

**SIMPLE, RUSTIC  
& FLAVOURSOME.**

**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.*

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## BAR SNACKS

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### PUMPHOUSE BAR NUTS

Smoked maple cashew, ancho chilli + mountain pepper (GF, DF) 7

### POTATO SCALLOPS

Salt bush, vinegar + aioli (V) 16

### WARM MARINATED OLIVES

Mount zero olives, garden herbs + toasted aromatics (GF, VE) 7

### SYDNEY ROCK OYSTER

Freshly shucked, white balsamic + cracked black pepper (GF, DF) 7ea

### FRIED CHICKEN

Buttermilk marinated chicken thigh, glazed honey, smoked soy + crispy garlic 19

### TACOS

House smoked pulled brisket, creamy slaw + chipotle aioli 17

### ROASTED HUMMUS

Crispy cauliflower, chilli oil, sweet raisins + warm focaccia (V) 18

### SPRING ROLLS

Smoked duck + hoisin mayo 14

### FRIED CALAMARI

Garlic mayo, garden herbs + lemon 17

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## WOODFIRED FLATBREADS

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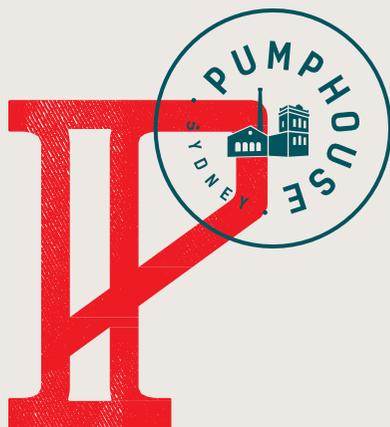
Stracciatella, marinated figs, prosciutto + grana Padano 19

Burnt chilli & garlic toum, sobressada, mozzarella + salsa verde 19

Wilted baby spinach, artichoke, ricotta, whipped garlic, confit garlic + EVOO (V) 16

Roasted chicken breast, tomato sugo, cherry tomato, roasted red peppers, mozzarella + smokey BBQ sauce 18





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## LARGE PLATES

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### CHICKEN SCHNITZEL

Herb crumbed chicken breast,  
creamy slaw, chips  
+ onion gravy 26

### FLANK STEAK

MBS4, Heirloom tomato and  
charred bullhorn pepper salsa,  
porcini mushroom butter  
+ Anticucho sauce (GF) 36

### CRISPY SKIN BARRAMUNDI

King brown mushrooms, sugar snaps  
+ kombu-shoyu broth (GF, DF) 34

### PUTTANESCA

Spaghetti, confit tomato,  
black olive, baby capers  
+ grana Padano (V) 27

### DRY AGED WAGYU BEEF BURGER

Toasted sesame brioche bun,  
lettuce, PH secret sauce, white  
onion, sliced tomato, gruyere,  
fat pickles + thick cut chips 28

### FRIED CHICKEN BURGER

Buttermilk marinated chicken  
thigh, smoked soy, honey glaze,  
fried garlic + pickled onion 26

### BEER BATTERED FISH

Thunderbolt pale ale, Vinegar  
Salt, yoghurt tartare, lemon +  
thick cut chips 26

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## SIDES

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### CRISPY POTATOES

Herb butter + smoked sea salt  
(GF, V) 12

### THICK CUT CHIPS

Rosemary salt  
+ roasted garlic mayo (V) 10

### WARM FOCACCIA

Rosemary, garlic  
+ aged balsamic EVOO (V) 8

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## SALADS

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### WOODFIRED SALAD

Spiced cauliflower, baby  
radish, sweet raisins, garden  
herbs + herb yogurt (GF, V) 18

