



In Room Dining Menu



To order, please press the In Room Dining button using your in room telephone.

Breakfast Menu available 6:30am - 10:00am

All Day Menu available from 10:00am - 9:00pm

Overnight Menu available from 9:00pm - 6:30am

Beverages available from 10:00am – 9:00pm



Through Foodsteps, each menu item is labelled with a clear **carbon rating from A (lowest impact) to E (highest)**, helping guests make informed and environmentally conscious choices.

We thank you for allowing a 40 min service time after placing your order.

DF - Dairy Free | GF- Gluten Free | GFR- Gluten Free Request | V - Vegetarian | VE- Vegan

SEAFOOD ORIGIN

A - Australian | I - Imported | M -Mixed

*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 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 weekend, a service charge of 10% applies. On public holidays, a service charge of 15% applies.

BREAKFAST

DARLING SQUARE BIG BREAKFAST 	\$24
Your choice of eggs, bacon, mushrooms, roasted tomato, hash brown and chicken chipolatas	
EGGS BENEDICT 	\$17
Your choice of either double smoked ham or smoked salmon and lemon myrtle hollandaise	
OMELETTE 	\$15
Choose two (x2) fillings – baby spinach, tomato, mushroom, roasted peppers, red onion, ham & cheese	
EGGS YOUR WAY 	\$13
Poached, fried, scrambled + boiled. <i>All served with toasted sourdough \$13</i> <i>Gluten free bread +\$3</i>	
DARLING SQUARE BREAKFAST ROLL 	\$15
Streaky bacon, fried egg, avocado smash, swiss cheese, bush tomato relish and rocket.	
GRANOLA BOWL (V) 	\$18
Cinnamon toasted granola, coconut yogurt and seasonal fruit.	
SELECTION OF CEREALS (V) 	\$5
Coco Pops, Corn Flakes, Weetbix, Nutri Grain, All Bran.	

SIDES

• Herb roasted potatoes (V)	\$5
• Sautéed mushrooms (GF)	\$5
• Sourdough (DF)	\$5
• Gluten free bread (GF - DF)	\$5
• Bacon (GF - DF)	\$5
• Chicken chipolatas (GF - DF)	\$5
• Smoked salmon (GF - DF)	\$5
• Hash brown (DF)	\$5

SMALLS

- SALUMI BOARD**  \$33
Prosciutto di Parma, Salame Inferno, Truffle Salami, Mortadella Pistachio, Nduja with Persian feta dip and warm house-made focaccia.
- SPICED ITALIAN MEATBALLS**  \$19
Tender pork and veal meatballs in rich tomato sugo, finished with shaved pecorino and toasted sourdough.
- SPICY EDAMAME (VE - GF - DF)**  \$15
Wok-tossed soybeans with chilli-garlic oil and sea salt.
- SALT & PEPPER SQUID (GF - DF - I)**  \$19
Lightly battered squid tossed with Szechuan pepper salt, confit garlic aioli, fresh coriander.

MAINS

- STICKY ASIAN BEEF SHORT RIB (DF)**  \$44
Slow-braised short rib glazed in sticky soy and ginger, served with Asian slaw and pickled vegetables.
- CRISPY SKIN ATLANTIC SALMON (GF - A)**  \$32
Served atop miso butter and edamame risotto, finished with crisp enoki mushrooms and scallion oil.

PIZZA

- ITALIAN PORK & FENNEL**  \$25
With fire-roasted pimento and rocket.
- TRADITIONAL MARGHERITA**  \$22
Homemade sugo, bocconcini, basil and extra virgin olive oil.
- WILD MUSHROOM AND TRUFFLE**  \$24
Earthy wild mushroom, bold blue vein cheese, and a drizzle of fragrant truffle oil.

PUB CLASSICS

- SOUTHERN FRIED CHICKEN BURGER**  \$27
Swiss cheese, pickle, jalapeño coleslaw and chips.
- FRIED HALLOUMI BURGER (V)**  \$26
With truffle-tossed wild mushrooms, arugula, beetroot relish and chips.
- FISH & CHIPS (I)**  \$28
Crispy battered fish, garden salad, lemon, tartare sauce and chips.

LIGHT & EASY

- SOBA NOODLE SALAD (VE - DF)**  \$19
Refreshing buckwheat noodles with Asian greens, sesame dressing and fresh herbs.
- GREEN PAPAYA SALAD (GF - DF)**  \$19
Crisp papaya, chilli, lime and roasted peanuts.
- MAFALDINE AGLIO E OLIO (V - DF)**  \$20
Handmade ribbon pasta with garlic, chilli and extra virgin olive oil.
- CREAMY WILD MUSHROOM & TRUFFLE RIGATONI**  \$24
Rich truffle cream sauce with handmade rigatoni and sautéed wild mushrooms.

