



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

*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 Menu 6:30 am - 10:00 am

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
Lightly battered squid tossed with Szechuan pepper salt, confit garlic aioli, fresh coriander.	
<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

Please note that there will be a tray service charge of \$ 5.00. Last order by 9:00pm




SMALLS

- SALUMI BOARD**  \$32
Prosciutto di Parma, Salame Inferno, Truffle Salami, Mortadella Pistachio, Nduja with Persian feta dip and warm house-made focaccia.
- SPICED ITALIAN MEATBALLS**  \$18
Tender pork and veal meatballs in rich tomato sugo, finished with shaved pecorino and toasted sourdough.
- SPICY EDAMAME (VE - GF - DF)**  \$12
Wok-tossed soybeans with chilli-garlic oil and sea salt.
- SALT & PEPPER SQUID (GF - DF)**  \$18
Lightly battered squid tossed with Szechuan pepper salt, confit garlic aioli, fresh coriander.















MAINS

- STICKY ASIAN BEEF SHORT RIB (DF)**  \$42
Slow-braised short rib glazed in sticky soy and ginger, served with Asian slaw and pickled vegetables.
- CRISPY SKIN ATLANTIC SALMON (GF)**  \$30
Served atop miso butter and edamame risotto, finished with crisp enoki mushrooms and scallion oil.




















PIZZA

- ITALIAN PORK & FENNEL**  \$24
With fire-roasted pimento and rocket.
- TRADITIONAL MARGHERITA**  \$20
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**      \$26
Swiss cheese, pickle, jalapeño coleslaw and chips.
- FRIED HALLOUMI BURGER (V)**     \$25
With truffle-tossed wild mushrooms, arugula, beetroot relish and chips.
- FISH & CHIPS**      \$28
Crispy battered fish, garden salad, lemon, tartare sauce and chips.

LIGHT & EASY

- SOBA NOODLE SALAD (VE - DF)**      \$18
Refreshing buckwheat noodles with Asian greens, sesame dressing and fresh herbs.
- GREEN PAPAYA SALAD (GF - DF)**      \$18
Crisp papaya, chilli, lime and roasted peanuts.
- MAFALDINE AGLIO E OLIO (V - DF)**     \$18
Handmade ribbon pasta with garlic, chilli and extra virgin olive oil.
- CREAMY WILD MUSHROOM & TRUFFLE RIGATONI**      \$22
Rich truffle cream sauce with handmade rigatoni and sautéed wild mushrooms.


LIGHT & EASY ADD ONS


- Grilled Chicken. \$7
- Prawns. \$8
- Marinated Tofu. \$7

SIDES

- Fat-Roasted Kipfler Potatoes with Thyme & Confit Garlic. \$10
- The Pumphouse Garden Salad. \$10
- Truffle Fries with Grated Pecorino. \$10


DESSERTS

WARM CHOCOLATE BROWNIE  \$12
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  \$15
A classic cheese burger with sliced tomato and baby cos.

MARIO & LUIGI  \$14
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  \$14
Golden battered or grilled fish, crunchy fries and house salad.

LIL DOUGHIE  \$14
A mini pizza margherita, melty cheese and napoli.
Change margherita to loaded pepperoni – Add \$5.

KFC N WAFFLE  \$14
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.

WINE

150ml | 250ml | Bottle

ROSÉ

AtéRosé – Multi-region VIC & SA	\$12		\$19		\$55
Alkoomi'Grazing Collection' Rosé – Frankland River WA	\$14		\$23		\$65
Rameau D'or Petit Amour Rosé – Florence FRA	\$16		\$24		\$70

RED

Até Shiraz – Multi-region VIC & SA	\$12		\$19		\$55
Alta Pinot Noir – King Valley VIC	\$15		\$23		\$70
Hesketh 'Dangerous Type' Merlot – Coonawarra, SA	\$14		\$22		\$65
Whistler Wines 'Atypical' Shiraz – Barossa Valley SA	\$16		\$25		\$73
Hesketh Cabernet Sauvignon – Coonawarra SA	\$16		\$24		\$73
Nick Spencer P.A.R 'Hilltops' Tempranillo – Hilltops Region NSW	\$17		\$27		\$84

WHITE

AtéSauvignon Blanc –Multi-region VIC & SA	\$12		\$19		\$55
Tai Tira Sauvignon Blanc –MalbournoughNZ	\$14		\$23		\$65
AquilaniPinot Grigio –Friuli ITA	\$15		\$23		\$70
Lark Hill Estates 'Regional' Riesling –Bungendore NSW	\$16		\$24		\$75
Swinging Bridge 'Mrs Payton' Chardonnay –Orange NSW	\$18		\$28		\$82
Days & Daze 'Sunswill' Pinot Gris –Multi-regional VIC & SA	\$14		\$23		\$65

250ml | Bottle

SPARKLING

Munro Valley Sparkling Brut NV – Abbotsford VIC	\$14		\$65
Dal Zotto Pucino Prosecco – King Valley VIC	\$17		\$76

CHAMPAGNE

Tattinger NV, Reims FRA na / \$160	NA		\$160
Moet & Chandon Imperial Brut NV –Epernay FRA na / \$170	NA		\$17
Veuve ClicquotBrut Yellow Label –Reims FRA na / \$240	NA		\$240

MORE BEVERAGES

BEERS

Sydney Brewery Lager	\$12
Heineken Silver	\$12
Stone & Wood Pacific Ale	\$14
Young Henry's NewtownerPale Ale	\$13
Heineken Premium Lager	\$14
Heineken 0.0 Non-Alcoholic Lager	\$9
Little Dragon Alcoholic Ginger Beer	\$15

SOFT DRINKS

Coca Cola	\$5
Coca Cola No Sugar	\$5
Sprite	\$5
Bundaberg Ginger Beer	\$5
Capi Sparkling Water 500ml	\$8
Capi Still Water 500ml	\$8