



# 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.

[www.pumphouse-sydney.com.au](http://www.pumphouse-sydney.com.au)  
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MENU



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## SMALL PLATES

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### **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 (GF, 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 (GF, V) | 16

### **EMPANADAS**

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

### **SIZZLING PRAWNS**

Chilli, garlic, lemon + grilled sourdough | 20

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## SIDES

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### **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



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## LARGE PLATES

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### 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



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## SALADS

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### 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

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## KIDS MENU

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### 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



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## SWEET PLATES

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### 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.

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## SPARKLING

150ml | Bottle

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

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## WHITE

150ml | 250ml | Bottle

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### FRESH + LUSCIOUS + CLEAN

Tai Tira Sauvignon Blanc, NZ	13   20   60
Amelia Park Trellis Semillon Sauvignon Blanc, WA	13   23   65
Dead Man Walking Clare Valley Riesling, SA	13   23   65

### DRY + AROMATIC + FLORAL

Nick Spencer Hilltops Pinot Gris, NSW	14   23   68
First Creek Botanica Pinot Grigio, NSW	13   20   55
Dal Zotto Pinot Grigio, VIC	14   23   60

### VIBRANT + RICH + GENEROUS

Mountadam '550' Chardonnay, SA	14   20   75
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## ROSÉ

150ml | 250ml | Bottle

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Hesketh 'Wild at Heart' Rosé	13   22   60
Petit D'mour Rosé	15   23   65
Dal Zotto Rosato	14   23   68
M Minuty Cotes De Provence	18   30   88

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## RED

150ml | 250ml | Bottle

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### SOFT + DELICATE + REFINED

The Pawn 'El Desperado' Pinot Noir, SA	13   20   55
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### FLESHY + SMOKEY + SPICE

First Creek Botanica Shiraz, NSW	14   20   60
Dal Zotto Sangiovese, VIC	15   24   85
Fat Bastard Malbec, Argentina	13   20   60
Aquilani Sangiovese, Italy	14   23   75

### ROBUST + TANNIN + BALANCED STRUCTURE

Robert Stein 'Farm Series' Merlot	14   23   75
Hesketh Cabernet Sauvignon	15   23   65

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## CHAMPAGNE

150ml | Bottle

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Veuve Clicquot Brut Yellow Label, Reims FRA	26   220
Tattinger NV, Reims FRA	n/a   110



## SIGNATURE COCKTAILS

\$25 each

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

### 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

### 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

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COCKTAILS





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### 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

### 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

### 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

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COCKTAILS



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### 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

### 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

### 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

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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

### 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

Classic Cocktails are available upon request.

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COCKTAILS



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## BARREL AGED COCKTAILS

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\$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.*

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## MOCKTAILS

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\$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

COCKTAILS



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## GIN & TONIC GOBLETS

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\$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