

## STARTERS

GARLIC BREAD (V)	12
Toasted Turkish bread with garlic butter	
CREOLE SPICED CORN RIBS (V, GFO)	19
With lime mayo and parmesan	
BEEF SKEWERS (GF)	22
With house made gentleman's relish	
CRISPY FRIED CHICKEN WINGS (1/2 KILO) (GFO)	22
With our famous Cumby hot sauce	
ARANCINI (V)	20
Butternut pumpkin and burnt butter sage	
FRIED PRAWN DUMPLINGS	22
With chili crisp sauce	

## SIDES

CHIPS (V, GF)	12
WEDGES (V)	15
GARDEN SALAD (V, GF)	12
SEASONAL ROAST VEGETABLES (V, GF)	16

## BURGERS

CUMBY BURGER (GFO)	26
Beef patty, bacon, cheese, pickles, tomato chutney, American mustard and chips	
CHARGRILLED HARISSA CHICKEN BURGER (GFO)	26
Sweet corn salsa, harissa mayo and chips	
HALOUMI BURGER (V)	26
Haloumi, tzatziki, pickled zucchini, tomato chutney, lettuce and chips	

## MAINS

SPICED CARROT SALAD (VGO, GF)	27
Heritage carrots, broccolini, smoked almonds, Greek feta and fennel (add grilled chicken \$6)	
CAPRESE SALAD (VGO, GFO)	29
Heirloom tomato, torn mozzarella, capers, basil and toasted croutons	
HOUSE MADE GNOCCHI BAKE (V, GF)	32
With broccoli, peas, spinach, crispy basil and parmesan	
FRENCH CHICKEN BREAST (GF)	38
Stuffed with herbs, carrot puree and French lentils	
CHARGRILLED TUNA STEAK (GF)	42
With lime aioli and peperonata	
BEER BATTERED GARFISH	29
Chips and slaw with aioli	
SALT AND PEPPER SQUID (GFO)	29
Crispy fried Australian squid, aioli, lemon and chips	
CHICKEN SCHNITZEL	26
Chips and slaw (gravy, pepper or mushroom sauce \$3)	
CHICKEN ARMY	30
Chips and slaw	
SLOW ROASTED LAMB RUMP (GF)	38
With seasonal roast vegetables and gravy	
PIE OF THE DAY	30
With creamy mash and gravy	
300GM PORTERHOUSE (GFO)	46
With creamy mash potato and mini beef pie (gravy, pepper or mushroom sauce \$3)	