

Cummins Hotel

MENU

LUNCH 12 NOON - 2 PM | DINNER 5 PM - 8 PM | FRI + SAT 8:30PM

Starters

- Galic Bread** \$9
Toasted focaccia with garlic and parsley butter
- Mustard and Parmesan** \$9
Toasted focaccia with mustard butter and parmesan
- Thai Spring Rolls** \$17
Crisp pork and vegetable spring rolls with thai dipping sauce
- Halloumi Bites** \$16
Halloumi bites coated with parmesan, sesame and paprika crumb tossed in chilli honey glaze

Appetizers

- Roast Capsicum Soup** \$9
Hearty house-made roast capsicum and chickpea soup
- Fried Prawn Dumplings** \$16
Crisp prawn dumpling served with coconut sriracha, sweet soy, coriander and fried shallots
- Buffalo Wings** \$17
Crisp fried chicken wings coated with buffalo hot sauce served with carrot, celery and a side of ranch dressing

Oysters & Scallops

- Oysters Natural** Half \$22 Doz \$40
Natural oyster served with fresh lemon *GF *DF
- Oysters Kilpatrick** Half \$24 Doz \$43
Grilled with bacon and worchestershire *GF *DF
- Mornay Scallops** Half \$22 Doz \$40
Grilled with bacon, parmesan cheese and creamy garlic sauce *GF
- Deville Scallops** Half \$22 Doz \$40
Grilled with bacon, parmesan cheese and creamy chilli sauce *GF

Snacks

- Traditional Wedges** \$14
Fried wedges topped with sour cream and sweet chilli
- Gourmet Wedges** \$17
Wedges with sour cream, sweet chilli, bacon, parmesan cheese and spring onion
- Pub Chips** Side \$4 Med \$9 Lrg \$12
Traditional hot potato chips served with tomato sauce
- Sweet Potato Fries** Side \$7 Med \$16
Sweet potato fries served with side of aioli

Pizzas

- Spicy Supreme** 9" \$20 | 12" \$25
Salami, bacon, olives, mushrooms, onion and capsicum on mozzarella base with a drizzle of sriracha
- Chicken Ranch** 9" \$21 | 12" \$26
Bacon, chicken, onion, capsicum on a BBQ sauce and mozzarella base drizzled with ranch dressing
- Hawaiian** 9" \$19 | 12" \$23
Classic bacon and pineapple on a tomato and mozzarella base
- Greek Lamb** 9" \$21 | 12" \$26
Lamb, roast capsicum, fetta, zucchini, pine nuts on a pesto and mozzarella base topped with tzatziki

- Prawn + Chorizo** 9" \$22 | 12" \$27
Prawns, chorizo, red onion, cherry tomato on a tomato and mozzarella base drizzled with sour cream
- Vegetarian** 9" \$20 | 12" \$25
Roast pumpkin, mushroom, fetta, roast capsicum on a tomato and mozzarella base
- BBQ Meat Lovers** 9" \$21 | 12" \$26
Bacon, beef strips, salami, red onion on a BBQ sauce and mozzarella base
- Weekly Special** 9" \$21 | 12" \$26
See our weekly special for our changing creations

Mains

Mains

Chicken Pocket \$35

Oven baked chicken breast pocketed with roast pumpkin, pinenuts and fetta topped with sundried tomato sauce served with sweet potato mash and steamed beans

Lamb Shank \$22 Add shank \$9

Succulent slow cooked lamb shank in rich red wine gravy served on creamy pub mash

Local Scotch Fillet 300g \$39

Scotch fillet cooked to your liking served with chips and garden salad topped with light vinaigrette *GFA

Chicken Schnitzel \$26 1/2 Serve \$18

Crumbed chicken breast schnitzel served with chips
*Side salad or steam veg available Add \$3

Beef Schnitzel \$24 1/2 Serve \$17

Traditional crumbed beef schnitzel served with chips
*Side salad or steam veg available Add \$3

Salmon Laksa \$32

Crispy skin salmon served on thai red curry sauce with rice noodles and bok choy, finished with bean shoots, fresh chilli, coriander and lime *GF *DF

Pasta / Risotto

Roast Pumpkin & Tomato \$21

Sundried tomato, roast pumpkin and spinach in a light cream and tomato sauce finished with parmesan cheese

Creamy Bacon & Garlic \$21

Bacon, mushroom and creamy garlic sauce served on penne pasta finished with spring onion and parmesan cheese

*choose penne pasta or risotto

Add Prawns \$12 Add Chicken \$9

Many of our dishes are available,
(V) - Vegetarian, (DF) - Dairy Free, (GF)
- Gluten Free, (A) - Available
Please advise if you have any food allergies.

Please note, not all ingredients are listed. All our GF dishes are made using GF ingredients, however some items are cooked in the deep fryer and may contain traces of gluten.

Seafood

Salt + Pepper Squid \$27 1/2 Serve \$19

Salt and pepper dusted squid rings served with chips, aioli and garden salad *GFA

King George Whiting \$38 1/2 Serve \$27

Crumbed, battered or grilled whiting served with chips, tartare and garden salad *GFA

Parmesan Prawns \$27

Crisp parmesan crumbed prawns served with chips, aioli and garden salad

Seafood Platter \$45

Whiting crumbed or battered, parmesan prawns, salt & pepper squid served with chips, garden salad and aioli

Sauces & Toppings

Pub Gravy	*DF	3.5
Pepper	*DF	3.5
Dianne	*GF	4
Garlic Cream	*GF	4
Creamy Sweet Chili	*GF	4
Creamy Mushroom	*GF	4.5
Sundried Tomato	*GF	4.5
Parmigiana	*GF	4.5
Kilpatrick	*GF	5
Hawaiian	*GF	5
Seafood Sauce	*GF	14

Calamari, prawns and mussels in a creamy garlic sauce

Desserts

Sticky Date Pudding \$14

Rich sticky pudding with caramel sauce and ice cream

Chocolate Pudding \$14

Chocoate pudding with sweet chocolate sauce and ice cream

Cheesecake Creations \$9

See our specials board for the current chef's creation

Raspberry Crumble Bar \$12

Oat and raspberry crumble served raspberry coulis and ice cream

Kids Meals

Cheese Burger \$12

Hamburger with cheese and tomato sauce served with a side of chips

Nuggets + Chips \$8 Add Nugget \$1.5

Three nuggets with chips and tomato sauce

Penne Bolognaise \$12

Traditional beef bolognaise served on penne pasta with side of grated cheese

Hawaiian Pizza \$12

Half 9" Hawaiian pizza with bacon, cheese and pineapple served with chips

Crumbed Calamari \$10 Add Calamari \$2

Five pieces crumbed calamari and chips served with tartare

Crumb Fish \$10 Add Fish \$3.5

Crumbed snapper served with chips and tartare sauce