

## 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>
Duck spring rolls Carrot, spring onion, coriander, Nuoc Cham	<b>16.90</b>
Lamb, fetta and mint croquettes Rosemary 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 (GF, V) Shaved beetroot, roasted pine nuts, baby spinach, crumbled fetta, poached egg	<b>21.90</b>
Watermelon and frisee (GF) Crisp pancetta, marinated watermelon, fresh apple, candied walnuts, fetta, mint	<b>22.90</b>
Crispy Chicken (GF) Watercress, radish, spring onion, honey soy and sesame dressing	<b>24.90</b>
Crispy panko prawn Green mango, shaved cucumber, mint, coriander, julienne pepper, avocado, Thai dressing	<b>26.90</b>



## MAIN COURSE

Mushroom cannelloni (GF, VG) Swiss brown mushrooms, spinach, basil, pine nuts, silken tofu, tomato ragu, pomegranate molasses	<b>22.90</b>
Zucchini, corn, coriander and fetta fritters (V) Rocket, herbed yoghurt	<b>23.90</b>
Turmeric infused calamari (GF) Shaved cucumber, rocket and watermelon salad, dill dressing, chermoula aioli	<b>26.90</b>
Lamb ragu gnocchi Slowly cooked lamb shoulder, mushrooms, basil, tomato sugo, grana padana	<b>27.90</b>
Confit duck risotto (GF) Shallots, roasted beetroot, spinach, wild rocket, shaved parmesan, white truffle oil	<b>28.90</b>
Seafood linguini Mussels, scallops, prawns, dill, diced tomato, garlic, parsley	<b>29.90</b>
Slowly braised masterstock pork belly (GF) Spiced apple mash, sautéed greens, sticky soy, ginger and star anise glaze	<b>32.90</b>
Marinated chicken breast (GF) Braised leek, smoked tomato and rosemary risotto, raisin jam, roasted garlic vinaigrette	<b>32.90</b>
Catch of the day (GF) Confit lemon and dill mash, salsa verde, szechuan kale, lemon oil (refer to specials board)	<b>34.90</b>
Marinated lamb rump (GF) Sweet potato and mint mash, sautéed greens, green peppercorn 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** **36.00**  
170-day grain fed, marble score 2+, Tamworth NSW

**400g High Country Aged Rib Eye** **36.00**  
Gippsland VIC

**300g Kilcoy Eye Fillet** **38.00**  
MSA pasture fed, Kilcoy QLD

Served with roasted rosemary and garlic chat potatoes, sautéed greens, shallot and field mushroom jus (GF)

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

### Sides:

Steak fries

Tossed Veggies

Creamy potato mash

Garden Salad

### Sauce:

Pepper jus

Mushroom sauce

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

**Veggie Burger (V)** **21.90**  
Beetroot, white bean, red quinoa and dukkah patty, house made slaw, grilled haloumi, chilli jam, charcoal bun, wedges

**Melbourne Bitter battered fish** **25.90**  
Garden salad, chips, tartare, lemon wedge

**Chicken parmigiana** **25.90**  
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

Rosemary and garlic chat potatoes

Wild rocket, shaved pear and parmesan salad, blue vein dressing

Sautéed seasonal vegetables

Garden salad

## DESSERTS

Trio of sorbets (GF, VG) **11.00**

Traditional crème brulee **11.00**  
Shortbread

Vanilla bean panna cotta (GF) **11.00**  
Braised rhubarb, praline dust

Chocolate, ginger and macadamia nut brownie **11.00**  
Peanut butter ice-cream, saffron fairy floss

Homemade tiramisu **11.00**  
Espresso anglaise

Affogato **16.00**  
Vanilla bean ice-cream, espresso coffee, your choice liqueur

Cheese plate **24.90**  
Warrnambool cheddar, Jindi blue and Wattle Valley brie, lavosh, quince paste, dried apricots