

westend pumphouse 105 murray st hobart

tuesday - saturday: breakfast 8-12 lunch 12-2.30 dinner 5-late

telephone 6234 7339 email contact@pumphouse.com.au

BREAKFAST

8.00 - 12.00

compressed fruit	14
granola, smoked yoghurt, honey	
mushrooms	14
crouton, spinach, miso butter	
honey soy pork belly	16
kimchi, poached egg	
brisket hash	18
pinkeyes, pickles, smoked yoghurt, ssam	
breakfast bun	7
steamed bau, egg, smoked hock, hoisin, ssam	
salmon pastrami	16
cauliflower, puffed buckwheat, pickles, egg	
prawn toast	14
yuzu mayo, herbs, fried egg	
bacon & eggs on toast	14

SWEET BITES

grapes, grape sorbet, buttermilk	12
ice cream, whey	
chocolate ganache, chocolate sorbet, berries,	12
popping candy	
brie, quince, pickles, cassava	12
apple dumplings, yuzu curd, cherry gel	12

GROUP BOOKINGS

please ask to see our offerings for your crew: from
banquets, whole pigs & everything inbetween

LUNCH 12.00 - 2.30

soy cured salmon salad	16
cauliflower puree, avocado	
salt & pepper squid	16
chili jam, fresh salad, crisp bits	
fried chicken sandwich	16
iceberg, kimchi, kimchi yoghurt, fries	
pho	16
rich beef broth, noodles, brisket, tendon, herbs	
green vegetable curry	16
pumpkin, potato, tofu, bamboo, cashew, rice	
rare thai beef salad	16
rare steak, thai flavours, crispy noodles	
cheeseburger	16
pickles, sriracha, kewpie, cos, fries	
lamb tacos	16
coriander dressing, chili, peanut, herbs	
pork katsu sando	16
soft white bread, crumbed pork, pickles, kewpie, fries	
beef brisket	22
pinkeyes, wombok, pickles	
market fish	20
crispy batter, fries, yuzu mayo, asian slaw	
twice cooked half chicken	26
asian slaw, fish sauce caramel	
200g wagyu rump	29
xo butter, pickles, fries	
fries with kewpie & sriracha	8

MOTHER'S DAY YUM CHA

treat mum to a fun & funky mother's day food
experience featuring yum cha classics and a few
pumphouse specials. And don't forget the gin trolley

Book now, Sunday 14th May, 11am

OUR FOOD

the westend pumphouse is a pan-asian bar & dining room. we have drawn inspiration from across south-east asia. our menu was created with sharing in mind; food will be produced as it is ready. sit back, relax & enjoy.

SMALL PLATES

betel leaf, prawn, sweet coconut, peanut	14
kingfish sashimi, yuzukoshu, soy, pickled quince	14
drunken chicken	12
soy cured salmon, cauliflower, coconut, avocado	14
salt & pepper squid, chili jam, crisp bits	12
beef tartar, black bean, chicken skin	14
fried chicken, kimchi, kewpie, pickles	12
crisp pork belly, kecap manis, apple	14
heirloom tomato, silken tofu, shiso, soy	14
cheeseburger dumplings	14
steamed bao, char siu pork	7
panko crumbed pork, tonkatsu, pickles, kewpie	14
korean fried tofu, ssam, honey, pickles	12
lamb ribs, tamarind, sesame	14

TRUST THE CHEF

let us do what we do best 55pp

BIGGER PLATES

9* wagyu rump, soy glaze, mushrooms, spring onion	32
crisp skin chicken, carrot, lemongrass, tamarind	30
masterstock lamb shoulder, sichuan sauce, potato, yoghurt	34
green curry, pumpkin, tofu, bamboo, cashew	24
panaeng curry, stripey trumpeter, tiger prawns, clams, peanut	32

FOR THE TABLE

dry aged tomahawk steak with oodles of bits & bobs	99
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dinner menu available from 5pm tue-sat

