



PUMP HOUSE

every

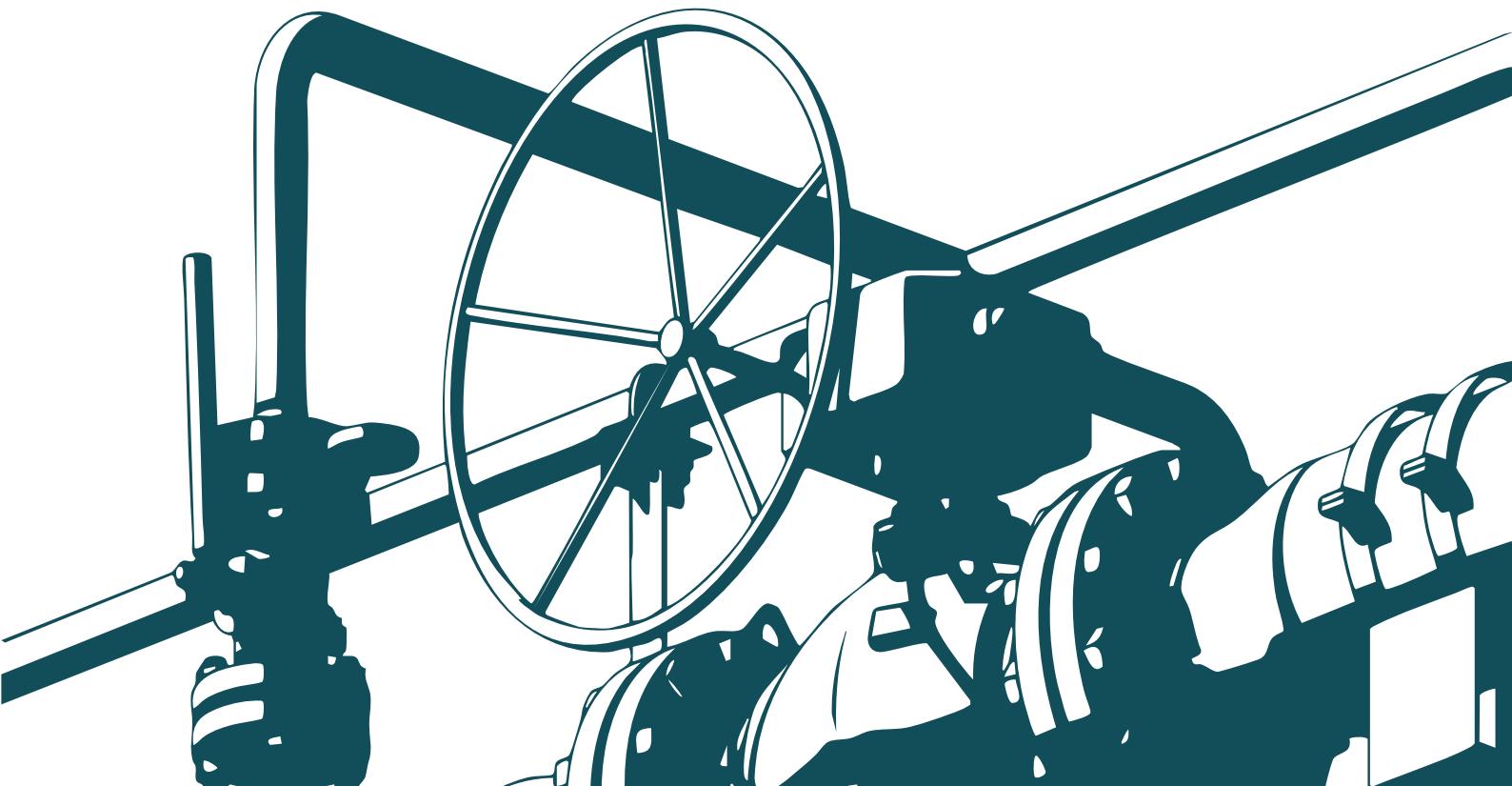
WELCOME TO PUMPHOUSE

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 GF

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

Salt & Pepper Squid - \$18 ★ GF DF

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.

