

Soups

Chef's Soup of the Day 7

(V) Spiced Roasted Butternut Pumpkin Soup with Freshly Baked Bush Damper 8

Starters

Grilled Baby Octopus on Crisp Mesclun Salad with Olives, Avocado, Extra Virgin Olive Oil and Balsamic Dressing 14

(V) Salad of Vine Ripened Tomatoes, Mozzarella, Basil, Rocket, Spanish Onion and Aged Balsamic, tossed in Extra Virgin Oil 14

Traditional Caesar Salad: Crisp Romaine Lettuce tossed with Garlic Anchovy Dressing served with Herb Croutons, Egg, Crispy Pancetta and Parmesan Shavings 15

(V) Melted Goat's Cheese and Quince Paste Tart with Wild Rocket and Pine Nuts 16

Crispy Blueswimmer Crabcake on Mango and Waterchestnut Salsa 16

Stuffed Calamari Diavolo with Prawn and Herbs on Garlic Bruschetta 17

Thai Style Beef Salad with Tangy Lime, Chilli and Sesame Dressing 18

Carpaccio of Yellow Fin Tuna with Japanese Sesame Goma Dressing and Avocado-Cucumber Salsa 18

Mediterranean Platter:
Feta Cheese, Duck Rillettes, Olives, Artichokes, Sun-Dried Tomatoes with Mesclun Salad and Sliced Bread (For 2 People) 24

Pastas

Linguine with Baby Clams, Garlic, White Wine and Parsley 16

(V) Spinach Ravioli with Gorgonzola in Cream Sauce with Parmesan Shavings 16

Gnocchi with Braised Oxtail served with Mushroom Ragout 28

Spaghetti with Lobster, Fresh Tomatoes, Chilli, Garlic, Basil and White Wine 28

Mains

The Pump Room's Special Steak Burger with Salad and Chips 20

Pan-Fried Chicken Picatta with Tomato Fondue, Risoni Pasta and Wild Rocket 21

Beer-Battered Pacific Dory with Chips, Tartare Sauce and Mesclun Salad 22

Chargrilled Spring Chicken Piri Piri on Roasted Rosemary Potatoes and Fine French Beans 22

Downunder Steak 'n' Kidney Pie Cooked with Dark Beer and Baked in the Oven 23

Charred Tender Roasted Pork Belly with Lemon-Apple Chutney, Baked Potato and Savoy Cabbage in Light Star Anise Glaze 23

Rich Seafood Stew with Potato-Saffron Rouille served with Garlic Bread 25

Fisherman's Basket: Battered Prawns, Scallops and Crabcake with Chips 26

Hickory-Smoked BBQ Baby Back Ribs in our Special Beer Marinade 28

Paperbark-Smoked Atlantic Salmon on Desiree Mash, Asparagus and Lemonmyrtle Hollandaise Sauce 28

Crispy Duck Confit Leg with Parmesan Potatoes and Fine French Beans 28

Mains

Pot Roasted Oxtail in a Rich Onion and Red Wine Sauce served with Whipped Potatoes and Stir-Fried Mushrooms 28

Braised Lamb Shank in a Rich Onion and Red Wine Sauce served with Whipped Potatoes and Sautéed Vegetables 29

Grilled Cod on Garlic Mash, Oven-Dried Tomatoes, Baby Spinach and Olive Tapenade Sauce 29

Roasted Rack of Lamb with Potato Gratin, Green Beans and Rosemary Jus 34

Choice of Prime Grain-Fed Steaks:
Sirloin 30 Ribeye 32 Tenderloin 36
served with your choice of:
Tasmanian Bush Pepper Sauce or Sauce Diane
Fresh Vegetables or Crisp Salad
Thick-Cut Fries or Sautéed Potatoes

Side Orders

Wild Rocket Leaves with Shaved Parmesan 6

Bowl of Mixed Garden Salad 6

Sautéed Spinach with Slivers of Garlic 6

Assorted Fresh Vegetables Tossed in Butter and Sea Salt 6

Creamy Mashed Potato 6

Parmesan Potatoes 6

Cheesy Garlic Bread 8

Desserts

Caramelized Cherry and Almond Pie with Vanilla Ice Cream 10

Soft Centred Pavlova with Summer Berry and Passionfruit Curd 10

Champagne Panna Cotta with Fresh Strawberries and Almond Wafer 10

Stickydate Pudding with Butterscotch and Vanilla Ice Cream 10

Self-Saucing Chocolate Pudding with Bailey's Ice Cream 10

Quince and Apple Crumble with Hokey-Pokey Ice Cream 10

Cheese

Assortment of Australian and New Zealand Farm Cheese Platter served with Quince Paste, Grapes and Fine Water Crackers.

19 - for 3 varieties 29 - for 5 varieties