

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

Grazing Board – a selection of meats, cheese, fruit, crackers (GFO, NF)	39
Our chef is always inspired by new local products so this selection is subject to change. Please ask one of our friendly staff about the featured products for this week.	
House made dips w/ toasted Barrett's bread – featuring our roast capsicum & Baba ghanoush (GFO, VEGAN, NF)	23
Orange duck liver pate, orange and thyme jelly, crackers and toast (GFO, NF)	22
House marinated olives, served warm (GF, NF, VEGAN)	13
Barrett's bread, 3drops Mt Barker evoo & balsamic	9

FEED ME! \$60p.p. | Whole table required | available till 8pm

Chef's selection | Four course banquet; for those that made enough decisions today!

SHARE PLATES

House Lamb shoulder Pastrami, fresh focaccia, marinated Mediterranean vegetables (3) (GFO, NF, DF)	18
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
Coffee crème brulee, cocoa nib, toasted oats, cherry sorbet (GFO, NF)	16
Baked apple terrine, crumble, Granny smith granita (GF, VEGAN O)	16



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