

PUMPHOUSE MENU

Herb breaded lamb cutlets, pesto aioli, frisee, minted tomato salsa \$14.90

Crisp Lemon pepper calamari, rocket and shaved cucumber salad, aioli \$13.90

Spring Bay mussel and Tiger Prawn Cassoulet, saffron capsicum ragout, chilli, calamari, white wine \$17.90

Bruschetta, tomato, feta, red onion, basil, balsamic glaze \$13.90

House made Dips, warm Turkish bread, marinated olives \$14.90

Beef and bacon meatballs, Italian sugo, garlic toast \$11.90

Soup of the day \$8.00/12.00

Garlic bread \$5.50

Osso Bucco, braised in a rich red wine, herb and tomato ragu, pan-seared gnocchi, shaved grana padana, green olive gremolata \$25.90

Chicken Breast Saltimbocca, mushroom, bacon and cream cheese filled, herb buttered mash, greens, mustard seed crème \$26.90

Asian influenced crisp crackled Pork Belly, parsnip ginger mash, Chinese greens, orange and soy jus, crispy shallots \$26.90

White Veal and forest mushroom risotto, green peas, pancetta, sage \$22.00

Hand rolled Gnocchi, caramelised onion, wild mushroom and garlic crème sauce, truffle scented rocket, parmesan \$21.90

Fettuccine, braised beef and bacon balls, tomato concasse, Yarra Valley goats cheese, basil, chilli parmesan crumble \$22.90

Warm pumpkin, goats cheese and spinach salad, roasted onion, cherry tomato, pine nuts, croutons, poached egg \$17.90

Black Angus sirloin Steak Sandwich (180g), toasted foccacia, lettuce, tomato, cheese, smoked bacon, onion jam, wedges \$23.90

Pumphouse Burger, lettuce, tomato, cheese, smoked bacon, onion jam, mayo, pickle, bush chutney and chips \$18.90

Beer battered Fish and chips, garden salad, fried caper tartare, lemon \$19.90

Chicken Parmagiana, hand crumbed, garden salad, chips \$19.90

Kilcoy Angus Scotch fillet 250 gram, chips, garden salad, mustard jus \$25.90

FITZROY'S BEST GRILL CHOICE – SPECIAL'S BOARD

Catch of the day, sweet potato and leek gratin, chilli, crab and lime butter, side salad MP

Butchers Choice, mushroom, onion jam and spinach compote, hand cut rosemary and garlic salted wedges MP

SIDES \$7.90

Garden salad with olives and goats feta, **Wedges**, **Rocket**, pear and parmesan salad
Chips with aioli, **Seasonal vegetables** in lemon pepper butter, **Chilli lemon Spinach**,
Creamy mash with parmesan and herb gratin

DESSERT \$8.90

Warm Mocha and Wall-nut torte, (GF) wild berry ice cream, ganache

Pinot poached pear, cinnamon cake, honey mascarpone, pear syrup

Cheese plate, Double Brie, Cheddar, Blue, quince paste, crackers, fresh pear, dried fruit.
(per person)