

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

Share

The Cabin's pickled local veggies, horseradish cream, hemp seed crumble (GF)	12
Scotch Quail eggs, leak & onion jam, whole seed mustard (GF, NF)	14
Chipotle smoked venison shoulder taco's, corn salsa, jalapeno mayo (NF, DF)	15
Lamb ribs, blueberry & mint caramel, fermented cabbage (GF, DF)	21
Seared sea scallops, pumpkin puree, toasted seeds, vanilla bean cream sauce (GF)	21
Chargrilled Moreton bay bugs, salsa Verde, chorizo crumble (GF, NF)	25
Smoked brisket ravioli, goat's cheese fetta, hazelnut & sage cream	22
Persimmon glazed chicken wings, caper berry aioli, artichoke heart slaw (GF, NF, DF)	19
Cognac glazed pork belly, pickled red pear salad, toasted walnuts (GF, DF)	24
11 Hour braised osso buco, purple cauliflower puree, forest mushrooms, fresh black truffle (GF, NF)	27
Crumbed camembert, rock melon and rosemary salsa (GF, NF)	18
Albany royal blue potato wedges, thyme salt, honey mustard aioli (GF, VEGAN O, NF, DF)	12
Cauliflower & thyme arancini, pine nut pesto (GF)	16
Caprese & roasted baby zucchini salad, torched mozzarella, pomegranate balsamic drizzle (GF)	18
Grilled vegetable medley, salsa fresca, smoked almonds (GF, VEGAN)	16
Melanzana croquettes, confit tomato relish (GF, VEGAN)	19
Roasted pumpkin & carrot salad, dukkah, goats cheese, blood orange vignette (GF, VEGAN O)	17

Dessert

Snickers in a glass: peanut mousse, chocolate ganache, caramel, peanut praline (GF)	15
Tangerine & dark chocolate soufflé, toasted almond, creme fraiche	15
Crema catalana, mandarin sorbet, macadamia crumble (GF)	17

Cheese (50gm ea) **\$18 each or choice of three \$38**

Shadow sheep's milk blue (South Australia) creamy, soft & mild flavours
San Simon 6mths, (Spain), cold smoked, creamy & nutty flavours
Truffle Brie 3mths, (West Australian), soft buttery, creamy

All served with The Cabins handmade crackers, toasted Barrett's bread, Persimmon & thyme preserve, walnut brittle and seasonal fruit.

