



# 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	
SALT AND PEPPER TOFU (Vegan, GF)	18
With Szechuan sauce and crispy shallots	

## BURGERS

CUMBY BURGER (GFO)	24
Beef patty, bacon, cheese, pickles, tomato chutney, American mustard and chips	
FRIED HONEY MUSTARD CHICKEN BURGER (GFO)	24
Iceberg lettuce, tomato, honey mustard 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)	
FALAFEL SALAD (VEGAN / GF)	28
With lentils, roast broccolini, beetroot and hummus	
HOUSE MADE GNOCCHI (V)	28
House made gnocchi with creamy broccoli and spinach sauce, hazelnuts and parmesan	
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	
LAMB SHANK (GF)	32
Slow braised lamb shank in red wine with roast pumpkin, mash potato and gravy	
300GM PORTERHOUSE (GF)	39
Chips and slaw (gravy, pepper or mushroom sauce \$3)	