

**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.*

**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.*

BAR SNACKS

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

WOODFIRED FLATBREADS

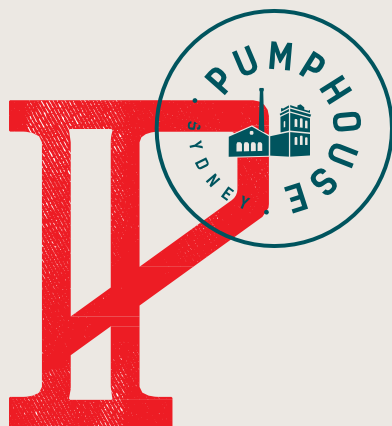
Stracciatella, marinated figs,
prosciutto + grana Padano 19

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

FOOD



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LARGE PLATES

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

SIDES

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

SALADS

WOODFIRED SALAD

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

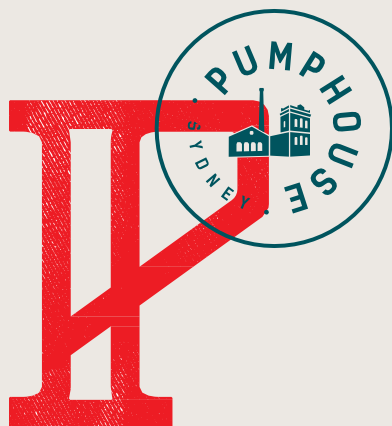
ICEBERG WEDGE

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

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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
with shoestring fries 12

EVERYDAY I'M WAFFLEN

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

SWEET PLATES

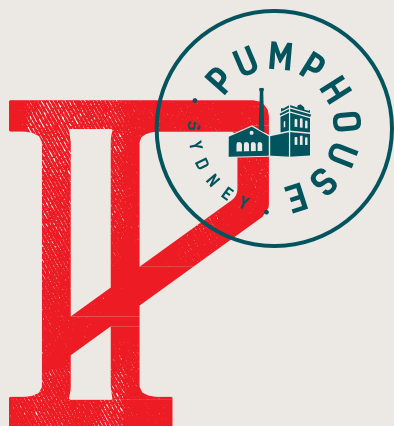
LAMINGTON

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

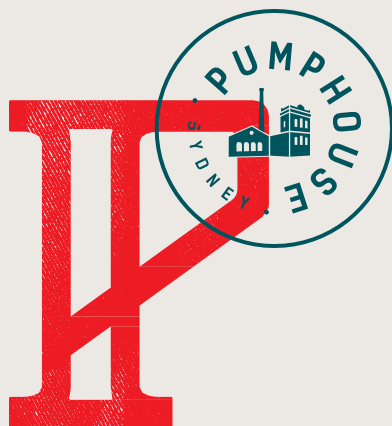
AROMATIC + FLORAL

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

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

RED

150ml | 250ml | Bottle

DELICATE + PERFUMED + REFINED

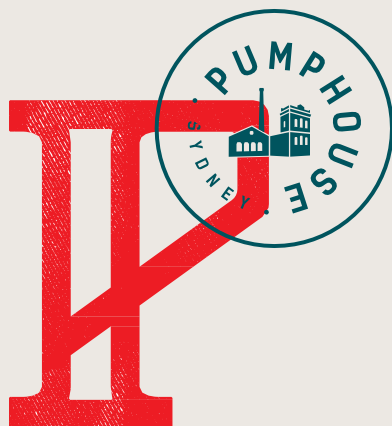
Alta Pinot Noir, King Valley, VIC AUS	12 20 55
Salatin Pinot Nero, Veneto ITA	15 25 75
Trediberri Barbera D'alba, La Morra ITA	N/A N/A 85

FLESHY + RUSTIC + SPICE

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

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



All Cocktails are especially curated for Pumphouse Sydney.

SIGNATURE
COCKTAILS

25

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SIGNATURE COCKTAILS

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

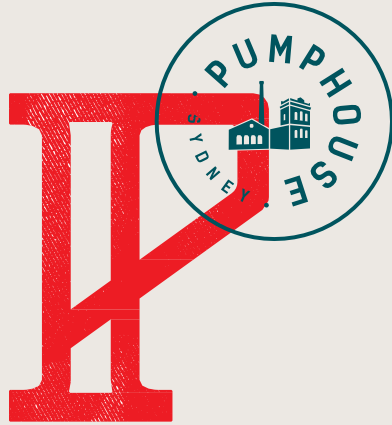
White rum, sugar syrup, lime juice,
passion fruit puree, passion fruit
monin, soda water + mint

SPICY MARGARITA

Chilli infused Espolòn Tequila,
Cointreau, lime juice + jalapenos

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

COCKTAILS



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

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CLASSIC COCKTAILS

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

MOCKTAILS

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

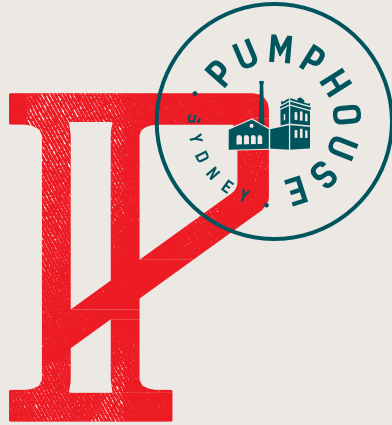
SOUR FIZZ

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

NEGRONI

Tanqueray gin, Antica Formula
+ Campari

BOULEVARDIER

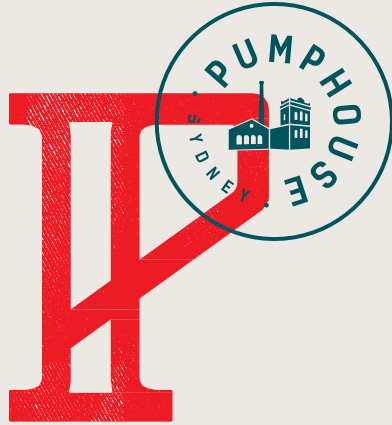
Bulleit Rye Frontier Whiskey,
Antica Formula + Campari

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

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

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GIN & TONICS