LIGHT & EASY ADD ONS

- Grilled Chicken. \$7
- Prawns (A) \$8
- Marinated Tofu. \$7

SIDES

- Fat-Roasted Kipfler Potatoes with Thyme & Confit Garlic. \$11
- The Pumphouse Garden Salad. \$11
- Truffle Fries with Grated Pecorino. \$11

DESSERTS

WARM CHOCOLATE BROWNIE  \$14
With caramelised white chocolate soil and vanilla bean ice cream.

SEASONAL FRUIT PLATTER  \$12
A refreshing selection of fresh summer fruits.

KIDS

JUNIOR PUMP BURGER & CHIPS  \$16
A classic cheese burger with sliced tomato and baby cos.

MARIO & LUIGI  \$15
Spaghetti with a rich house made sugo and a sprinkle of cheesy grana padano.
Change home made sugo to traditional beef bolognese – Add \$5.

THE CODFATHER & CHIPS (I)  \$15
Golden battered or grilled fish, crunchy fries and house salad.

LIL DOUGHIE  \$15
A mini pizza margherita, melty cheese and napoli.
Change margherita to loaded pepperoni – Add \$5.

KFC N WAFFLE  \$15
Kids Fried Chicken, waffles and slaw.

Overnight Menu 9:00 pm- 6:30 am

OVERNIGHT

SPAGHETTI BOLOGNESE 	\$26
Pork & veal ragu, spaghetti, parmesan	
PUMPKIN SOUP (V) 	\$15
Herb crouton	
FRESH FRUIT PLATTER (V, DF, GF) 	\$12
For two	
PEPPERONI PIZZA 	\$26
12 Inch	
MARGARITA PIZZA 	\$24
12 Inch	
CHEESY GARLIC PIZZA 	\$24
12 Inch	

Please note that there will be a tray service charge of \$ 5.00.

WINES

150ml | 250ml | Bottle

WHITE WINES

House Sauvignon Blanc - South-east, AUS	\$12		\$18		\$50
Crowded House Sauvignon Blanc - Marlborough, NZ	\$13		\$20		\$62
Tar & Roses Pinot Grigio - Central Victoria, AUS	\$14		\$21		\$65
De Bortoli Organic Chardonnay - Riverina Region, NSW	\$14		\$21		\$65

RED WINES

House Shiraz – South-east, AUS	\$12		\$18		\$50
Audrey Wilkinson Shiraz – Hunter Valley, NSW	\$14		\$21		\$65
Fat Bastard Pinot Noir - Languedoc-Roussillon, FRA	\$12		\$18		\$55
Hesketh 'Regional Select' Cabernet Sauvignon – Coonawarra SA	\$14		\$21		\$65

ROSÉ WINES

House Rosé - South-east, AUS	\$12		\$18		\$50
Les Grabieres Rosé - Côtes de Provence, FRA	\$13		\$19		\$60

SPARKLING WINES

250ml | Bottle

House Sparkling Brut - South-east, AUS	\$12		\$50
Pavan Prosecco - Veneto, Italy	\$15		\$60

CHAMPAGNE

Bottle Only

Moët & Chandon Imperial Brut NV – Epernay FRA	\$160
Taittinger Brut Prestige Brut NV - Riems, FRA	\$130
Pommery Brut Royal NV Champagne - Riems, FRA	\$140

CLASSIC COCKTAILS

Other classics available upon request & ingredients

Espresso Martini \$23

Vodka, Tia Maria Coffee Liqueur, Simple Syrup, Little Drippa
Cold Drip Coffee.

Amaretto Sour \$21

Disaronno Amaretto, Lemon Juice, Simple Syrup, Egg White.

Margarita \$24

Tequila, Cointreau, Lime Juice.

Tommy's Margarita \$21

Tequila, Orgeat Syrup, Lime Juice, Served with Ice.

Aperol Spritz \$18

Aperol, Sparkling Brut, Soda Water, Orange, Served on Ice.

MOCKTAIL

Mango Madness \$15

Mango Puree, Pineapple Juice, Orange Juice, Lime Juice, Peach
Syrup, Lemon

VODKA

HOUSE POUR

Casa Spirits \$12

PREMIUM POURS

Titos \$14

Belvedere \$16

Grey Goose \$18

GIN

HOUSE POUR

Casa Spirits Gin	\$12
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AUSTRALIAN DRY GIN

Manly Spirits Australian Dry Gin	\$13
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AUSTRALIAN FLAVOURED GIN

Papa Salt Coastal Citrus Gin	\$13
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Tempus Two Shiraz Gin	\$14
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REST OF WORLD

Hendricks - Girvan, Scotland	\$15
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Gin Mare Capri - Costa Daurada, Spain	\$16
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BOURBON

