

Takeaway Menu

20% Discount with orders totaling \$50+ (after disc ☺)

The Cabin Small Bar We aim to deliver a warm wholesome dining experience using local produce and producers. We design our menu around seasonal ingredients with an ever changing selection of share plates for you to enjoy.

GRAZING PLATES

House made dips w/ toasted Barrett's bread – featuring our roast capsicum & Baba ghanoush (GFO, VEGAN, NF)	23
House marinated olives, served warm (GF, NF, VEGAN)	13
Barrett's bread, 3drops Mt Barker evoo & balsamic	9

SHARE PLATES

Salmon Crudo, house pickled cucumber, lemon gel, radish, crackers (GFO, NF, DF)	27
Soy and Tamarind glazed BBQ Tropical snapper, green rice, fried shallot (GFO, NF, DF)	27
Smokey chipotle chicken taco, corn salsa, house pressed taco (DF, NF)	18
Beef Flank steak, native pepper berry, Jerusalem artichoke and orange puree (GF, NF)	35
Chicken wings, house BBQ, crispy chicken skin, lime sour cream (GF, NF, DFO)	22
Smokey Pork meatballs, tomato ragu, Parmigano (DFO, NF, GF)	30
Forrest mushroom Pappardelle, vegan parm, wild rocket, PX syrup (V, DF, NF)	28
Albany royal blue potato wedges, thyme salt, honey mustard aioli (GF, VEGAN O, NF, DF)	16
Sun dried tomato & leek arancini w/ almond arrabbiata sauce, Parmigiano (GF, V)	19
Melanzana croquettes, dukkha, confit tomato relish (GF, VEGAN)	19
Fried spiced parsnip, aromatic cremux, pangrattato (GFO, VEGAN O)	20
Char roasted Brussel sprouts, cauliflower "cheese" sauce, maple, smoked almonds (GF, NFO, VEGAN)	20
Roast pumpkin Salad, freekeh, saffron dressing, leaves, Hazelnut, goat cheese (GFO, DFO, VEGAN O, NFO)	24

Dessert

Snickers in a glass: peanut mousse, chocolate ganache, caramel, peanut praline (GF)	16
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Fawn Menu



Fish bites, chips & tomato sauce	9
Chicken bites, chips & tomato sauce	9
Pasta with Napolitano sauce & Parmesan	8

Phone 9444 6214 to place your order.

Pick up only, for the moment anyway.

We have a tiny kitchen so please order early on weekends.

