



PUMP HOUSE

early

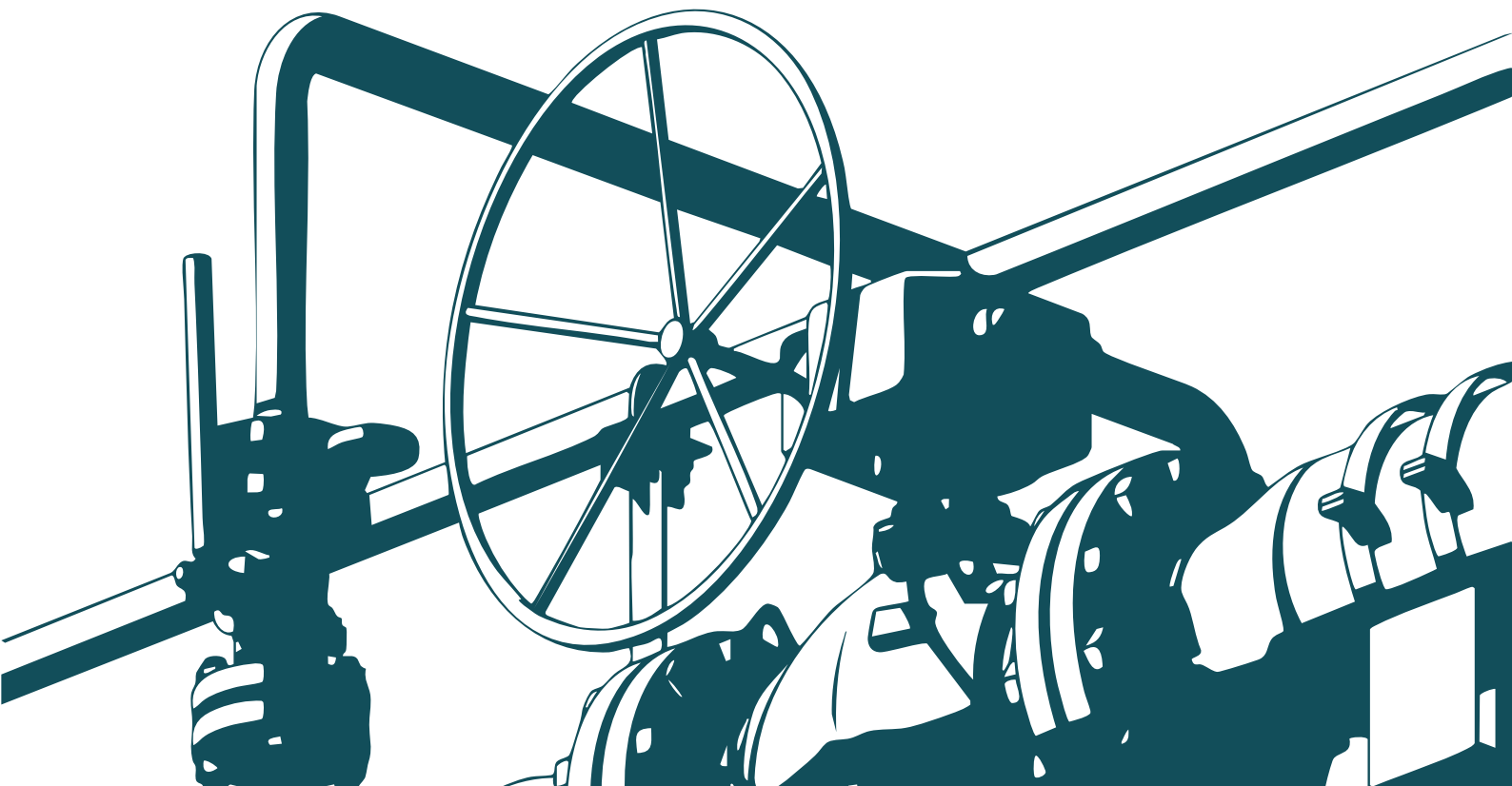
WELCOME TO PUMPHOUSE

Built in 1891 as Sydney's first large multi-purpose hydraulic pumping station, Pumphouse is a landmark of the city's industrial heritage. Once powering Sydney, the heritage-listed building was later transformed into one of the city's earliest microbreweries, giving birth to the iconic Thunderbolt Strong Ale, inspired by the legendary "gentleman bushranger" Captain Thunderbolt.

Today, Pumphouse Sydney is a contemporary restaurant and bar in the heart of Darling Square, offering premium craft beers brewed on site, bespoke cocktails, and a seasonal menu inspired by fresh local produce. The space blends industrial character with refined design, celebrating its rich history while delivering a modern dining experience.

Pumphouse is proudly committed to sustainability. Through Foodsteps, each menu item features a clear carbon rating, helping guests make informed, environmentally conscious choices. We also partner with Greenspace, growing hyper-local microgreens and herbs through vertical farming to reduce food miles, waste, and environmental impact.

At Pumphouse Sydney, heritage, hospitality, and sustainability come together—raising a glass to the past while building a better future.



