

THE CUMBY



STARTERS

GARLIC BREAD (V)	12
Toasted Turkish bread with garlic butter	
CHIPS (V, GF)	12
Served with aioli	
WEDGES (V)	13
Served with sweet chilli and sour cream	
SPICED CORN RIBS (V, GFO)	18
With Oldbay spice, lime mayo and grated parmesan	
CREOLE SPICED POPCORN CHICKEN (GFO)	19
With jalapeno mayo	
BAROSSA SMOKED CHORIZO CROQUETTES	19
With house made harissa	
ARANCINI (V)	19
Butternut pumpkin and burnt butter sage	
CRISPY FRIED PORT LINCOLN OCTOPUS (GF)	20
With lemon, aioli and chimi churri	

BURGERS

CUMBY BURGER (GFO)	26
Beef patty, bacon, cheese, pickles, tomato chutney, American mustard and chips	
CRISPY TOM YUM CHICKEN BURGER (GFO)	26
Pickled carrot, sprouts, coriander & Tom Yum mayo and chips	
HALOUMI BURGER (V, GFO)	26
Haloumi, tzatziki, pickled zucchini, tomato chutney, lettuce and chips	

MAINS

PAD THAI SALAD (VEGAN, GF)	27
Glass noodles, toasted peanuts and tamarind dressing (add grilled chicken or fried tofu \$6)	
ROSATED CAULIFLOWER AND CARROT SALAD (VEGAN, GF)	27
With harissa, roasted almonds and hummus (add grilled chicken \$6)	
HOUSE MADE GNOCCHI (V)	32
Wild mushroom, cauliflower, spinach and parmesan	
CHARGRILLED GREEK CHICKEN (GF)	32
Beetroot tzatziki, pickled zucchini and feta	
PAN FRIED ATLANTIC SALMON (GF)	40
Pea puree, crispy brussels sprouts and lentils	
BEER BATTERED GARFISH	29
Chips and slaw with aioli	
SALT AND PEPPER SQUID (GFO)	29
Crispy fried Australian squid, chips, slaw, lemon and aioli	
CHICKEN SCHNITZEL	26
Chips and slaw (gravy, pepper or mushroom sauce \$3 / parmy \$4)	
BRAISED WAYGU BEEF PIE	29
With creamy mashed potato	
SLOW ROASTED LAMB RUMP (GF)	38
Seasonal roasted veggies and gravy	
300GM PORTERHOUSE (GF)	44
Chips and slaw (gravy, pepper or mushroom sauce \$3)	