

THE CABIN SMALL BAR

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

The Cabin House Jars & Snacks

House dips (GF) & toasts. Choice of;	8 ea
Baba ghanouj beetroot humus green olive tapenade PX field mushroom macadamia	
Barrett's breads, Cooladerra evoo & balsamic	8
House pickled local veggies (GF)	6

Share

Garlic prawns, salsa verde, Barrett's bread (GFO)	23
Seared Sea scallops, pumpkin puree, vanilla bean cream sauce (GF)	19
Tasmanian salmon gravlax, beetroot skordalia, pickled shallot and rocket (GF)	18
Szechuan pepper & blood orange baked chicken wings, ranch sauce, slaw (GF)	15
Chipotle pulled smoked Beef brisket taco, corn salsa, jalapeno mayo	15
Pork, veal and fennel meatballs, fennel remoulade, almond and piquillo pepper sauce (GF)	16
Serrano Spanish ham croquettes, romesco sauce (GF)	15
Slow cooked pork belly, white bean puree, calvados apple, pickled red cabbage, (GF)	24
Wild mushroom and goat roulade, tarragon cream, red oak leaf (GF)	24
Roasted buffalo chorizo, cheesy rosemary polenta, port and onion jam (GF)	18
Spicy potatoes, confit garlic aioli, parsley, lemon (GF) (Vegan O)	11
Pea, mint & gruyere arancini, aioli (GF)	15
Grilled halloumi, black seed honey (GF) (V)	17
Broccolini, harissa and capsicum puree, whipped goat's cheese, smoked almonds (GF) (Vegan O)	16
Chickpea falafel, saffron bean humus, house pickled veg, baba ganouj (GF, Vegan)	17
Roasted root vegetable & baby kale salad, crispy chickpeas, shallot vinaigrette (GF, Vegan)	17

Dessert

Snickers in a glass: peanut mousse, caramel, chocolate and peanut praline (GF)	13
Chocolate marquis, Tempranillo poached pear, pistachio crumble and raspberry gel	15

Cheese (50gm ea) **\$15 each or choice of three \$38**

Roncari sheep's milk blue (Spain) creamy, similar to Roquefort style

Gruyere (French Alps), cow milk, sweet and nutty flavors

Double Brie Cremeux, (Adelaide Hills), soft buttery, creamy

Whipped local goat's cheese with honey, thyme and orange juice

All served with house quince paste, lavosh, fig bread, walnut, muscatels and seasonal fruit

