

**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 \$42p/head**

Barretts breads, Cooladerra Farm EVOO & balsamic vinegar

House marinated mixed Albany olives (GF, NF, VEGAN)

Mushroom & leek arancini w/ almond arrabbiata sauce, parmigiano (GF, VEG)

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

Cognac glazed pork belly & pickled red pear, pea puree, toasted almonds (GF, DF)

BBQ peach glazed chicken ribs w/ toasted cauliflower & smoked tarragon bearnaise (GF, NF)

Grilled carrot, okra & parsnip w/ toasted pine nut & eggplant salsa, goat's curd (GF, VEGAN O)

Brussel sprout & grapefruit salad, avocado, prosciutto & parmesan w/ shallot vignette (GF, VEGAN O)

Add desert for \$8p/head

### **Banquet menu B \$58 p/head**

Barrett's breads, Cooladerra EVOO & balsamic vinegar

Cabin Grazing board

Melanzana croquettes, dukkha, confit tomato relish (GF, VEGAN)

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

Smoked artichoke ravioli, goat's cheese fetta, chestnut & sage cream (VEG)

Cognac glazed pork belly & pickled red pear, pea puree, toasted almonds (GF, DF)

West Australian lemon pepper prawns w/ tomato & basil hash (GF, NF)

Grilled carrot, okra & parsnip w/ toasted pine nut & eggplant salsa, goat's curd (GF, VEGAN O)

Brussel sprout & grapefruit salad, avocado, prosciutto & parmesan w/ shallot vignette (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)

