



SIMPLE RUSTIC FLAVOURSOME

The Pumphouse menu is handcrafted using locally sourced and seasonal ingredients.
Wholesome food + designed to share.

DF	Dairy Free
GF	Gluten Free
GFR	Gluten Free Request
V	Vegetarian
VE	Vegan

*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.

*All transactions will incur a merchant service fee of 1.4% for all types of credit cards.
On public holidays a surcharge of 10% applies.

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MENU



SMALL PLATES

PORK AND FENNEL SAUSAGE ROLL

Apple sauce | 10

RUSTIC GARLIC BREAD

Sourdough baguette, black garlic butter + native thyme | 12

MUSHROOM & TALEGGIO ARANCINI

Parmesan + confit garlic aioli (V) | 16

BEETROOT & DILL SALMON

Cucumber, herb crème fraiche + blinis (GF) | 17

S.F. CHICKEN TENDERS

Buffalo hot sauce + ranch dressing | 18

POTATO SCALLOPS

Salt bush, vinegar + aioli (V) | 16

EMPANADAS

Mixed warrigal greens, goat's fetta + lemon (V) | 16

SIZZLING PRAWNS

Chilli, garlic, lemon + grilled sourdough | 20

SIDES

LOADED TATER TOTS

Kewpie mayo, tonkatsu BBQ sauce, chives + shallots (V) | 12

GRILLED BROCCOLINI

French eschalots vinaigrette + flaked almonds (GF, V, VE) | 12

MIXED LEAF SALAD

Lemon dressing (GF, V, VE) | 12

HOT CHIPS

Vinegar salt + tomato ketchup | 12



LARGE PLATES

CHICKEN SCHNITZEL

Herb crumbed chicken breast, creamy slaw, chips
+ mushroom sauce | 26

SCOTCH FILLET

300g grass fed scotch fillet, chips, grilled tomato
+ watercress Bearnaise sauce (GF) | 36

CLASSIC FISH & CHIPS

Beer battered fish, hand cut chips, mushy peas
+ tartar sauce | 25

BUTTER CHICKEN

Chicken curry, onion & cardamom rice, mint yogurt
+ Papadums | 28

SAUSAGE AND MASH

250g Cumberland sausage pinwheel, mash, caramelized onion gravy
+ Wholegrain mustard (GF) | 27

PH CHEESEBURGER

Brisket beef patty, cheese, onion, pickles, ketchup
+ American mustard | 26

PORK BELLY

Roasted pork belly, apple sauce, apple & watercress salad
+ pork sauce (GF) | 32

ZUCCHINI, PEA & RICOTTA RAVIOLI

Burnt butter, lemon + pangrattato (V) | 26

ROASTED CABBAGE

½ roasted cabbage, harissa, currents, hummus
+ pomegranate dressing (GF, V, VE) | 24

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FOOD



SALADS

CLASSIC CAESAR SALAD

Baby gem, anchovies, croutons, bacon, soft boiled egg
+ Caesar dressing | 16

TOMATO SALAD

Heritage tomatoes, toasted bread, grilled capsicum
+ basil (GF, V, VE) | 18

KIDS MENU

IT AIN'T EASY BEING CHEESY

Cheese burger with shoestring fries + tomato ketchup | 12

THE REAL A FISH-ONADOS

Battered flat head with shoestring fries + tartare sauce | 12

SWEET DREAMS ARE MADE OF CHEESE

Pizza with Napoli, mozzarella + fresh basil (V) | 12

PUT SOME PEP IN YOUR STEP

Pizza with Napoli, mozzarella + pepperoni | 12

WINNER, WINNER CHICKEN DINNER

Crispy chicken tenders + shoestring fries | 12

EVERYDAY I'M WAFFLEN

House made waffles, chocolate sauce + whipped cream (V) | 12

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FOOD



SWEET PLATES

TOFFEE PUDDING

Sticky toffee pudding, butterscotch sauce
+ vanilla ice-cream | 14

WINTER TRIFLE

Cherry compote, jelly, vanilla sponge, custard, cream
+ chocolate | 14

BASQUE CHEESECAKE

Burnt Basque cheesecake + poached stone fruits (GF) | 14

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FOOD



Our wine menu is proudly curated by the Pumphouse team with bespoke wines from local and international wine makers. Speak to our team to find out how you can purchase bottles.

