

## STARTERS

Soup of the day	<b>8.90 / 12.90</b>
Freshly shucked Oysters (GF) natural or kilpatrick	<b>4.00</b> each
Garlic bread	<b>9.90</b>
Bruschetta (V) tomato, fetta, red onion, basil, balsamic glaze	<b>15.90</b>
House made dips turkish bread, grissini, provolone cheese, marinated olives	<b>16.90</b>
Harissa spiced chicken wings siracha aioli	<b>17.90</b>
Pan-fried polenta and panko crumbed haloumi (V) onion, beetroot and cranberry jam, roasted pear, white balsamic dressing	<b>17.90</b>
Duck spring rolls carrot, spring onion, coriander, Nuoc Cham	<b>17.90</b>
Chorizo, cheddar and white bean croquettes paprika aioli	<b>17.90</b>
Slowly braised lamb ribs smokey barbeque glaze, pomegranate molasses, apple slaw, tahini aioli	<b>17.90</b>
Vegetarian taste plate (for 2) (VG) stuffed portobello mushroom, roasted vegetables, homemade hommus, pickled cauliflower, cornichons, marinated olives, Persian style macadamia fetta, sourdough	<b>26.90</b>
Winter taste plate (for 2) Slowly braised lamb ribs, duck spring rolls, chorizo, cheddar and white bean croquettes, cajun spiced calamari, baby fennel, Asian herb, bean shoot and edamame salad, chipotle aioli <i>Wine suggestion - La Zona Prosecco, King Valley, Vic</i>	<b>39.90</b>



## MAIN COURSE

Winter salad (VG, GF) wild rocket, edamame, roasted pumpkin, macadamia fetta, chickpeas, cherry tomatoes, red quinoa, house vinaigrette	<b>23.90</b>
Portobello mushrooms (GF, VG) du-puy lentil, marinated pepper and basil stuffing, oven baked macadamia fetta, tomato sugo <i>Wine suggestion - Finca Enguera Tempranillo, Valencia, Spain (organic, vegan)</i>	<b>23.90</b>
Zucchini, basil and pea fritters (V) rocket salad, chive and saffron yoghurt	<b>23.90</b>
House made sweet potato, eggplant and cauliflower yellow curry (V) saffron rice, minted yoghurt, house made roti bread (VG with no yoghurt or roti - GF with no roti)	<b>23.90</b>
Thai green chicken curry jasmine rice, minted yoghurt, house made roti bread (GF with no roti bread)	<b>26.90</b>
Marinated lamb risotto (GF) spinach, olives, chilli, semi-dried tomato, peas, basil oil	<b>26.90</b>
Italian pork sausage penne rich tomato and basil ragu, baked ricotta	<b>26.90</b>
Seafood linguini mussels, Japanese scallops, prawns, dill, diced tomato, garlic, parsley <i>Wine suggestion - T'Gallant Cape Schank Pinot Grigio, Mornington Peninsula, VIC</i>	<b>32.90</b>
Fresh Queenscliff cajun spiced calamari (GF) charred corn salsa, baby fennel, Asian herb, bean shoot and edamame salad, chipotle aioli	<b>32.90</b>
Chargrilled chicken breast (GF) wrapped in prosciutto, ricotta, sage and thyme stuffing, cauliflower and walnut risotto, sautéed greens, chicken jus	<b>34.90</b>
Crispy pork belly (GF) apple, ginger and pumpkin puree, goats curd mash, sautéed greens, sour cherry and vincotto glaze	<b>36.90</b>
Catch of the day (GF) lime, dill and saffron gratin, lobster oil, sautéed greens, turmeric and chilli aioli	<b>38.90</b>

## BUTCHER'S CHOICE

300g Jack's Creek Black Angus Porterhouse 40.90  
grain fed, marble score 2+, Narrabri NSW

400g Great Southern Rib Eye 42.90  
MSA grass fed, free range, VIC

300g Aged Eye Fillet 42.90  
MSA grass fed, Gippsland VIC

served with caramelised shallot mash, anchovy and herb butter, sautéed seasonal greens, pepper jus (GF)

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

### Sides:

Steak fries  
Tossed veggies  
Creamy potato mash  
Garden Salad

### Sauce:

Pepper  
Mushroom  
Red wine jus  
Anchovy and mustard butter

*Wine Suggestion - Bud Burst Shiraz, Barossa Valley, SA*

## PUB FARE

Veggie Burger (V) 24.90  
beetroot, white bean, red quinoa and dukkah patty, house made slaw, grilled haloumi, chilli jam, brioche bun, chips, battered onion rings, sweet chilli aioli

The Pumpouse Burger 24.90  
house made secret recipe beef patty, bacon, lettuce, tomato, cheese, caramelised onion, gherkins, bush tomato chutney, brioche bun, battered onion rings, chips, sweet chilli aioli

Double crumbed chicken burger 24.90  
cheese, crispy bacon, house made slaw, bbq aioli, brioche bun, chips, beer battered fried pickles, guacamole

Beer battered fish 27.90  
garden salad, chips, tartare, lemon wedge

Chicken parmigiana 27.90  
hand crumbed chicken breast, leg ham, napoli, mozzarella, garden salad, chips

Veal schnitzel 27.90  
hand crumbed, garden salad, chips, lemon wedge

## KIDS - \$12.90

*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 - \$9.90

Hot Chips

Wedges

Creamy potato mash

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

Sautéed seasonal vegetables

Garden salad

## DESSERTS

Trio of sorbets (GF, VG) 9.90

Warm apple fritters 12.90  
cinnamon sugar, whisky butterscotch sauce, vanilla bean ice-cream

Chilled vanilla bean panna cotta 12.90  
blueberries, baked oat crumble

Classic crème brulee (GF) 12.90  
peanut praline, hazelnut ice-cream

White chocolate and date pudding 12.90  
salted caramel sauce, vanilla bean ice-cream

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

Banana Bliss dessert cocktail 18.90  
Plantation dark rum, kahlua, baileys, banana liqueur, vanilla bean ice-cream, chocolate drizzle

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