

PUMPYARD BAR

Dining Menu

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TO SHARE

BEER BATTERED FRIES **\$10**
With aioli

SWEET POTATO FRIES **\$10**
With aioli | gf |

CALIMARI **\$14**
With 7 spice, lime & aioli | gf |

BUFFALO WINGS **\$14**
With hot sauce & blue cheese sauce | gf |

PULLED PORK SLIDERS **\$16**
Serving of 3

BEEF BRISKET SLIDERS **\$16**
Serving of 3

CHEESY GARLIC PIZZA BREAD **\$10**
| v |

BASIL PESTO & BOCCONCINI ARANCINI **\$13**
Serving of 5 | v |

TEMPURA WHITING **\$15**
With sauce gribiche & lemon

PLATTERS TO SHARE

BREWERS BOARD **\$29**
With cured meats, marinated olives, assorted cheese, bread, grilled vegetable, pickles & dips

4 HEARTS PLATTER **\$55**
With beer battered fries, garlic pizza bread, hot wings, sweet potato fries, pork slider, beef slider & dipping sauces

PIZZA

9 ½ inch hand rolled dough

ROAST PUMPKIN

\$19

With baby spinach, red onion, pine nuts, mozzarella & danish feta | v |

SPICY CHICKEN

\$19

With mushroom, roast bell peppers, red onion, pancetta & mozzarella

ITALIAN

\$19

With salami, pancetta, pepperoni, olives & mozzarella

MEAT TRIO

\$19

With flat iron steak, chorizo, bacon, spinach, red onion, feta, fresh chilli & mozzarella

SEAFOOD BLISS

\$20

With confit garlic, parsley, prawns, scallops, fish, mussels, fresh tomato & mozzarella

MARGERITA

\$17

With fresh tomato, mozzarella & fresh basil

BURGERS

With beer battered fries, sweet potato fries add \$5

PUMPYARD BURGER

\$20

Beef patty, lettuce, monterey jack cheese, bacon, onion & grape chutney, pickles & house tomato ketchup

SOUTHERN FRIED CHICKEN BURGER

\$20

With crispy fried chicken breast, lettuce, tomato, pickles, monterey jack cheese & chipotle mayo

IPSWICH BURGER

\$20

With 12 hour slow cooked brisket, monterey jack cheese & mango salsa

LAMB PITA

\$20

With grilled lamb, lettuce, cucumber, tomato, red onion, feta & tzatziki in a pita

HALOUMI & FALAFEL PITA

\$18

With grilled haloumi, falafel, mushroom, lettuce, avocado, tomato, red onion & tzatziki in a pita | v | or | vg | vegan option available

FISH TACOS

\$18

Serve of 2, with fish, pickled cabbage slaw, mango & avocado salsa, southwest mayo | gf |

PORK TACOS

\$18

With slow & low cooked pulled pork, house slaw, bourbon bbq sauce | gf |

MAINS

RIBWICH

\$30

With slow cooked beef ribs, house made slaw & beer battered fries on rye bread

SEAFOOD BASKET

\$25

With 7 spice calamari, kuro prawns, scallops, fish, beer battered fries, lemon & sauce gribiche

MOROCCAN LAMB

\$24

With spiced lamb rump, mash potato, baby beets & roast pumpkin

SALADS

PRAWN & PEACH SALAD

\$21

With prawns, cos lettuce, watercress, goats cheese, peach, mint with lime & chilli dressing | gf |

THAI BEEF SALAD

\$19

With vermicelli noodles, cucumber, cherry tomato, mint, onion, crispy shallot, ginger + lime dressing

KIDS MENU

PIZZA

Tomato base, ham, cheese

\$10

CHICKEN NUGGETS

With chips & tomato sauce

\$9

CALIMARI

With chips & tomato sauce

\$9

FISH & CHIPS

With tomato sauce

\$9

ICE CREAM

Topped with caramel sauce

\$6

**WE WORK CLOSELY WITH OUR SUPPLIERS
PROVIDE YOU WITH THE FRESHEST
INGREDIENTS, CELEBRATING GREAT
QUALITY PRODUCE IN EVERY WAY WE CAN.**

THIS IS THE 4 HEARTS PROMISE.

OPENING HOURS

LUNCH

12pm - 2:30pm (wed-sat)

12pm - 3pm (sun)

DINNER

5:30pm - 8:30pm (wed-thurs)

5:30pm-9pm (fri+sat)

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Drinks Menu

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TAP BEERS

Pot – 285MI | Schooner – 425MI | Pint – 570MI | Jug – 1.14 L

See bar staff for current seasonal & guest taps

IPSWICH CHALLENGER – LIGHT ALE – 2.9%

\$5 / \$7 / \$9 / \$18

The use of caramel and specialty malts are balanced through the use of challenger hops. A lovely refreshing all round beer with a light caramel maltiness and notes of mandarin, green tea and spice.

SUNSHINE LAGER – 4.6%

\$6.5 / \$9 / \$11 / \$21

Pilsner malt, german lager yeast and the use of rice gives a clean dry body to a beer that is finished with Citra, Mosaic and Sorachi ace hops. With such a light maltiness the hops play a little more prominently in the aroma with lemon skin, pawpaw and tangerine. * 2018 Aiba Silver Award

SEASONAL NEW WORLD PILSNER – 5.0%

\$6.5 / \$9 / \$11 / \$21

German pilsner malt and yeast are partnered up with Citra, Motueka and Hallertau Blanc hops. The flavour and aroma of this beer is light malt with tropical fruit, passionfruit light zesty lemon and grapes.