SPARKLING

150ml | Bottle

First Creek 'Botanica' Cuvee Sparkling NV, NSW AUS	13 60
Bandini Prosecco, Veneto ITA	15 70
Chandon Garden Spritz	16 82

WHITE

150ml | 250ml | Bottle

FRESH + LUSCIOUS + CLEAN

Tai Tira Sauvignon Blanc, NZ	13 20 60
Amelia Park Trellis Semillon Sauvignon Blanc, WA	13 20 60
Dead Man Walking Clare Valley Riesling, SA	13 20 60

DRY + AROMATIC + FLORAL

First Creek Botanica Pinot Grigio, NSW	13 20 60
Nick Spencer Hilltops Pinot Gris, NSW	14 22 68
Dal Zotto Pinot Grigio, VIC	14 22 72

VIBRANT + RICH + GENEROUS

Mountadam '550' Chardonnay, SA	14 21 65
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ROSÉ

150ml | 250ml | Bottle

Hesketh 'Wild at Heart' Rosé, Limestone Coast, SA	13		22		60
Rameau d'Or Petit Amour Rosé, Florence, FRA	15		23		65
Dal Zotto Rosato, King Valley, VIC	15		23		68
M Minuty Cotes De Provence Rosé - Provence, FRA	18		30		88

RED

150ml | 250ml | Bottle

SOFT + DELICATE + REFINED

The Pawn 'El Desperado' Pinot Noir, SA 14 | 21 | 67

FLESHY + SMOKEY + SPICE

Fat Bastard Malbec, Argentina 13 | 20 | 60

First Creek Botanica Shiraz, NSW 14 | 21 | 65

Aquilani Sangiovese, Italy 14 | 21 | 68

Dal Zotto Sangiovese, VIC 17 | 24 | 82

ROBUST + TANNIN + BALANCED STRUCTURE

Robert Stein 'Farm Series' Merlot, Budgee Budgee, NSW 15 | 22 | 70

Hesketh Cabernet Sauvignon, Coonawarra, SA 15 | 22 | 72

CHAMPAGNE

150ml | Bottle

Veuve Clicquot Brut Yellow Label, Reims FRA 26 | 220

Tattinger NV, Reims FRA n/a | 110



SIGNATURE COCKTAILS

All cocktails are specially curated
by the Pumphouse team.

THE DARLING

Created to enhance the flavours of lychee through a mix of lemon citrus and a zesty juniper forward taste from Tanqueray gin, The Darling incorporates refreshing flavours whilst not taking away from a dominant lychee taste evident through every delectable sip of the glass.

Gin, lychee liqueur, lemon juice + lychee syrup | \$21

EUCALYPTUS ELIXIR

This is a love letter to the bartender's hometown of the Blue Mountains. Native lemon myrtle, pepper berry and Tasmanian mountain pepper add a uniquely Australian fragrance reminiscent of a wander through a eucalyptus forest. A cognac and Southern Comfort base add warmth to this mountain elixir.

Martell VS cognac, Southern Comfort, apple juice, lemon juice, agave syrup, native Wattleseed, + Tasmanian mountain pepper | \$21

EST. 1891

Developed from the flavours of Great Britain with a Native Australian twist, this cocktail began with the sole flavour of sloe berries handcrafted to incorporate native Rosella Hibiscus found across NSW and Queensland. Named in honour of the year Pumphouse Sydney was first built, Est. 1891 creates a refreshing sour taste to the palate with a beautiful dark magenta colouring.

Sloe gin, egg white, lemon juice, house made Rosella Hibiscus syrup + grenadine | \$22

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COCKTAILS



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HYDRO ELECTRO

Inspired by Australian summers and tropical weather, this cocktail uses each spirit, juice and syrup to create a sweet, fruity tasting drink to be enjoyed throughout the entire year.

Incorporating the flavours of raspberry, coconut, peach and cranberry, Hydro Electro is a harmony of refreshing flavours.

Peach vodka, Malibu, Chambord, lime juice, cranberry juice, pineapple juice + peach monin | \$22

TIRA MISS YOU

Shaped around the famous Italian dessert Tiramisu, Tira Miss You is not to be missed. The cocktail is crafted with the perfect fusion of coffee, Baileys tiramisu, milk & syrup to mimic the beautiful taste of mascarpone, cocoa & espresso that are evident in a tantalizing Tiramisu.

Baileys tiramisu, vodka, cold drip coffee, milk, vanilla syrup + caramel syrup | \$22

CARIBBEAN CORSAIR

Inspired by the warm spiced winds of Trinidad and Venezuela, this Tiki twist combines a house blend of Caribbean spices and flavours such as clove, nutmeg & angostura bitters. These aromas kick the mango, passionfruit & sweet bourbon into new heights. Sail the seven seas with this drink in hand.

Bourbon, house-made Trinidad spiced syrup, dry ginger ale, lime juice, mango puree + passionfruit puree | \$23

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NOMAD'S DELIGHT

Dedicated to the eternal wanderer, Nomad's Delight is sweet, sour and fresh all at once. Complementing the botanical gin base is fresh muddled blueberry, dark and smooth Crème de Cassis topped with zesty lime. This will quench the thirst of all wanderers.

