

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 (GFO) & toasted ciabatta. Choice of;	8.5ea
Sweet potato humus Creme Fraiche onion black salt PX field mushroom macadamia Barrett's bread, Cooladerra evoo & balsamic	8
Peppercorn duck rilette, toasted ciabatta (GFO)	16
The Cabin pickled local veggies (GF, NF, VEGAN)	8.5
Toasted seeds & nut mix (GF, VEGAN, DF)	8.5
House marinated mixed Albany olives (GF, NF, VEGAN)	8.5

Share

Chipotle pulled smoked beef brisket tacos, corn salsa, jalapeno mayo (GF, NF, DF)	15
Pork, veal and fennel meatballs, remoulade, almond and piquillo pepper sauce (GF, DF)	18
Seared sea scallops, pumpkin puree, toasted seeds, vanilla bean cream sauce (GF)	21
Brown butter West Australian barramundi, leek, buck wheat ravioli, walnut gratin	22
Chargrilled prawns, chorizo, rough corn polenta, lemon segment, baby chicory leaf (GF, NF)	23
Chimichurri half spatchcock, persimmon preserve, pickled artichoke heart (GF, NF)	22
Pear & venison sausage, caramelised shallot chutney, cauliflower & pumpkin puree (GF, NF)	24
Twice cooked pork belly, green pea puree, fermented cabbage, dehydrated apple (GF, NF, DF)	24
10 Hour braised ox tail, chervil, crispy heirloom carrots, smoked harissa (GF, NF, DF)	24
Albany royal blue potato wedges, thyme salt, honey mustard aioli (GF, VEGAN O, NF, DF)	12
Cauliflower & thyme arancini, pine nut pesto (GF, NF)	16
Caprese & roasted baby zucchini salad, torched mozzarella, pomegranate balsamic drizzle (GF, NF)	18
Grilled vegetable medley, salsa fresca, smoked almonds (GF, VEGAN)	16
Melanzana croquettes, confit tomato relish (GF, VEGAN)	19
Roast pumpkin & legume salad, baby kale, crispy sage, shallot vinaigrette (GF, NF, VEGAN)	17

Dessert

Snickers in a glass: peanut mousse, chocolate ganache, caramel, peanut praline (GF)	15
Spiced local pear, honey chiffon, toasted almond, cream anglaise (GF)	15
Crema catalana, mandarin sorbet, macadamia crumble (GF)	17

Cheese (50gm ea) **\$16 each or choice of three \$38**

Shadow sheep's milk blue (South Australia) creamy, soft & mild flavours
Gouda 18mths, (Holland delta), rich, creamy & nutty flavours
Ash Brie 3mths, (Adelaide Hills), soft buttery, creamy

*All served with The Cabins handmade crackers, toasted ciabatta
persimmon & thyme preserve, walnut brittle and seasonal fruit.*