PALE ALE – 4.8%

\$5.5 / \$8 / \$10 / \$19

Malty caramel backbone from english style malts and yeast that is held in check by a solid bitterness and hop profile. Enigma, cascade and amarillo in this beer which gives a resinous, heavy citrus finish leaning heavily toward grapefruit.

RED IPA – 7.0%

\$7 / \$10 / \$12 / \$23

This version of the original still has a malty caramel character to it with an increase of Mosaic and Citra hops. This is a very drinkable ipa where the malt and bitterness work very well together. There is an amazing aroma of melon and tropical fruit in this beer.

COAL MINERS STOUT – 5.5%

\$6.5 / \$9 / \$11 / \$21

A large stout with plenty of chewy malt present which leaves it a little richer in flavour and not as dry as some stouts. On the palate you will be greeted by a beer that is rich, roasty and smoky with hints of chocolate and coffee.

TRY THEM ALL - TASTING PADDLE

\$15

4 X 200ml beers - Try 4 of our beers 200ml at a time!

TAKE OUR BEER HOME – GROWLERS

2 Litre Growler **\$25**

950ml squeezer **\$15**

Gotta run? Grab a re-fillable growler of our four hearts tap beer. Stainless steel and built to last, our swing top growlers are the best way to enjoy our beer at home, at a bbq or wherever you may find yourself. **Merch available.**

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WINE LIST

WHITE WINE

150ml | 250ml | Bottle

OYSTER BAY – SAUVIGNON BLANC, MARLBOROUGH NEW ZEALAND

\$10 / \$30

Aromas of passion fruit inter-mixed with herbaceous gooseberry followed by a hint of asparagus and some citrus.

JOURNEY'S END – 'THE NATURIST' CHARDONNAY – 2014

\$10 / \$15 / \$44

Full bodied the palate has rich generous flavours which include peach, honeycomb, cashew and butterscotch.

SWINGING BRIDGE – PINOT GRIS 2014

\$10 / \$15 / \$44

Concentrated but elegant perfume dominated by black cherries and raspberries
With hints of rose, redcurrant and clove-like spice

RED WINE

OYSTER BAY – MERLOT 2015

\$10 / \$15 / \$44

Hawkes Bay, New Zealand

FAT LAMB – PINOT NOIR 2015

\$10 / \$15 / \$44

Orange, New South Wales

THREE BROTHERS – 'REUNITED' SHIRAZ – 2014

\$9 / \$14 / \$40

Mild flavoured shiraz with notes of forest berry and a spicy peppery finish.

BAROSSA VALLEY ESTATE CABERNET SAUVIGNON 2015

\$11 / \$16 / \$49

Barossa Valley, South Australia

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WINE LIST

SPARKLING WINE

150ml | 250ml | Bottle

DUNES & GREENE – CHARDONNAY PINOT NOIR

\$10 / \$30

Delicate aromas of lemon zest and strawberries combine with subtle citrus flavours and a rich texture.

OYSTER BAY – SPARKLING ROSE

\$11 / \$40

Nv, New Zealand. 150ml or bottle.

KOONARA 'GUARDIAN ANGEL' PINOT CHARDONNAY – 2014

\$48

This zippy wine pops with lemon gelato, lime sherbet and crisp pear notes. Bottle only.

SWEET & ROSE

KOONARA – 'FLOWERS FOR LUCY' MOSCATO – 2015

\$9 / \$14 / \$40

The burst of floral flavours in this moscato offer crisp delicate rose and elderberry flavours with a light fizz.

TAYLOR MADE PINOT NOIR ROSE, 2016

\$10 / \$15 / \$44

Clare Valley, South Australia

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Drinks Menu

SPIRITS + COCKTAILS

SPIRITS

VODKA

Stolichnaya	\$9
Hartshorn Oak Aged Sheep Whey	\$14

GIN

Larios	\$9
Four Pillars Shiraz Gin	\$11
Ink	\$11

WHISKEY

Bulleit Bourbon	\$9
Ballantines Scotch	\$9
Makers Mark	\$10
Woodford Reserve	\$14
Suntory Kabukin	\$9.5
Auchentoshen American Oak	\$10
Talisker Single Malt 10Yo	\$14
Fireball Cinnamon	\$10

RUM

Angostura 5	\$9
Sailor Jerry Spiced	\$9.5
Angostura Reserva Blanco	\$9.5
Kraken Black Spiced	\$12
Angostura 1919 Premium	\$16

TEQUILA

Herradura Anejo	\$12
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SPIRITS + COCKTAILS

COCKTAILS

COCONUT WHITE RUSSIAN	\$16
Vodka, coffee liqueur, coconut cream, toasted coconut	
TUTTI FRUTTI	\$16
Gin, mango, apple juice, sprite	
POPCORN PINA COLADA	\$16
Coconut rum, pineapple, popcorn	
TUTTI FRUTTI	\$16
Gin, mango, apple juice, sprite	
LYCHEE 88	\$16
Lychee liqueur, white rum, pineapple juice, lime, mint	
PRIDE SURPRISE	\$16
White rum, blue curacao, orange, grenadine	
PURPLE PEOPLE EATER	\$16
Vodka, blue curacao, cranberry, grenadine	

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