



## STARTERS



Soup of the day	<b>8.90 / 12.90</b>
<b>Freshly shucked Oysters (GF)</b> Natural, kilpatrick or Japanese style with pickled ginger, cucumber and wasabi aioli	<b>4.00 each</b>
<b>Garlic bread</b>	<b>9.90</b>
<b>Bruschetta (V)</b> Tomato, fetta, red onion, basil, balsamic glaze	<b>15.90</b>
<b>House made dips</b> Turkish bread, grissini, provolone cheese, marinated olives	<b>16.90</b>
<b>Kefalograviera Saganaki (GF, V)</b> Kalamata olives, beetroot relish, rocket, balsamic glaze	<b>16.90</b>
<b>Duck spring rolls</b> Carrot, spring onion, coriander, Nuoc Cham	<b>17.90</b>
<b>Lamb, fetta and mint croquettes</b> Rosemary aioli	<b>17.90</b>
<b>Brioche sliders</b> (Refer to specials board)	<b>9.90 each 24.90 trio</b>
<b>Masterstock pork belly (GF)</b> Seared Japanese scallops, poached apple puree, truffled cauliflower puree, ginger, honey and soy infused glaze <b>Wine suggestion</b> - La Zona Prosecco, King Valley, Victoria	<b>24.90</b>
<b>Vegetarian taste plate (for 2) (VG)</b> Stuffed portobello mushroom, roasted vegetables, homemade hommus, pickled cauliflower, cornichons, marinated olives, Persian style macadamia fetta, sourdough	<b>24.90</b>
<b>Winter taste plate (for 2)</b> Duck spring rolls, masterstock pork belly, lamb croquettes, Japanese oysters, chilli salted calamari, fennel and sundried tomato salad	<b>36.90</b>



## MAIN COURSE



<b>Warm peppered pumpkin salad (GF, V)</b> Shaved beetroot, roasted pine nuts, baby spinach, crumbled fetta, poached egg	<b>22.90</b>
<b>Portobello mushrooms (GF, VG)</b> Du-puy lentil, marinated pepper and basil stuffing, oven baked macadamia fetta, tomato sugo <b>Wine suggestion</b> - Casa Lluç Tempranillo 'Reserva', Valencia, Spain (organic, vegan)	<b>23.90</b>
<b>Eggplant involtini (V)</b> Mozzarella, spinach, herbed Napoli sauce	<b>23.90</b>
<b>Wild mushroom risotto (GF, V)</b> Mascarpone, torn fresh herbs, peas, manchego cheese, grana padana. Add confit duck (GF) \$29.90	<b>24.90</b>
<b>Chilli salted calamari (GF)</b> Crisp fennel, sundried tomato and olive salad, grilled lime, preserved lemon yoghurt	<b>26.90</b>
<b>Pancetta gnocchi</b> Peas, light gorgonzola cream, fried rocket	<b>26.90</b>
<b>Spanish chorizo pappardelle</b> Roasted pumpkin, kalamata olives, light pesto cream	<b>26.90</b>
<b>Seafood linguini</b> Mussels, Japanese scallops, prawns, dill, diced tomato, garlic, parsley <b>Wine suggestion</b> - T'Gallant Cape Schank Pinot Grigio, Mornington Peninsula, VIC	<b>29.90</b>
<b>Twice cooked pork tenderloin</b> Pancetta, apricot, raisin and sourdough farce, goats cheese gratin, sautéed greens, apple jus	<b>32.90</b>
<b>Parmesan and herb crusted chicken breast</b> Pea risotto, root vegetables, truffled chicken jus	<b>32.90</b>
<b>Slowly braised lamb shanks (GF)</b> Creamy buttered mash, rosemary, olive and tomato jus, sautéed baby carrots <b>Wine suggestion</b> - Vinogradi Nuic Blatina, Bosnia and Herzegovina	<b>34.90</b>
<b>Catch of the day (GF)</b> Honey roasted sweet potato, pancetta and pumpkin mash, sautéed kale, roasted corn, caper and tomato salsa, lemon and dill butter	<b>36.90</b>

## BUTCHERS SELECTION

300g Jack's Creek Black **38.90**

Angus Porterhouse

Grain fed, marble score 2+, Narrabri NSW

400g Great Southern Rib Eye **39.90**

MSA grass fed, free-range, VIC

300g Hereford "Boss" Eye Fillet **39.90**

MSA grass fed, free-range, SA

Served with rosemary salted potatoes, sautéed seasonal greens, roasted garlic jus (GF)

Wine suggestion: Pepperjack Shiraz, Barossa Valley, SA

**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

The Pumphouse Burger **23.90**

House made secret recipe beef patty, bacon, lettuce, tomato, cheese, caramelised onion, gherkins, bush tomato chutney, battered onion rings, chips, sweet chilli aioli

Veggie Burger (v) **21.90**

Beetroot, white bean, red quinoa and dukkah patty, house made slaw, grilled haloumi, chilli jam, charcoal bun, wedges

Stella battered fish **26.90**

Garden salad, chips, tartare, lemon wedge

Chicken parmigiana **26.90**

Hand crumbed chicken breast, leg ham, Napoli, mozzarella, garden salad, chips

Veal schnitzel **25.90**

Hand crumbed, garden salad, chips, lemon wedge

## KIDS

**All \$10.90**

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 \$8.90**

Hot Chips

House made aioli, chilli jam

Wedges

Sour cream, chilli jam

Rosemary salted potatoes

Honey roasted sweet potato and pumpkin mash

Wild rocket, shaved pear and parmesan salad,

blue vein dressing

Sautéed seasonal vegetables

Garden salad

## DESSERTS

Raspberry syrup poached pear (GF, VG) **11.90**

Blood orange sorbet

Rich dark chocolate fondant **11.90**

Clotted cream, chocolate chilli ganache

Banana pudding **11.90**

Salted caramel sauce, vanilla bean ice-cream

Chocolate, ginger and macadamia **11.90**

nut brownie

Peanut butter ice-cream, saffron fairy floss

Apple and rhubarb crumble **11.90**

Vanilla bean ice-cream

Liqueur suggestion: Esprit de Figs Fig

Liqueur, France

**11.90**

Salted caramel panna cotta (GF)

Hazelnut praline

Affogato **16.90**

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