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SIDES

shoestring fries, chili salt, kewpie, sriracha	8
steamed brocolli, sesame dressing	8
brussel sprouts, fish sauce caramel	8
cauliflower & quinoa laab salad	8
pink eyes, smoked pork, tamarind	8
steamed rice	3
special fried rice	14
green vegetables, garlic, ginger, soy	8

SWEET BITES

gri grapes, grape sorbet, buttermilk ice cream, whey	12
chocolate ganache, chocolate sorbet, berries, popping candy	12
brie, quince, pickles, cassava	12
apple dumplings, yuzu curd, cherry gel	12

GROUP BOOKINGS

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WINE BY THE GLASS

holm oak pinot chardonnay	tasmania	12
bay of fires sparkling rose	tasmania	10
emilia pinot grigio	tasmania	10
bay of fires skin contact pinot gris	tasmania	14
pooley gewurztraminer	tasmania	13
emilia chardonnay	tasmania	11
eddystone point sauvignon blanc	tasmania	10
zind-humbrecht riesling	france	14
josef chromy rose	tasmania	10
delamere pinot noir	tasmania	12
sc pannell tempranillo touriga	south aust.	11
josef chromy merlot	tasmania	12
the holy trinity' gsm	south aust.	15
jamsheed harem cabernet franc	victoria	11
fox creek shiraz	south aust.	10

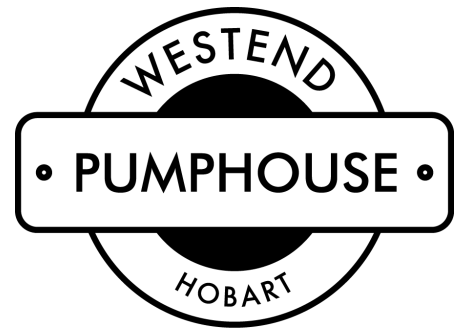
SPRITZER

barrel aged pinot gris spritzer	10
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PREMIUM DRAUGHT BEER

10 ounce, schooner, pint

willie smith's	huonville TAS	5.4%
organic apple cider	6.5 9.5	12
little rivers	scottsdale TAS	4.5%
dark lager	6.5 9.5	12
stone & wood	byron bay NSW	4.4%
pacific ale	6.5 9.5	12
moo brew	hobart TAS	4.8%
single hop pale ale	6.5 9.5	12
moo brew	hobart TAS	5.0%
dark ale	6.5 9.5	12
sierra nevada	california USA	5.2%
pale ale	6.5 9.5	12
boatrocker	melbourne VIC	5.0%
'alpha queen' pale ale	7 10	13
balter	currumbin QLD	4.5%
XPA	6.5 9.5	12
holgate 'road trip'	macedon VIC	6.0%
US IPA	8 11	14
stomping ground /willie smiths	collingwood VIC	8.6%
juicy belgian cherry tripel	9 12	16



COCKTAILS

apple martini	20
lost pippin pommeau, hartshorn whey vodka	
negroni	18
campari, orange, gin, vermouth	
peated whiskey sour	18
sour with smoky peated whiskey	
espresso martini	16
espresso, vodka, frangelico	
pumphouse slushie	18
peach, berry tea, vodka, lemon	
jaffa	20
chocolate, vodka, orange	
galaxy hop cobbler	18
beer, gin, agave, lime, mint, passionfruit	
berry mojito	16
rum, lime, berry iced tea	

HOT DRINKS

zimmah coffee	4/4.5
hot chocolate	4.5
chai latte	4
the art of tea	5
english breakfast, earl grey, french earl grey, japanese sencha, lychee black, jasmine green, peppermint, berries of the forest, chamomile	

PACKAGED

lost pippin	9	temple stout	10
willie smith's pear	10	colonial IPA	9
boags light	6	boags premium	9

SOFT DRINK

soft drink	3.5	L,L & B	4
capi mixers	4	tasmanian juice	
big mineral water	7.5	press juices	6