

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:	9.5ea
Caramelised carrot hummus leek & fennel w/black salt PX field mushroom w/macadamia Barrett's bread, Cooladerra evoo & balsamic	9
Pink Peppercorn duck rilette, toasted sumac crackers (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
Chipotle smoked venison shoulder taco's, corn salsa, jalapeno mayo (GF, NF, DF)	16
Lamb ribs, blueberry & mint caramel, fermented cabbage (GF, NF, DF)	21
Seared sea scallops, pumpkin puree, toasted nuts & seeds, vanilla bean cream sauce (GF)	21
Trout ceviche, nectarine salsa, avocado mousse & grapefruit glaze (GF, DF, NF)	24
Chardonnay poached akoya w/ chervil preserve & white anchovy smoked tapenade (GF, DF)	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
Seared pepper beef carpaccio, caper berry, radish slaw (GF, NF)	26
Crumbed camembert, rockmelon and rosemary salsa (GF, NF)	18
Albany royal blue potato wedges, thyme salt, honey mustard aioli (GF, VEGAN O, NF, DF)	12
Broccoli & Manchego arancini, basil pesto (GF, NF)	16
Tomato & cucumber salad, fior di latte, raspberry white balsamic drizzle (GF, VEGAN O)	18
Grilled vegetable medley, salsa fresca, smoked almonds (GF, VEGAN)	16
Melanzana croquettes, dukkah, confit tomato relish (GF, VEGAN)	19
Roasted pumpkin & carrot salad, dukkah, goats cheese, blood orange vignette (GF)	17

Dessert

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

Cheese (50gm ea) **\$21 each or choice of three \$41**

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

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

