

Cumbia

Bar - Kitchen

BREAKFAST

CUMBIA BREAKFAST 18

free range poached eggs served on sour dough bread, with smashed avocado & grilled cherries tomatoes.

SOUTH AMERICAN BREAKFAST

BOWL gf 17

Consisting of free range fried eggs, chorizo, beans, in a house made tomato salsa, topped with kasava flour.

BIG BREAKFAST 23

traditional Latin American breakfast, consisting of free range fried eggs, bacon, bean, mushroom, avocado, grill tomato served with grilled corn bread.

MEXICANA BOWL gf V 17

Organic mixed beans, fresh avocado, sour cream, tomatoes, fresh corn, pumpkin seed, rice, served with spicy salsa.

EGGS BENEDICT gf 19

free range poached eggs over bacon, mushroom, grilled tomato and grilled corn bread, topped with hollandaise sauce.

SCRAMBLE EGGS gf V 15

grilled corn bread, topped with free range scrambled eggs, sweet corn, chopped tomato & spring onion.

BACON & EGGS 15

Free range fried eggs and bacon served with sour dough bread

CORN FRITTERS 18

bacon, fresh avocado, tomato salsa, chilli oil and 2 free range poached egg served on fritters.

GRANOLA gf V 15

Served with almond milk, seasonal fruit.

EMPANADAS gf 13

(3 x serve) cheese, beef, chorizo.

BACON & EGG ROLL 12

VEGETARIAN BREAKFAST V 20

consisting of free range fried eggs, grilled haloumi cheese, bean, mushroom, avocado, grill tomato served with sour dough bread.

VEGAN BOWL gf V 18

quinoa, organic mixed beans, tomato, fresh avocado, almond feta cheese, spicy salsa.

VEGETARIAN OMELETTE gf V 16

open omelette with tomato, sweet corn, mushroom and spring onion.

SMOKED SALMON gf 23

Free range poached eggs over smoked salmon, mushroom, grilled tomato and grilled corn bread, topped with hollandaise sauce

GRILLED CROISSANT

Nutella 8

Cheese & bacon 12

Scrambled eggs & smoked salmon 18

AVO LOCO vg 13

smashed avocado, dukkah, cherry tomato, coriander served on sour dough toast
sour dough bread

FUNGHI & CHEESE vg 17

field mushroom, grilled tomato, gremolata, gruyere cheese, 2 free range poached egg served on toasted sour dough bread.

See reverse menu

Please order the counter





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GRILLED BREADS

GRILLED CORN BREAD **vg** 10

served with house made dukkah, olive oil and aged balsamic glaze.

AREPA BELLY **gf** 19

grilled corn bread with smashed avocado, pork belly & spices salsa.

VEGIO **vg** 16

grilled sour dough bread with roasted pumpkin, feta cheese & Kangaroo Island fig syrup.

AREPA CON GUACAMOLE **vg** 14

grilled corn bread with guacamole, feta cheese & crispy potato.

BURRATA **vg** 17

grilled sour dough bread topped with local burrata cheese, cherry tomato, fresh garlic, basil & olive oil.

AREPA BEEF **gf** 19

grilled corn bread topped with pull beef, avocado and sour cream.

SALT BUSH LAMB POCKET 14

fiddled pita with marinate lamb strips, tomato, cucumber, red onions, mixed lettuce & chipotle mayo

AREPA PRAWNS 19

grilled corn bread with guacamole SA king prawn, crushed plantain, topped with a citrus dressing.

AREPA CHORIZO **gf** 18

grilled corn bread with grilled chorizo & haloumi cheese.

SOME HOT

COFFEE \$4

Espresso
Macchiato
Cappuccino
Flat white
Cafe latte
Long black
Chai latte

TEA \$4

Signature blend
Sultry chai
Grey de lux
Chamomile & orange blossom
Mint lavender tisane
Jasmine & pear

Soy, almond, lactose free available \$1

SOME COLD

\$5

Iced black espresso
Iced latte
Pineapple juice
Watermelon juice
Orange juice
Apple juice



See reverse menu
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