Gin, Crème de Cassis, lime juice, house-made Rosella Hibiscus syrup, agave syrup + blueberries | \$23

DARLING SQUARE DAZZLER

Following an overall dark theme, the flavours of orange, raspberry, cranberry and citrus combine to create this fruity black sour. Originating from our bartender's love for amaretto/whiskey sours, this drink creates its point of difference through its taste and unilluminated appearance.

Chambord, blue curacao, lemon juice, cranberry juice + egg white | \$23

MONKEY PAW MADNESS

Different to the classic Pina Colada, this drink embraces some similar flavours but with a strong winter twist. Monkey Paw Madness is handcrafted by our bartenders to incorporate the flavours of bourbon, banana, pineapple & nutmeg. Served Tiki style, this cocktail creates a beautiful taste for a winter night.

Bourbon, banana liqueur, coconut cream, pineapple juice, lime juice, vanilla syrup, caramel syrup + ground nutmeg | \$24

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COCKTAILS



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SCORCHED OUTBACK

Scorched Outback is reminiscent of the sunburnt sands of the Australian outback with a mezcal twist. With opposite flavours of fresh & dry mixed with a spice kick, the cocktail incorporates the smoky flavours of Oaxaca, Mexico & the sharp spices of Thailand for an unforgettable libation.

Mezcal, Triple sec, freshly squeezed orange juice, lime juice, agave syrup + bird's eye chilli | \$25

SUMMER'S LAST KISS

Imagine waking up to a gentle sunrise on a Thai beach. Ginger, lime & coconut infused syrup gives a zesty kick to this refreshing and balanced tropical potion. Accompanied by a complex pisco mango base means that Summer's Last Kiss is a sunny adventure from first to last sip.

Barsol Pisco, apple juice, lime juice, mango puree + house-made ginger lime syrup | \$25

Classic Cocktails are available upon request.

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COCKTAILS



BARREL AGED COCKTAILS

\$28 each

With spirits aged for 3 months in our American oak wooden barrels by the Pumphouse team.
Served by 90ml pours.

NEGRONI

Tanqueray gin, Antica Formula
+ Campari

OLD FASHIONED

Maker's Mark bourbon, Angostura
bitters, orange bitters
+ simple syrup

SAZERAC

Bulleit Rye Frontier whiskey,
Antica Formula, Hennessy VS
cognac, Dom Bénédictine,
Peychaud's bitters + barrel-aged
bitters

THUNDERBOLT'S REVOLVER

Woodford Reserve bourbon, Mr.
Black coffee liqueur, orange
bitters + simple syrup

BOULEVARDIER

Bulleit Rye Frontier whiskey,
Antica Formula + Campari

VIUEX CARRE

Bulleit Rye Frontier whiskey,
Hennessy VS cognac + Absinthe
rinse

Elevate the flavour by opting to smoke your cocktail with one of our wood chips for free. Simply tell our bartender to indulge in this option.

MOCKTAILS

\$17 each

All mocktails are specially curated by the Pumphouse team.

HARBOUR SUNRISE

Orange juice, pineapple juice,
passionfruit puree, peach syrup
+ grenadine

FOREST APPLE

Black walnut bitters, apple juice,
lime juice, agave syrup + Rosemary

AROI

Apple juice, lime juice, mango
puree, House-made ginger lime
syrup + pineapple

CHINATOWN COOLER

Lychee juice, lime juice, soda
water, lychee syrup + mint leaves



GIN & TONIC GOBLETS

\$23 each

All Gin & Tonic goblets are handcrafted by the Pumphouse team using native Australian ingredients + garnishes.

THE ELDER

Manly Spirits Australia dry gin, St. Germain elderflower liqueur, Midnight Mixers classic dry tonic, fresh lime, baby cucumber + mint

QUEEN OF SPICE

Pumphouse Sydney gin, Midnight Mixers classic dry tonic, house-made Rosella Hibiscus syrup, cardamom pods + Rosella Hibiscus flower

BANGKOK NIGHT

House-infused Pumphouse Sydney spiced gin, Midnight Mixers bitter lemon tonic, bird's eye chilli, dehydrated chilli, dehydrated lemon + lemon thyme

AUTUMN'S NECTAR

Seven Seasons bush apple gin, G. E Massenez apple liqueur, Midnight Mixers classic dry tonic, dehydrated apple, star anise, pepper berries + cinnamon quill

DAINTREE DREAM

Beachtree Skippy gin, Beachtree gin liqueur, Midnight Mixers classic dry tonic, finger lime seeds, lemon myrtle leaves + fresh grapefruit

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GIN & TONIC GOBLETS