

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, honeycomb, heirloom tomato, rocket, balsamic glaze

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

Grilled vegetable medley, salsa fresca, smoked almonds (GF, VEGAN, DF)

Pea, mint & Gouda 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

Cabin charcuterie board (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 lamb roulade, tarragon cream, red mizuna leaf

Grilled vegetable medley, salsa fresca, smoked almonds (GF, VEGAN, DF)

Pea, mint & Gouda arancini, aioli (GF)

Chilled gremolata prawns, zucchini & lemon salad, feta, pine nuts (GF)

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

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

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

Mandarin & mulberry mini tart (GF)

Mini candy apple panna cotta, balsamic, pecan crumble (GF)

Macadamia and Chocolate brownie, dulce de leche,

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

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