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

Spicy Edamame - \$12 VE GF DF

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

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MAINS

Sticky Asian

Beef Short Rib - \$42 ★ DF

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

Pumphouse Chicken Rice - \$28 ★ DF

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

Crispy Skin

Atlantic Salmon - \$30 GF

Australia

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

Char-Grilled

Porterhouse (250g) - \$48 GF

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

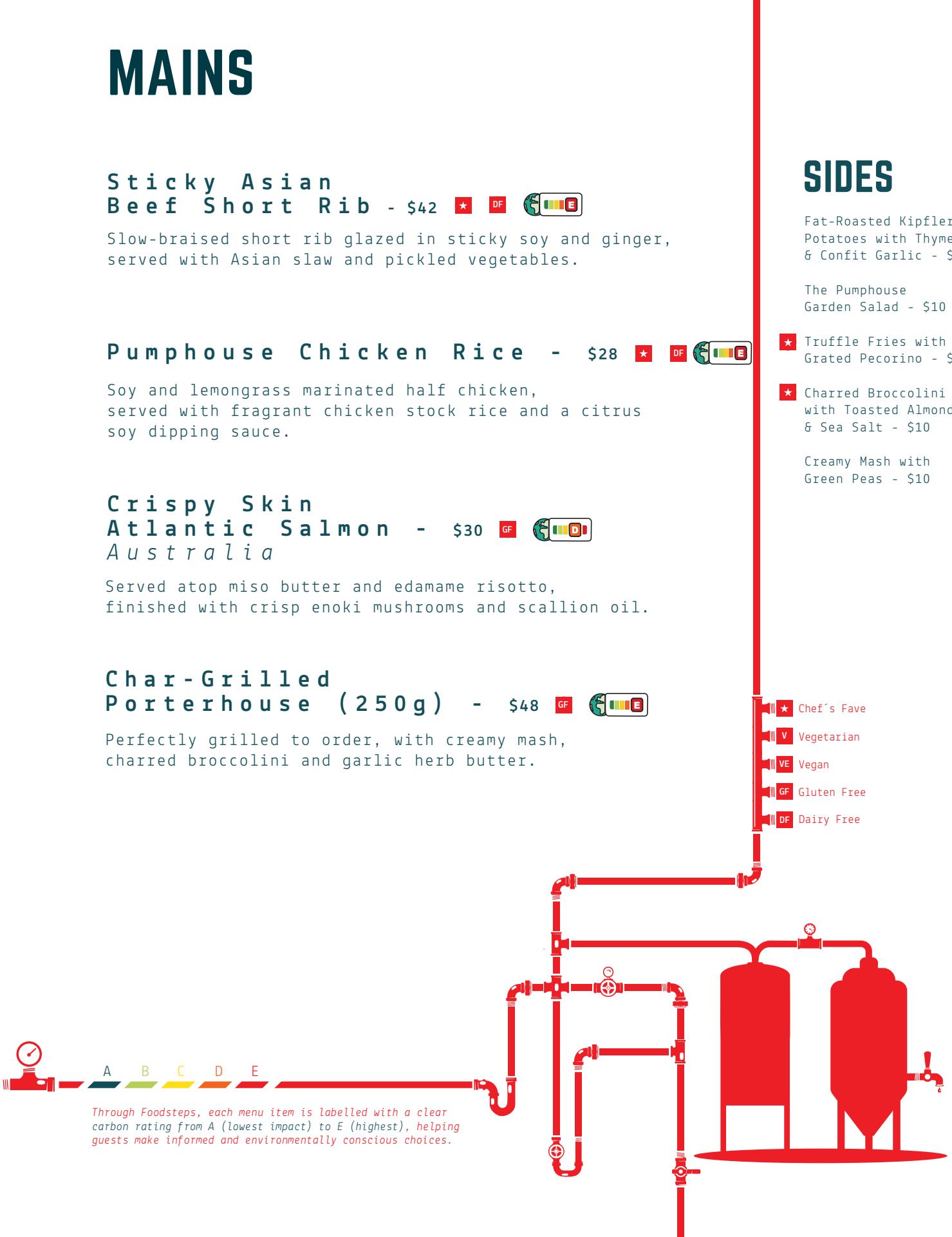
★ Truffle Fries with Grated Pecorino - \$10

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

Creamy Mash with Green Peas - \$10

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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 V 

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 ★ 
Imported

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

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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 

Earthly wild mushroom, bold blue vein cheese, and a drizzle of fragrant truffle oil



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 A

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 Bolognais - \$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.

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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

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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 ★

Imported

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

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