

STARTERS

- Soup of the day** **8.90 / 12.90**
- Freshly shucked Oysters (GF)** **4.00 each**
Natural, kilpatrick or Japanese style with pickled ginger, cucumber and wasabi aioli
- Garlic bread** **9.90**
- Bruschetta (V)** **15.90**
Tomato, fetta, red onion, basil, balsamic glaze
- House made dips** **16.90**
Turkish bread, grissini, provolone cheese, marinated olives
- Kefalograviera Saganaki (GF, V)** **16.90**
Kalamata olives, beetroot relish, rocket, balsamic glaze
- Duck spring rolls** **17.90**
Carrot, spring onion, coriander, Nuoc Cham
- Pulled pork, sweetcorn, red pepper and manchego croquettes** **17.90**
Harissa aioli
- Brioche sliders** **9.90 each 24.90 trio**
(Refer to specials board)
- Masterstock pork belly (GF)** **19.90**
Sweet potato and ginger roesti, apple jam, quince jus
Wine suggestion - La Zona Prosecco, King Valley, Victoria
- Vegetarian taste plate (for 2) (VG)** **24.90**
Stuffed portobello mushroom, roasted vegetables, homemade hommus, pickled cauliflower, cornichons, marinated olives, Persian style macadamia fetta, sourdough
- Spring taste plate (for 2)** **36.90**
Duck spring rolls, masterstock pork belly, pulled pork croquettes, Japanese oysters, chilli salted calamari, Thai noodle salad



MAIN COURSE

- Spring Salad (GF, V)** **22.90**
Spinach, currants, red quinoa, roasted pumpkin, toasted nuts, fetta, rocket, white wine vinaigrette
- Portobello mushrooms (GF, VG)** **23.90**
Du-puy lentil, marinated pepper and basil stuffing, oven baked macadamia fetta, tomato sugo
Wine suggestion - Casa Lluç Tempranillo "Reserva", Valencia, Spain (organic, vegan)
- Eggplant involtini (V)** **23.90**
Mozzarella, spinach, herbed Napoli sauce
- Spiced Moroccan lamb salad** **26.90**
Charred pita, salad leaves, red onions, cucumber, cherry tomatoes, Moroccan chilli labna
Wine suggestion - Chrismont Riesling, King Valley, VIC
- Sicilian pork sausage rigatoni** **26.90**
Roasted cherry tomatoes, sage, grana padana
- Pea, broad bean and asparagus risotto (GF, V)** **26.90**
Mint pesto, mascarpone
Add confit duck leg (GF) \$29.90
Wine suggestion - Chain of Ponds Pinot Noir, Adelaide Hills, SA
- Chilli salted calamari (GF)** **26.90**
Thai noodle salad, squid ink aioli, crisp shallots, micro herbs
- Seafood linguini** **29.90**
Mussels, Japanese scallops, prawns, dill, diced tomato, garlic, parsley
Wine suggestion - T'Gallant Cape Schanck Pinot Grigio, Mornington Peninsula, VIC
- Almond and herb crusted pork cutlet** **32.90**
Fennel, red cabbage and pear coleslaw, blueberry aioli, house made pickled mushrooms
- Char-grilled chicken breast (GF)** **32.90**
Lemon thyme, sumac and garlic marinade, camembert and kale stuffing, slowly braised leek and chive risotto, sautéed spinach, rosemary chicken jus
- Slowly braised lamb shanks (GF)** **34.90**
Lemon and olive mash, tomato, chilli, fennel and fetta jus, buttered baby carrots, gremolata
Wine suggestion - Vinogradi Nuic Blatina, Bosnia and Herzegovina
- Catch of the day (GF)** **36.90**
Mascarpone potato puree, charred asparagus, shaved prawn and dill salsa, café de paris butter, chilli oil

BUTCHERS SELECTION

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

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 lime salsa verde roasted kipflers, lemon and almond broccolini, bourbon bacon jam, red wine jus (GF)

Wine suggestion: Pepperjack Shiraz, Barossa Valley, SA

OR choose 2 sides and a sauce:

Sides:	Sauce:
Steak fries	Pepper
Tossed veggies	Mushroom
Creamy potato mash	Red wine jus
Garden salad	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 \$12.90

Kids under 12 years only
Includes soft drink/juice and activity pack

Chicken nuggets, chips and salad

Battered fish, chips and salad

Napoli pasta (parmesan optional) (V)

Chicken schnitzel, chips and salad

SIDES

All \$9.90

Hot Chips

House made aioli, chilli jam

Wedges

Sour cream, chilli jam

Lime salsa verde roasted kipflers

Mascarpone potato puree

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

Baileys crème brulee (GF) **11.90**
Hazelnut praline, sour cherries

Chocolate, ginger and macadamia nut brownie **11.90**
Peanut butter ice-cream, saffron fairy floss

Sticky date and white chocolate pudding **11.90**
Salted caramel sauce, vanilla bean ice-cream

Honey and buttermilk panna cotta (GF) **11.90**
Toffee macadamia, clotted cream

Affogato **16.90**
Vanilla bean ice-cream, espresso coffee, your choice liqueur

Banana bliss dessert cocktail **19.90**
Plantation dark rum, kahlua, baileys, banana liqueur, banana, vanilla bean ice-cream, chocolate drizzle

Cheese plate **24.90**
Warrnambool cheddar, Jindi blue and Wattle Valley brie, lavosh, quince paste, dried apricots
Dessert wine suggestion - St Huberts Late Harvest Viognier Yarra Valley, Victoria