

STARTERS

GARLIC BREAD (V)	12
Toasted Turkish bread with garlic butter	
ROAST MUSHROOMS (VEGAN, GF)	19
With miso mayo and zaatar	
BEEF SKEWERS (GF)	22
With house made gentleman's relish	
ITALIAN MEATBALL BRUSCHETTA	22
With smokey tomato sauce and toasted sourdough	
CRISPY FRIED CHICKEN WINGS (1/2 KILO) (GF)	22
With our famous Cumby hot sauce	
ARANCINI (V)	20
Butternut pumpkin and burnt butter sage	
FRIED PRAWN DUMPLINGS	22
With chilli 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	
FRIED KOREAN CHICKEN BURGER (GFO)	26
House made kimchi, dragon mayo and chips	
HALOUMI BURGER (V, GFO)	26
Haloumi, tzatziki, pickled zucchini, tomato chutney, lettuce and chips	

MAINS

CRUMBED EGGPLANT AND EDAMAME SALAD (VEGAN)	28
With shredded red cabbage, herbs, peanut butter and maple dressing	
SPICED CARROT SALAD (VEGAN, GF)	27
Heritage carrots, broccolini, smoked almonds and fennel (add grilled chicken \$6, add Greek feta \$3)	
CAPRESE SALAD (VGO) (GFO)	29
Heirloom tomato, torn mozzarella, capers, basil and toasted croutons	
CHARGRILLED SPRING CHICKEN	38
With roast cauliflower, cous cous and harissa yoghurt	
ATLANTIC SALMON (GF)	42
Green vegetable quinoa and lime mayo	
BEER BATTERED GARFISH	30
Chips and slaw with aioli	
SALT AND PEPPER SQUID (GFO)	32
Crispy fried Australian squid, aioli, lemon, slaw and chips	
CHICKEN SCHNITZEL	27
Chips and slaw (gravy, pepper or mushroom sauce \$3)	
CHICKEN PARMY	32
Chips and slaw	
300GM MURRAY VALLEY PORK CUTLET	38
Crumbed, savoy cabbage and roast potatoes, spicy apple chutney	
SUMAC AND CORRIANDER RUBBED LAMB RUMP (GF)	42
With chargrilled broccoli, green hummus and dukka	
300GM PORTERHOUSE (GF)	46
With roast rosemary potatoes and chorizo butter (gravy, pepper or mushroom sauce \$3)	