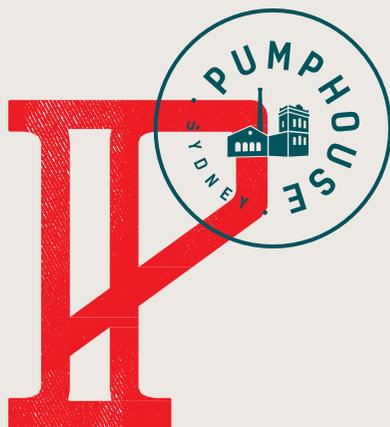
### ICEBERG WEDGE

Crispy pancetta, buttermilk  
ranch, nduja crumb, garden  
herbs, radish + grana Padano 16

### CHICKEN SALAD

Grilled marinated chicken  
thigh, sweet corn, heirloom  
tomato, garden herbs, butter  
lettuce + yuzu and wasabi  
dressing (GF, DF) 20

**FOOD**



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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  
with shoestring fries 12

### EVERYDAY I'M WAFFLEN

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

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## SWEET PLATES

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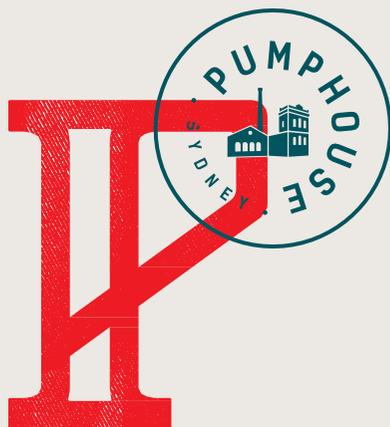
### LAMINGTON

Toasted coconut sponge,  
Benriach whisky salted  
caramel + coffee meringue,  
candied macadamia ice  
cream (V) 15

### CHOC-HAZELNUT TORTE

Banana "Nutella",  
sunrise lime creme +  
fresh berries (V, GF) 15

**FOOD**



Our wine menu is proudly curated for Pumphouse Sydney 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

First Creek 'Botanica' Cuvee Sparkling NV, NSW AUS	13 60
Bandini Prosecco, Veneto ITA	15 60

## CHAMPAGNE

150ml|Bottle

Veuve Clicquot Brut Yellow Label, Reims FRA	26 220
2012 Dom Perignon, Epernay FRA	N/A 700
Tattinger NV, Reims FRA	N/A 110

## WHITE

150ml|250ml|Bottle

### FRESH + CRISP + CLEAN

TaiTira Sauvignon Blanc, Marlborough NZ	12 20 60
Nick O'Leary Riesling, Canberra District, ACT AUS	14 23 65

### AROMATIC + FLORAL

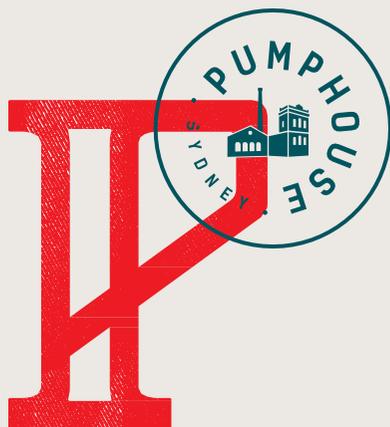
The Other Wine Co. Pinot Gris, Adelaide Hills, SA AUS	15 23 65
Nick Spencer 'Hilltops' Pinot Gris, Gundagai, NSW AUS	12 23 65

Aqualini Pinot Grigio, Friuli ITA	12 20 55
Oliver's Taranga Fiano, McLaren Vale, SA AUS	N/A N/A 75

### OPULENT + RICH + GENEROUS

Credaro 'Five Tales' Chardonnay, Margaret River, WA AUS	12 20 60
Rising Chardonnay, Yarra Valley, VIC AUS	14 23 65
Silkman Wines Chardonnay, Hunter Valley, NSW AUS	N/A N/A 85

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## ROSE

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150ml | 250ml | Bottle

La La Land Pinot Noir Rosé, North West, VIC AUS	13 16 60	Maison Saint AIX Rosé, Provence FRA	18 28 90
Petit d'Amour Rosé, IGP Méditerranée FRA	15 23 65	M Minuty Cotes de Provence Rosé	18 30 88