ENTREES

Salumi Board - \$32

Prosciutto di Parma, Salame Inferno, Truffle Salami, Mortadella Pistachio, Nduja with Persian feta dip and warm house-made focaccia.

Spiced Italian Meatball - \$18

Tender pork and veal meatballs in rich tomato sugo, finished with shaved pecorino and toasted sourdough

Salt & Pepper Squid - \$18 *Imported*



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

Spicy Habanero Wing - \$18

Crispy chicken wings coated in habanero glaze, served with creamy guacamole, corn chips and fresh pico de gallo.

Spicy Edamame - \$12

Wok-tossed soybeans with chilli garlic oil and sea salt.

-  Chef's Fave
-  Vegetarian
-  Vegan
-  Gluten Free
-  Dairy Free

A B C D E

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.

MAINS

Sticky Asian Beef Short Rib - \$42



Slow-braised short rib glazed in sticky soy and ginger, served with Asian slaw and pickled vegetables.

Pumphouse Chicken Rice - \$28



Soy and lemongrass marinated half chicken, served with fragrant chicken stock rice and a citrus soy dipping sauce.

Crispy Skin Atlantic Salmon - \$30



Served atop miso butter and edamame risotto, finished with crisp enoki mushrooms and scallion oil.

Char-Grilled Porterhouse (250g) - \$48



Perfectly grilled to order, with creamy mash, charred broccolini and garlic herb butter.

SIDES

Fat-Roasted Kipfler Potatoes with Thyme & Confit Garlic - \$10

The Pumphouse Garden Salad - \$10

★ Truffle Fries with Grated Pecorino - \$10

★ Charred Broccolini with Toasted Almonds & Sea Salt - \$10

Creamy Mash with Green Peas - \$10

★ Chef's Fave

V Vegetarian

VE Vegan

GF Gluten Free

DF Dairy Free

A B C D E

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.

*Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or food which may cause an intolerance. Please inform our team if you have a food allergy or intolerance. *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.

PUB CLASSICS

Southern Fried Chicken Burger - \$26



Swiss cheese, pickle, jalapeño coleslaw and chips.

Pumphouse Double Patty Cheeseburger - \$28



Swiss cheese, lettuce, tomato, pickles, PH burger sauce and onion rings.

Fried Halloumi Burger - \$25



With truffle-tossed wild mushrooms, arugula, beetroot relish and chips.

Hand Crumbed Chicken Schnitzel - \$26



Golden crumbed chicken with creamy mash and gravy.

Fish & Chips - \$28



Crispy battered fish, garden salad, lemon and tartare sauce.

- ★ Chef's Fave
- V Vegetarian
- VE Vegan
- GF Gluten Free
- DF Dairy Free

A B C D E

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.

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

★ Chef's Fave

V Vegetarian

VE Vegan

GF Gluten Free

DF Dairy Free

A B C D E

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.

LIGHT & EASY

Soba Noodle Salad - \$18

Refreshing buckwheat noodles with Asian greens, sesame dressing and fresh herbs.

Poke Bowl - \$18 *Australia*

Marinated fish or tofu with jasmine rice, pickled vegetables and sesame soy dressing.

Green Papaya Salad - \$18

Crisp papaya, chilli, lime and roasted peanuts.

Creamy Wild Mushroom & Truffle Rigatoni - \$22

Rich truffle cream sauce with handmade rigatoni and sautéed wild mushrooms.

Mafaldine Aglio e Olio - \$18

Handmade ribbon pasta with garlic, chilli and extra virgin olive oil.

Mafaldine Prawn Bisque - \$24 *Australia*





Silky prawn bisque with handmade mafaldine and shaved aged pecorino.

Traditional Beef Bolognese - \$26

Slow-cooked ragu served with handmade rigatoni and parmesan

ADD

Grilled Chicken \$7, Prawns(Australia) \$8, or Marinated Tofu \$7 to any "Light & Easy" dish.

-  Chef's Fave
-  Vegetarian
-  Vegan
-  Gluten Free
-  Dairy Free

A B C D E

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.

DESSERTS

Warm Chocolate Brownie - \$12

With caramelised white chocolate soil, salted caramel Popcorn and vanilla bean ice cream.

Seasonal Fruit Platter - \$12

A refreshing selection of fresh summer fruits.

Crème Brûlée - \$12

Classic vanilla custard with a crisp caramelised top, and Pistachio Biscotti.

Trio of Gelato - \$12

Chef's selection of artisanal gelato flavours..

-  Chef's Fave
-  Vegetarian
-  Vegan
-  Gluten Free
-  Dairy Free

A B C D E

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.

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



Spaghetti with a rich house made sugo and a sprinkle of cheesy grana Padano

Change Margherita to Loaded Pepperoni - Add \$5

KFC N Waffle - \$14



Kids Fried Chicken, Waffles and Slaw

- ★ Chef's Fave
- V Vegetarian
- VE Vegan
- GF Gluten Free
- DF Dairy Free

A B C D E

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.