

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)

Crispy pork belly, sauce gribiche, crispy parmesan (GF, NF)

Chicken wings, house BBQ, crispy chicken skin, lime sour cream (GF, NF, DFO)

Grilled Torbay Asparagus and parsnip, Vegan Cheddar, Smoked almonds (GF, VEGAN)

Cannellini bean and lemon puree, spring beans, sugar snap peas, leaves, zesty dressing (GF, VEGAN)

Add desert for \$8p/head

Banquet menu B \$59 p/head

Barrett's breads, Cooladerra EVOO & balsamic vinegar

Cabin Grazing board

Grilled 200g Harvey Beef Sirloin, Romesco Sauce, Gremolata (GFO, NF)

Grilled whiting fillet, pea puree, roast potato emulsion, pickle zucchini (GF, NF)

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

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

Char grilled broccolini, citrus koji rice, fried Kombu (GF, VEGAN, NF, DF)

Grilled Torbay Asparagus and parsnip, Vegan Cheddar, Smoked almonds (GF, VEGAN)

Cannellini bean and lemon puree, spring beans, sugar snap peas, leaves, zesty dressing (GF, VEGAN)

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)

