

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 w/walnut 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)	9.5
House marinated mixed Albany olives (GF, NF, VEGAN)	8.5

Grazing board (serves 2/4 people)

18 mnth Jamon, Cecina, oscura grande, venison salami, manchego, goat's cheese stuffed baby bell peppers, purple plum preserve, candied walnuts, Cabin in-house crackers, fresh & dried fruits	39
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Share

The Cabin's pickled local veggies, horseradish cream, hemp seed crumble (GF,NF)	15
Chipotle smoked venison shoulder taco's, corn salsa, jalapeno mayo (GF, NF, DF)	17
Lamb ribs, blueberry & mint caramel, fermented cabbage (GF, NF, DF)	21
Seared sea scallops, pumpkin puree, toasted nuts & seeds, vanilla bean cream sauce (GF)	23
Trout ceviche, nectarine salsa, avocado mousse & grapefruit glaze (GF, NF, DF)	24
Chardonnay poached akoya w/ chervil preserve (GF, NF, DF)	25
Smoked brisket ravioli, goat's cheese fetta, hazelnut & sage cream	24
BBQ peach 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)	25
Seared pepper beef carpaccio, caper berry, radish slaw (GF, NF)	27
Crumbed camembert, grilled peach, serrano ham & salted honey drizzle (GF, NF)	23
Albany royal blue potato wedges, thyme salt, honey mustard aioli (GF, VEGAN O, NF, DF)	12
Broccoli & Manchego arancini, basil pesto aioli (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)	17
Melanzana croquettes, dukkah, confit tomato relish (GF, VEGAN)	19
Grilled haloumi & watermelon salad w/ radicchio, Spanish onion, citrus 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 (GF) <small>(15 Min Cooking Time)</small>	15
Black fig & pecan semifreddo w/ vanilla orange glaze	16

