



THE CUMBY

STARTERS

GARLIC BREAD (V)	10
Toasted Turkish bread with garlic butter	
CHIPS (V, GF)	10
Served with aioli	
WEDGES (V)	12
Served with sweet chilli and sour cream	
FRIED KARAAGE CHICKEN TENDERLOINS (GFO)	18
With honey and lemon sauce	
CURED SALMON BRUSCHETTA	18
Citrus cured salmon and whipped fetta	
SALT AND PEPPER SQUID (GFO)	18
Crispy fried Australian squid, aioli, lemon	
ARANCINI (V)	19
Sundried tomato and basil, aioli and parmesan	
CROQUETTES (V)	19
Mac and cheese croquettes	

BURGERS

CUMBY BURGER (GFO)	24
Beef patty, bacon, cheese, pickles, tomato chutney, American mustard and chips	
FRIED KOREAN CHICKEN BURGER (GFO)	24
House made kimchi, dragon mayo and chips	
CRUMBED MUSHROOM BURGER (VEGAN)	24
Lettuce, hummus, capsicum jam and chips	

MAINS

ROASTED CAULIFLOWER AND CARROT SALAD (VEGAN, GF)	27
With harissa, roasted almonds and citrus labneh (add grilled chicken \$6)	
FALAFAL SALAD (VEGAN / GF)	28
With lentils, roast broccolini, beetroot and hummus	
HOUSE MADE GNOCCHI (V)	28
House made gnocchi with eggplant, roast pumpkin, ricotta and toasted hazelnuts	
CHARGRILLED GREEK CHICKEN (GF)	32
Beetroot tzatziki, pickled zucchini and feta	
BAKED BARRAMUNDI FILLET (GF)	34
Roast capsicum, heirloom tomatoes and basil	
BEER BATTERED GARFISH	27
Chips and slaw with aioli	
SALT AND PEPPER SQUID (GFO)	27
Crispy fried Australian squid, aioli, lemon and chips	
CHICKEN SCHNITZEL	24
Chips and slaw (gravy, pepper or mushroom sauce \$3 / parmy \$5)	
HOUSE MADE PIE	29
Red wine braised beef pie with mashed potato and jus	
ROAST PORK BELLY (GF)	36
With grilled peaches, white bean puree and cider glaze	
BARBEQUED LAMB SHOULDER	35
Roasted eggplant yoghurt, pine nut, currant and roasted eggplant cous cous	
300GM PORTERHOUSE (GF)	39
Chips and slaw (gravy, pepper or mushroom sauce \$3)	