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## RED

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150ml | 250ml | Bottle

### DELICATE + PERFUMED + REFINED

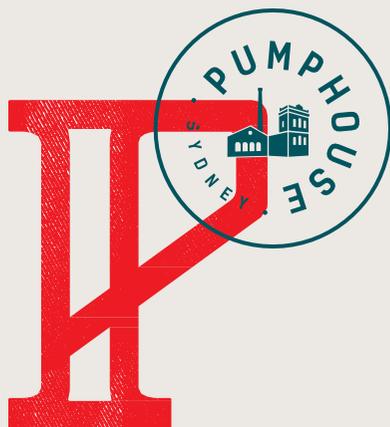
Alta Pinot Noir, King Valley, VIC AUS	12 20 55
Salatin Pinot Nero, Veneto ITA	15 25 75
Trediberri Barbera D'alba, La Morra ITA	N/A N/A 85

### ROBUST + TANIN + STRUCTURE

Bruno Shiraz, Barossa Valley, SA AUS	12 20 60
Hesketh Cabernet Sauvignon, Coonawarra, SA AUS	14 23 65
Yangarra Shiraz, McLaren Vale, SA AUS	N/A N/A 85

### FLESHY + RUSTIC + SPICE

Tar & Roses Sangiovese, Heathcote, VIC AUS	15 25 75
La Boca Malbec, Mendoza ARG	12 22 60



All Cocktails are especially curated for Pumphouse Sydney.

SIGNATURE COCKTAILS 25

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## SIGNATURE COCKTAILS

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### THE DARLING

Gin, lychee liqueur, lychee monin + lemon juice

### HYDRO ELECTRO

Peach vodka, Malibu, Chambord, lime juice, cranberry juice, pineapple juice + peach monin

### HYDRO MELON

Tequila, watermelon monin, pineapple juice + lime juice

### STEAM PUNK

Vanilla infused vodka, prosecco, passionfruit puree, passionfruit monin, lime juice + bandini

### END OF THE PIER

Butterscotch schnapps, caramel monin, vodka, Frangelico, milk + honeycomb

### GENTLEMAN'S CASK

White rum, dark rum, Grand Marnier, apricot brandy, lime juice, lemon juice, orange juice, pineapple juice + passionfruit puree

### CAPTAIN'S LADY

Gin, triple sec, lemon juice, apple juice, cranberry juice + fresh squeezed orange

### PEACH PERFECT

Absolut Apeach, apricot brandy, lemon juice, apple juice, pineapple juice, peach juice + fresh peaches

### BLUE MOON

Vodka, Malibu, coconut cream, blue curacao liqueur, pineapple juice + coconut monin

### FLAMING GALAH

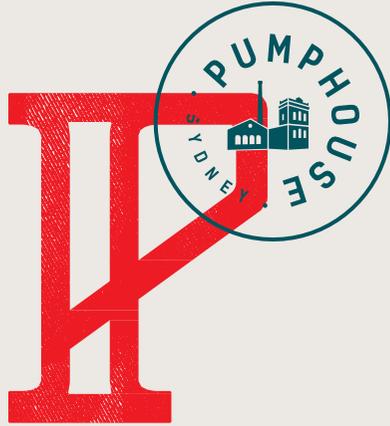
Pampero especial, Campari, pineapple juice, lime juice, cranberry juice + agave syrup

### INFAMOUS RANGER

White rum, sugar syrup, lime juice, passion fruit puree, passion fruit monin, soda water + mint

### SPICY MARGARITA

Chilli infused Espolòn Tequila, Cointreau, lime juice + jalapenos



All Cocktails are especially curated for Pumphouse Sydney.

