

# Pumpyard

BAR & BREWERY

HOME OF 4 HEARTS BREWING

## PLEASE ORDER AT THE BAR

### NIBBLIES

- HOUSEMADE ONION RINGS (V)** 9  
Served with Ranch Sauce
- FRICKLES (V)** 9  
Fried Beer Battered Pickles served with Louisiana Style Hot Sauce & Aioli
- BEER BATTERED FRIES (V)** 9  
With Seasoned Salt & Aioli
- SWEET POTATO FRIES (V) (GF)** 10  
Served with Chipotle
- SPICY CHICKEN WINGS** 12  
Smokey BBQ glazed w/ Ranch Sauce
- FRIED SQUID** 14  
Lemon Myrtle Seasoning & Aioli
- PUMPYARD BREWERS BOARD (FOR TWO)** 28  
Artisan Cheeses, Local Cured Meats with House Marinated Vegetables, Relish, Olives & Flatbread

### BURGERS

- Served on a toasted Brioche Bun with Beer Battered Fries**
- Add Bacon 3  
Add Extra beef patty 4
- CHEESEBURGER** 17  
200g Housemade Beef Patty, American Cheese, Red Onion, Mustard, Burger Relish & Pumpyard Pickles
- MUSHROOM BURGER (V)** 17  
Portobello Mushroom, Sweet Potato, Spinach, Tomato Relish & Mozzarella
- BUTTERMILK FRIED CHICKEN** 18  
Lettuce, Pumpyard Pickles, Slaw, American Cheese & Honey Mustard Sauce
- PULLED PORK BURGER** 18  
BBQ Char Siu Pulled Pork, 8 Spice, Apple Kimchi, & Wasabi Mayo
- BBQ BEEF BRISKET** 18  
Smokey BBQ Sauce, Slaw, Pumpyard Pickles, Caramalised Onions & Ranch Sauce
- 4 HEARTS FISH BURGER** 17  
Beer Battered Fish, House Slaw, Lettuce, Tomato Relish & Lemon Caper Mayo

### MAINS

- SMOKED CHICKEN SALAD** 22  
Grilled Pumpkin, Crisp Prosciutto, Chickpeas, Persian Fetta & Saffron Vinaigrette
- FLAT IRON STEAK** 28  
12 hour Sous-Vide 250g Steak served Medium with Smoked Mustard Butter, Slaw & Fries
- HARRISA LAMB RUMP** 27  
4 hour Sous-Vide rump served medium with Roast Pumpkin Tabouli & Mint Labna
- BEER BATTERED FLATHEAD** 25  
4 Hearts Beer Battered Flat Head Fillets, Slaw, Fries, a wedge of fresh Lemon & Tartare Sauce
- HALOUMI SALAD (V) (GF)** 19  
Grilled Haloumi, Mediterranean Vegetable Salad with A Citrus & Mint Dressing
- COCONUT THAI BEEF NOODLE SALAD** 22  
Grilled Flank Steak, Vermicelli Noodles, Palm Sugar, Kaffir Lime & Chilli Caramel Dressing

### PIZZA

- Served on 11' Hand Rolled Pizza Bases**
- MARGHERITA (GF ADD \$4) (V)** 14  
Napolitana Sauce, Mozzarella & Basil
- VEGO (GF ADD \$4) (V)** 18  
Grilled Sweet Potato, Mushrooms, Baby Spinach, Red Onion, Persian Feta, Cashews, Salsa Verde Oil
- PEPPERONI (GF ADD \$4)** 16  
Pepperoni, Napolitana Sauce, Mozzarella & Basil
- PULLED PORK** 18  
BBQ Char Siu Pork, Asian Slaw, Fried Shallots & Coriander
- SMOKED CHICKEN** 18  
Mozzarella, Baby Spinach, Red Onion, Pumpkin & a Swirl of Sweet Chilli Sauce

### EXTRAS

- Housemade Louisiana Style Hot Sauce 1  
Sweet Chilli 1  
Aioli 1  
Tomato Sauce 1  
BBQ Sauce 1  
Chipotle 1

KIDS MENU &  
SWEETS MENU,  
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## KIDS MENU

**GRILLED CHICKEN** 9

*Served with Fries & Tomato Sauce*

**FISH & CHIPS** 9

*Battered Fish & Chips served with Tomato Sauce*

**CHEESE PIZZA** 9

*Mozzarella Cheese and Napolitana Sauce*

**VANILLA ICE-CREAM** 6

*Vanilla Bean Ice Cream w/ Sprinkles*

## SWEETS

**ALE ICE CREAM** 9

*Made with Beer & served with Malt Syrup*

**BACON ICE CREAM SANDWICH** 12

*Homemade Bacon Ice Cream with Wafers & Caramel*

**CHOCOLATE MACADAMIA BROWNIE** 12

*Served with Salted Caramel Sauce & Chilli Stout Ale Ice Cream*

**SORBET** 9

*Mango or Lemon*

## KITCHEN HOURS

Lunch 12pm – 2.30pm

Dinner (Wed/Thurs) 5.30pm – 8.30pm

Dinner (Fri/Sat) 5.30pm – 9.00pm

Sun 12pm – 3.00pm

Nibbles Menu available 2.30pm – 5.30pm (except Sunday)

**SORRY NO MENU SUBSTITUTIONS**

Where possible we use local suppliers and make our menu items from scratch in our own kitchen