried potatoes, sautéed Chinese broccoli, truffled chicken jus	<b>32.90</b>
Roasted duck breast Duck fat fondant potato, cumin and pumpkin puree, sautéed greens, mango and green peppercorn jus	<b>34.90</b>
Catch of the day (GF) Shaved prawn, dill and smoked capsicum risotto, avocado puree, sautéed greens, harissa aioli, herb salad (refer to specials board)	<b>34.90</b>
Pistachio crusted lamb rump (GF) Potato rosti, sweet pea cream, heirloom carrots, aged fetta, mint infused jus	<b>34.90</b>



Proud recipients of **Best Bistro - Metro** at the 2017 AHA National Awards for Excellence

V = Vegetarian GF = Gluten Free

## BUTCHERS SELECTION

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

Served with rosemary duck fat kipfler potatoes, sautéed seasonal greens, bush spice tomato jam, pink peppercorn jus (GF)

**OR** choose 2 sides and a sauce:

### Sides:

Steak fries  
Tossed Veggies  
Creamy potato mash  
Garden Salad

### Sauce:

Pepper  
Mushroom  
Béarnaise  
Anchovy and mustard butter

## TRADITIONAL PUB FARE

<b>The Pumphouse Burger</b> House made secret recipe beef patty, bacon, lettuce, tomato, cheese, aioli, chips	<b>22.90</b>
<b>Veggie Burger (V)</b> Beetroot, white bean, red quinoa and dukkah patty, house made slaw, grilled haloumi, chilli jam, charcoal bun, wedges	<b>21.90</b>
<b>Melbourne bitter battered fish</b> Garden salad, chips, tartare, lemon wedge	<b>25.90</b>
<b>Chicken parmigiana</b> Hand crumbed chicken breast, leg ham, napoli, mozzarella, garden salad, chips	<b>25.90</b>
<b>Veal schnitzel</b> Hand crumbed, garden salad, chips, lemon wedge	<b>24.90</b>

## 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 \$9.00**

Hot Chips  
House made aioli, chilli jam  
Wedges  
Sour cream, chilli jam  
Kasoundi fried potatoes  
Wild rocket, shaved pear, parmesan salad, blue vein dressing  
Sautéed seasonal vegetables  
Garden salad

## DESSERTS

Trio of sorbets (GF)	<b>11.90</b>
Espresso and Kahlua panna cotta (GF) Roasted nut crumble, sweet crème fraiche	<b>11.90</b>
Chocolate, ginger and macadamia nut brownie Peanut butter ice-cream, saffron fairy floss	<b>11.90</b>
Coconut semi-freddo (GF) Vanilla bean praline	<b>11.90</b>
Affogato Vanilla bean ice-cream, espresso coffee, your choice of liqueur	<b>16.00</b>
Cheese plate Warrnambool cheddar, Jindi blue and Wattle Valley brie, lavosh, quince paste, dried apricots	<b>24.90</b>