CLASSIC COCKTAILS	25
CHANDON GARDEN SPRITZ	
GOBLET	25
BOTTLE	82
MOCKTAILS	17

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## CLASSIC COCKTAILS

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### PINA COLADA

### LONG ISLAND ICE TEA

### MAI TAI

### MINT JULEP

### SOURS

Amaretto  
Pisco  
Whiskey

### DAIQUIRI

Strawberry  
Mango

### MOSCOW MULE

### SRITZ

Elderflower  
Aperol  
Limoncello

### CHANDON GARDEN SPRITZ

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## MOCKTAILS

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### CHERRY BLISS

Cherry syrup, lime juice, apple juice, pineapple juice, egg white + orgeat syrup

### THE ORCHARD

Pineapple juice, apple juice, lemon juice, lime juice, watermelon monin + green apple monin

### SPICY MATILDA

Mango puree, pineapple juice, lime juice, sugar syrup + bird's eye chilli

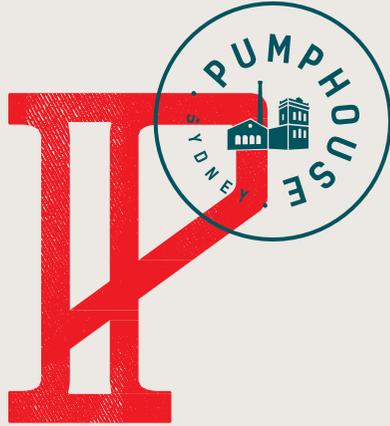
### SOUR FIZZ

Strawberries, strawberry monin, pineapple juice, lime juice + agave syrup

### THE VIRGIN DARLING

Lychee monin, lychee juice, lemon juice, lime cordial, pineapple juice, apple juice + soda water

# COCKTAILS



Good things happen when done slowly. Enjoy our specialty cocktails, aged for three months in our oak wooden barrels. Choose between 60 and 90ml pours.

BARREL AGED COCKTAILS	
60ML POURS	30
90ML POURS	35

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## BARREL AGED COCKTAILS

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### NEGRONI

Tanqueray gin, Antica Formula  
+ Campari

### BOULEVARDIER

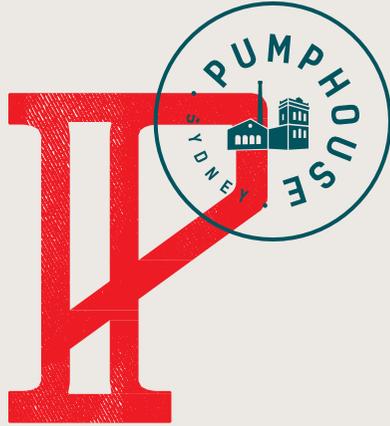
Bulleit Rye Frontier Whiskey,  
Antica Formula + Campari

### OLD FASHIONED

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

Elevate the flavour by opting  
to smoke your cocktail with  
one of our wood chips for free.

*Select from apple wood, cherry wood,  
American oak, pecan wood, pear wood  
or beech wood chips.*



All Gin & Tonics are handcrafted using native Australian ingredients + garnishes with 45ml pours.

GIN & TONICS 23

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## GIN & TONICS

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### PHOENIX RISING

Lost Phoenix gin, Capi Tonic, Kakadu plums, lemon myrtle leaves + red grapefruit slice

### MARY ANN BUGG

Beach Tree gin liqueur, St. Germain elderflower liqueur, Capi Tonic, rosemary, rosella hibiscus flowers + blueberry skewer

### THE ELDER

Manly Spirits dry gin, St. Germain elderflower liqueur, Fever-Tree elderflower tonic, lime, cucumber, mint + rosemary

### DROP BEAR

Beach Tree Koala gin, Capi Tonic, pepper berries, finger lime seeds, eucalyptus + peppermint leaves

### COASTAL BREEZE

Manly Spirits coastal citrus gin, Capi Tonic, muntries, dehydrated lemon + eucalyptus lemon leaves

### WILD SKIPPY

Beach Tree Skippy gin, Beach Tree gin liqueur, Capi Tonic, finger lime, lemon myrtle sprig + goji berries

WEBSITE - [pumphouse-sydney.com.au](http://pumphouse-sydney.com.au) | SOCIAL MEDIA - [@pumphouse\\_sydney](https://www.instagram.com/pumphouse_sydney)

GIN & TONICS