

THE CABIN SMALL BAR Our food philosophy is based on seasonal produce, local producers and quality ingredients. Our menu is designed around share plates. Enjoy!

Our menu can change daily depending on what's in season – sample menu only

Banquet menu A \$39p/head

Barretts breads, Cooladerra Farm evoo & balsamic vinegar

Olives, citrus, chili, garlic (GF)

Spicy Beer nuts (GF)

Spicy potatoes, aioli, parsley, lemon (GF, Vegan O)

Szechuan pepper & blood orange baked chicken wings, spicy ranch sauce, slaw (GF)

Grilled halloumi, black seed honey, crispy quinoa, rocket

Pork, veal and fennel meatballs, fennel remoulade, almond and piquillo pepper sauce (GF)

Broccolini, harissa and capsicum puree, whipped goat's cheese, smoked almonds (GF) (Vegan O)

Pea, mint & gruyere arancini, aioli (GF)

"The Cabin house mix leaf salad"

Add desert for \$6p/head

Banquet menu B \$55p/head

Barrett's breads, Cooladerra evoo & balsamic vinegar

Pea, mint & gruyere arancini, aioli (GF)

Chipotle pulled smoked Beef brisket taco, corn salsa, jalapeno mayo

Slow cooked pork belly, white bean puree, calvados apple, pickled red cabbage, (GF)

Wild mushroom and goat roulade, tarragon cream, red oak leaf

Broccolini, harissa and capsicum puree, whipped goat's cheese, smoked almonds (GF) (Vegan O)

Garlic prawns served with salsa verde & Barrett's bread (GFO)

Spicy potatoes, confit garlic aioli, parsley, lemon (GF, Vegan O)

Spanish ham croquettes, Romesco dip (GF)

Roasted root vegetable & baby kale salad, crispy chickpeas, shallot vinaigrette (GF)

Selection of 2 petite desserts for the table; please choose 2

Poached pear, pistachio, ginger chocolate mousse tart (GF)

Mini Vanilla panna cotta, balsamic raspberry gel (GF)

Macadamia and Chocolate brownie, dulce de leche,

Our mini snickers peanut mousse, caramel and chocolate (GF)

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