

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 \$45p/head

Barrett's bread, 3drops Mt Barker evoo & balsamic

Hummus with balsamic and olive oil, fried chickpea dash of cayenne, toast (GFO, VEGAN)

Sundried tomato rosemary arancini in arrabiata sauce and bonito aioli parmesan, (GF, VO)

Patatas bravas, fried potato wedges w/ rosemary paprika salt, aioli and brava sauce (GF, VGO)

WA farmed lamb ribs in sherry terryaki glaze, sesame seeds with bed of roquette (GF, NF, DF)

Spiced albondigas in tomato basil sauce with parmesan, (GF, NF, DFO)

Black figs salad in roquette, jamon serrano, maple balsamic vinaigrette, fetta, cherry tomato & walnuts, (GF, DFO)

Rosemary cauliflower bites with mojo picon and fried spinach (VEGAN, GF, NF, DF)

Add desert for \$9p/head

Banquet menu B \$59 p/head

Cold antipasti, cold meat, asiago cheese, fruit (figs), olives, pickles & crackers

Sundried tomato rosemary arancini in arrabiata sauce and bonito aioli parmesan, (GF, VO)

Patatas bravas, fried potato wedges w/ rosemary paprika salt, aioli and brava sauce (GF, VGO)

Mushroom aljilio in sake soy and parsley (VEGAN, DF, NF)

Del basso smoked chorizo with red wine reduction and charred lemon (GF, NF, DF)

Tasmania grassed fed sirloin w/ black garlic jus, umami butter saute mushrooms, (GF, NF, DFO)

Etty bay barramundi in piperade red miso sauce and takuan salsa, (GF, NF, DF)

Black figs salad in roquette, jamon serrano, maple balsamic vinaigrette, fetta, cherry tomato and walnuts (GF, DFO)

Rosemary cauliflower bites with mojo picon and fried spinach (VEGAN, GF, NF, DF)

Selection of four petite desserts for the table; please choose 2

Macadamia and chocolate brownie, dulce de leche, (GF)

Mandarin white chocolate tart

Mini Coffee almond creme brûlée (VEGAN, GF, NF, DF)

