

**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

Toasted seeds & nut, mix (GF VEGAN, DF)

Broccoli & Manchego arancini, Basil pesto (GF)

Albany royal blue potato wedges, thyme salt, honey mustard aioli (GF, VEGAN O, NF, DF)

Lamb ribs, blueberry & mint caramel, fermented cabbage (GF, DF)

Cognac glazed pork belly, pickled red pear salad, toasted walnuts (GF, DF)

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

Tomato & cucumber salad, fior di latte, raspberry white balsamic drizzle (GF, VEGAN O)

Add desert for \$6p/head

## Banquet menu B \$55p/head

Barrett's breads, Cooladerra EVOO & balsamic vinegar

Cabin charcuterie board (GF)

Melanzana croquettes, confit tomato relish (GF, VEGAN)

Albany royal blue potato wedges, thyme salt, honey mustard aioli (GF, VEGAN O, NF, DF)

Smoked brisket ravioli, goat's cheese fetta, hazelnut & sage cream

Cognac glazed pork belly, pickled red pear salad, toasted walnuts (GF, DF)

Persimmon glazed chicken wings, caper berry aioli, artichoke heart slaw (GF, NF, DF)

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

Tomato & cucumber salad, fior di latte, raspberry white balsamic drizzle (GF, VEGAN O)

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

Mandarin & white chocolate mini tart (GF)

Macadamia and chocolate brownie, dulce de leche, (GF)

Mini snickers peanut mousse, caramel, chocolate (GF)

Mini creme brulee tart, berry preserve (GF)