HOUSE

Casa Spirits Burbs Whisky	\$12
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TENNESSEE

Jack Daniels No.7	\$13
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Jack Daniels Single Barrel Select	\$18
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KENTUCKY

Makers Mark	\$14
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Woodford Reserve	\$13
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WHISKEY - AMERICAN, IRELAND

CANADIAN WHISKEY

Canadian Club 12	\$14
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Fireball	\$12
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IRISH WHISKEY

Jameson Irish Whiskey	\$13
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RYE WHISKEY

Woodford Reserve Rye Whiskey	\$15
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All Day Menu 10:00 am- 9:00 pm

FLAVOURED WHISKEY

Sheepdog Peanut Butter Whiskey	\$12
Southern Comfort Whiskey Liqueur	\$11

WHISKY - SCOTCH, AUSTRALIAN, JAPAN

HOUSE

Casa Spirits Whisky	\$12
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SPEYSIDE SCOTCH

Benriach Original 10	\$16
Glendronach 12	\$19

JAPANESE

Suntory 'Hibiki' Harmony Blended	\$33
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AUSTRALIAN

Lark Hill Fire Trail Whisky - Tasmania	\$19
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COGNAC, BRANDY, LIQUEUR'S, APERTIFS & VERMOUTH'S

BRANDY

Chatelle's Napoleon Finest Brandy	\$14
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COGNAC

Hennessy V.S.	\$15
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LIQUEUR

Cointreau	\$12
Disaronno Amaretto	\$12
Tia Maria	\$12
Baileys	\$10

APERITIFS

Aperol	\$10
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TEQUILA

HOUSE POUR

Casa Spirits	\$12
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BLANCO

Cinca Blanco Tequila	\$15
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Herradura Plata	\$17
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REPOSADO

Herradura Reposado	\$18
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INFUSED / FLAVOURED

Ghost – Infused Ghost Pepper Tequila	\$14
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Cinca Coconut Tequila	\$14
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RUM

HOUSE

Casa Spirits Dark Rum	\$12
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Casa Spirits White Rum	\$12
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WHITE

Flor de Cana 4yo	\$13
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DARK

Diplomático Reserva Exclusiva	\$16
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GOLD

Mount Gay Eclipse	\$13
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SPICED

Kraken Black Spiced	\$14
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BOTTLED PRODUCTS

BOTTLED & CANNED BEER

Heineken	\$14
Sydney Lager	\$12
Stone & Wood	\$14
Heineken Silver	\$12
Mountain Culture Limited Release Cans (Rotating)	\$13

ALCOHOLIC CANS

Little Dragon Alcoholic Ginger Beer	\$15
Sydney Brewery Cider	\$15

ZERO ALCOHOLIC BEERS

Heineken 0.0	\$9
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NON-ALCOHOLIC

SOFT DRINKS - BOTTLED

Coca Cola	\$5
Coca Cola No Sugar	\$5
Sprite	\$5
Red Bull	\$6
Red Bull Sugar Free	\$6
Red Bull Red Edition (Watermelon)	\$6
Red Bull Tropical Edition	\$6
Bundaberg Ginger Beer	\$6
Fever-Tree Mediterranean Tonic	\$5
Fever-Tree Elderflower Tonic	\$5
CAPi Sparkling Water (500ml)	\$8
CAPi Still Water (500ml)	\$8

JUICES

Orange Juice	\$4
Apple Juice	\$4
Pineapple Juice	\$4
Cranberry Juice	\$4

COFFEE & TEA

All tea & coffee comes with a free choice of milk: Full Cream, Skim, Lactose Free, Oat, Soy, Almond*

COFFEE

Cappuccino	\$6.50
Latte	\$6.50
Flat White	\$6.50
Short Black	\$5
Macchiato	\$6.50
Piccolo	\$6.50
Mocha	\$6.50
Dirty Chai Latte	\$6.50

ICED

Iced Latte	\$7
Iced Long Black	\$7
Iced Chocolate	\$6
Iced Matcha	\$7

HOT BEVERAGES

Hot Chocolate	\$5.50
Chai Latte	\$6.50
Matcha Latte	\$6.50
Babyccino	\$3

ADD

- Extra Shot	\$2
- Vanilla Syrup	\$0.5
- Hazelnut Syrup	\$0.5
- Caramel Syrup	\$0.5

DILMAH EXCEPTIONAL TEA

English Breakfast Tea	\$5
Earl Grey Tea	\$5
Peppermint Tea	\$5
Chamomile Tea	\$5
Jasmine Green Tea	\$5

Additional Alcoholic Beverages served on the In-Room-Bar Menu
Please note that there will be a tray service charge of \$5.00. Last order by 9:00pm.
