

THE CUMBY



STARTERS

GARLIC BREAD (V)	10
Toasted Turkish bread with garlic butter	
CHIPS (V)	10
Served with aioli	
WEDGES (V)	12
Served with sweet chilli and sour cream	
FRIED BUTTERMILK CHICKEN TENDERS	18
Served with curry mayo and crispy curry leaf	
CURED SALMON BRUSCHETTA	18
Citrus cured salmon and whipped fetta	
SALT AND PEPPER SQUID	18
Crispy fried Australian squid, aioli, lemon	
ARANCINI (V)	19
Sundried tomato and basil, aioli and parmesan	

BURGERS

CUMBY BURGER	24
Beef patty, bacon, cheese, pickles, tomato chutney, American mustard and chips	
FRIED KOREAN CHICKEN BURGER	24
House made kimchi, dragon mayo and chips	
TRICKEN SCHNITZEL BURGER (VEGAN)	24
Lettuce, tomato chutney, special cumby sauce and chips	

MAINS

FALAFEL SALAD (VEGAN)	24
Roast broccoli, coz lettuce, cucumber, green herbs, toasted walnuts and special cumby sauce (add grilled chicken \$6)	
TOFU SALAD (VEGAN)	24
Salted black beans, crispy tofu, roasted sweet potato, brown rice, Szechuan dressing (add grilled chicken \$6)	
LASAGNE (V)	26
Vegetarian lasagne with salad and rocket pesto dressing	
BARBEQUED LAMB SHOULDER	32
Roasted eggplant yoghurt, pine nut, currant and roasted eggplant cous cous	
CRUMBED KING HENRY PORK CUTLET	30
Roasted capsicum, freekeh tabbouleh & romesco sauce	
HARISSA GLAZED ROAST PUMPKIN (VEGAN) (GF)	26
Cashew lime cream, shredded red cabbage salad and sesame dressing	
300GM PORTERHOUSE (GF)	39
Warm potato salad, red onion jam and red wine jus	
OVEN BAKED ATLANTIC SALMON (GF)	34
Pumpkin and almond puree, broccoli, feta and toasted almonds	
BEER BATTERED GARFISH	27
Chips and slaw with aioli	
SALT AND PEPPER SQUID	27
Crispy fried Australian squid, aioli, lemon and chips	
CHICKEN SCHNITZEL	24
Chips and slaw (gravy, pepper or mushroom sauce \$3 / parmy \$5)	